



TAKE AWAY MENU

ENTREES

SIGNATURE STICKY LAMB RIBS *Tequila glaze, garlic mayo, crispy kale* {24} (GF)

BUTTERMILK BUFFALO CHICKEN RIBS *Chipotle marinated, sriracha gel, mango salsa* {19}

FRIED CALAMARI *Squid ink tapioca cracker, chipotle mayo & lemon myrtle* {19}



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

MISSISSIPPI BBQ PORK RIBS {HALF RACK \$39} {FULL RACK \$68} (GF)

BBQ sauce, carrot & cabbage house slaw

12 HR STICKY GLAZED BEEF SHORT RIB *Rum - lemongrass glaze, mango salsa* {46} (GF)

MAINS

GLOBAL MEATS HAND SELECTED EXPORT QUALITY, GRASS FED

300GM PORTERHOUSE {44}

300GM SCOTCH FILLET {52}

225GM EYE FILLET {51}

THE TOMAHAWK *1.2-2.8kg ~ F1 ~ MS6* {MP}

Rum - lemongrass glaze, mango salsa

HOUSE MADE GNOCCHI {33} (V)

Sweet potato gnocchi & sandalwood creamy basil pesto

SAUCES - *Red wine jus - Porcini mushroom - Chimichurri - Green peppercorn & brandy* {4 ea}

SIDES {10.50 ea}

~ *STKM Chips, truffle & aged parmesan* (V)

~ *Shoestring Fries & pepperberry salt* (V)

~ *Wagyu fat potatoes, new potato, chives & cajun dip* (GF)

~ *Mashed potato, smoked garlic & crispy onion* (V)

~ *Korean Coleslaw, wasabi peas, wakame, kimchi emulsion* (GF)

~ *Garden Salad with manuka honey-mustard dressing* (V) (GF)

~ *Chunky Summer Salad with ginger-miso dressing* (V)

DESSERTS

MIAMI KEY LIME TART {20}

Yuzu cremeux, vanilla & lemon short crust, lime marmalade

FORBIDDEN APPLE {20}

Belgian chocolate mousse, salted caramel centre, golden short crust, caramel crispy pearl

WILDFIRE {20}

Belgium dark chocolate sponge, chantilly cream, chocolate cremeux, fresh cherry, berries compote