

# STEAK MINISTRY

## PACKAGE (2 PP MIN.)

2 COURSES \$89  
(ENTREE & MAIN)

\*WAGYU SUPPLEMENT ADD \$30 PER PERSON

### ENTREE

(ONE SELECTION PER GUEST)

**FRESHLY SHUCKED OYSTERS (6) (GF)**

*NATURAL - Served on ice, fresh lime & tabasco*

**SEARED SCALLOPS (3)**

*Jumbo scallops, roasted capsicum coulis, crispy parsnip, finger lime*

**FRIED CALAMARI**

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

**SIGNATURE STICKY LAMB RIBS (2)  
& BUTTERMILK CHICKEN RIBS (2)**

*Tequila-agave glaze, garlic aioli, lemon myrtle salt /  
Chipotle marinated chicken, crispy chicken skin,  
habanero gravy, pickled cornichon*

**WAGYU BEEF TACOS (2)**

*Smoked wagyu beef, black beans, soft flour tortilla,  
whisky glaze, pico de gallo, capsicum gel*

**VEGETARIAN TACOS (VG)**

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

### MAINS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

#### GRASS FED

GLOBAL MEATS HAND SELECTED EXPORT QUALITY

**SCOTCH FILLET ~ 300 gms**

**EYE FILLET ~ 225 gms**

**PORTERHOUSE ~ 300 gms**

#### F1 AUSTRALIAN SHER WAGYU

*\$30 SUPPLEMENT PER PERSON*

**SCOTCH FILLET ~ 275 gms**

**EYE FILLET ~ 225 gms**

**PORTERHOUSE ~ 275 gms**

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

**SLOW COOKED LAMB SHOULDER**

*Minted couscous, red pepper coulis, rosemary lamb jus,  
tomato confit*

**MISSISSIPPI BBQ PORK RIBS (GF)**

*Smoked American pork ribs, STKM BBQ sauce,  
house chipotle slaw*

**FRESH MARKET FISH (GF)**

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

**SOUS VIDE ORGANIC CHICKEN BREAST (GF)**

*Truffle mash potato, grilled broccolini, florentine sauce,  
lemon thyme chicken sauce*

OR

**HAND MADE RAVIOLI (V)**

*Spinach & ricotta ravioli, frontignac cream sauce,  
aged parmesan, herbed oil, sage*

*All mains accompanied w/*

*STKM chips & Rocket Garden Salad with champagne vinaigrette*