

WINTER SOUP

LOBSTER & PRAWN BISQUE {18} (ALC)

Seafood ravioli, Tasmanian Lobster & Skull Island Prawn bisque,
French cognac, old bay crème fraîche

SHARED STARTERS

RIB'A'LICIOUS {29p.p.}

~ MINIMUM OF TWO PEOPLE ~
Selection of our Smoked Signature Ribs

STK.M CHARCUTERIE BOARD {54} (ALC)

Spicy figs cheese spread, wagyu pastrami, venison salami, duck salami,
pickled baby cornichons, marinated olives, meat fruit,
kimchi cracker, fish ceviche, black garlic aioli, grilled sourdough

MEAT FRUIT {24} (ALC)

Duck & chicken parfait, cabernet poached quince gel,
olive soil, grilled sourdough

SEAFOOD STARTERS

FRESHLY SHUCKED OYSTERS

'The day's best freshly shucked Oysters'

NATURAL - Served on ice, fresh lime & tabasco {3/17} {6/33} {12/65} (GF)

KILPATRICK - Fried oyster, kilpatrick jam, double smoked bacon, habanero snow
{3/18} {6/36} {12/72}

SEARED SCALLOPS (3) {24} (GF)

Roasted capsicum coulis, crispy parsnip, finger lime

CAJUN GRILLED PRAWNS (2) {36} (GF)

Skull Island grilled Prawns, chimichurri aioli, grilled corn salsa

FRIED CALAMARI {23}

Lemon myrtle fried crispy calamari, wax flower-yuzu mayonnaise,
squid ink tapioca, pickled pawpaw salad

LOUISIANA CRAB CAKE {24}

Saffron & caper tartare sauce, pickled daikon, petite salad

ENTREES

SIGNATURE STICKY LAMB RIBS {E26} {M49} (GF) (ALC)

Tequila-agave glaze, garlic aioli, lemon myrtle salt

BUTTERMILK CHIPOTLE CHICKEN RIBS {E22} {M36}

Crispy chicken skin, habanero gravy, pickled cornichon

SMOKED WAGYU BRISKET

MAC & CHEESE CROQUETTES (3) {22}

Aged cheddar, mozzarella, parmesan, truffle aioli, tabasco jalapeno gel

WAGYU BEEF TACOS (2) {22} (ALC)

Smoked wagyu beef, black beans, soft flour tortilla, whisky glaze,
Pico de Gallo, roasted capsicum gel

VEGETARIAN TACOS (2) {16} (V) (VEGAN) (ALC)

Tempeh (fermented soybean), grilled corn, capsicum, black beans,
whisky glaze, salsa fresca

★ Some dishes may contain cooked alcohol

V - VEGETARIAN GF - GLUTEN FREE

ALC - CONTAINS BURN ALCOHOL

STEAK MINISTRY HALAL MENU

SKEWERS

WAGYU SKEWER (2) {42}

Wagyu beef cubes, grilled vegetables, chimichurri, horseradish remoulade

SLIDERS

WAGYU BEEF SLIDER {20}

Wagyu patty, brioche bun, cheddar, coleslaw, tomato relish, cherry tomato

SPICY CRAB SLIDER {20}

Kaffir lime crab patty, brioche bun, chipotle aioli, pawpaw salad,
pickled cornichon

FROM OUR FAMOUS AMERICAN SLOW COOKER

WE TAKE OUR AMERICAN BBQ SLOW-COOKED
RIBS VERY SERIOUSLY. THAT'S WHY WE'VE
IMPORTED A HOT SMOKER FROM THE USA TO
BRING YOU THE BEST BBQ RIBS YOU'VE EVER TASTED.

12 HR STICKY GLAZED

BEEF SHORT RIB {49} (GF) (ALC)

Smoked beef rib, mashed potato, Whisky glaze, scallions, capsicum,
chilli, bean sprouts, candied walnuts

VEGETARIAN

HAND MADE RAVIOLI {34} (V)

Spinach & ricotta ravioli, frontignac cream sauce, parmesan, herbed oil

POLENTA {34} (V) (GF)

Fried polenta, capsicum puree, grilled corn salsa

~ FOR VEGAN OPTIONS, PLEASE ASK OUR FRIENDLY WAIT STAFF ~

NOT BEEF BUT SUBSTANTIAL

FRESH MARKET FISH {44} (GF) (ALC)

Seared fish, sweet potato hash, saffron aioli, crisp celeriac, seafood bisque

SLOW COOKED LAMB SHOULDER {44}

Couscous, red pepper coulis, rosemary lamb jus, tomato confit

SOUS VIDE ORGANIC CHICKEN BREAST {44} (GF)

Truffle mashed potato, grilled broccolini, florentine sauce,
onion gel, lemon thyme chicken sauce

18 HR BRAISED BEEF CHEEK {44} (GF)

Creamy mashed potato, roasted carrot puree, cauliflower fritters,
pickled carrot, STKM gravy

OUR STEAKS

GRASS FED

GLOBAL MEATS HAND SELECTED
EXPORT QUALITY, GRASS FED

PORTERHOUSE 300g {49}

SCOTCH FILLET 300g {55}

EYE FILLET 225g {62}

RIB EYE 400g {69}

F1 SHER WAGYU

EYE FILLET MS8/9 225g {99}

SCOTCH FILLET MS7 275g {90}

PORTERHOUSE MS7 275g {85}

THE TOMAHAWK {MP}

1.2 - 2.8kg ~ F1 Sher Farms ~ marble score 7

~ ALL STEAKS SERVED WITH STK.M GARNISH ~
Chefs' choice of seasonal garnish and French onion gel

~ PLEASE ALLOW A MINIMUM OF 30 MINS DUE TO THE
QUALITY OF OUR BEEF & COOKING METHODS ~

Meat Temperatures that we would adhere to

Medium-Rare	Pinkish-red in the centre. Warm temperature
Medium	Pink in the centre. Hot temperature
Medium-Well	Very little pink in the centre. Hot temperature
Well-Done	No pink, brown in the centre. Hot temperature

SAUCES (GF)

Torched blue cheese with kilpatrick gel {5}

Red wine jus with shallot confit {5} (ALC)

Truffled mushroom sauce {5} (ALC)

Pink peppercorn with brandy {5} (ALC)

Herb Garlic butter {5} (V)

House BBQ sauce {4}

Chimichurri {4} (V) (VEGAN)

~ CONDIMENT SERVICE ~

DIJON MUSTARD ~ HOT ENGLISH MUSTARD

HORSERADISH ~ GRAIN MUSTARD

TO THE SIDE

{12 each}

~ Shoestring fries & umami salt (V) (VEGAN)

~ STKM chips, truffle oil, parsley & aged parmesan (V)

{14 each}

~ Wagyu fat potatoes, BBQ salt, wagyu crumb, habanero aioli (GF)

~ Mashed potato & STKM gravy (GF)

~ Sapporo beer battered Onion Rings, BBQ gel, habanero chilli snow

~ Seasonal Market vegetables (V) (GF)

SALADS

{13 each}

~ STKM Korean Coleslaw, kimchi emulsion, puffed wild rice (GF)

~ Rocket Garden Salad, rocket lettuce, pickled red onion, tomato, cucumber,
radish, roasted pine nuts, champagne vinaigrette (GF) (V) (VEGAN)

~ Israeli Couscous, tomato, red radish, sultanas, halloumi, kale, mint,
herbed tahini dressing (V)

~ Warm Broccolini Salad, grilled broccolini, pickled red onion,
kalamata olives, red radish, roasted pine nuts, quail egg, miso dressing (GF)

~ Wedge Salad, iceberg lettuce, candied walnut, crispy wagyu pastrami,
dill, blue cheese dressing (GF)

DESSERTS

OUR SIGNATURE DESSERT

CHERRY RIPE {34}

Good for 2 people - SERVED SMOKING!

HOT MOLTEN BELGIAN LAVA CAKE {21}

STICKY DATE {21}

GIANT MACAROONS {21}

PASSIONFRUIT & COCONUT {21} (V) (GF) (VEGAN)

Please inform a member of our team if you suffer from
any food allergies we should be aware of!

★ 15% surcharge applies on all public holidays

★★ All credit & debit cards incur a 1.5% processing fee

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