

# STEAK MINISTRY

## PACKAGE

4 COURSES \$105

(APPETIZER, ENTREE, MAIN & DESSERT)

\*WAGYU SUPPLEMENT ADD \$30 PER PERSON

### APPETIZER

#### WAGYU PASTRAMI & SPICY FIGS CHEESE DIP

*Grilled sourdough, garlic aioli*

### 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*

### DESSERTS

(ONE SELECTION PER GUEST)

#### FORBIDDEN CHERRY

*Belgian dark chocolate mousse, maraschino cherry centre, coconut  
cremeux, chocolate crumble, smoked vanilla bean gelato*

#### STICKY DATE

*Date pudding, milk chocolate cremeux, toffee shards,  
caramel gelato, caramel crisppearls*

#### ARTISAN CHEESE SELECTION

*3 Artisan cheese, quince gel, candied walnuts,  
granny smith apple & lavosh*