

# SHARED STARTERS

**RIB'ALICIOUS** {29 p.p.}

~ MINIMUM OF TWO PEOPLE ~

*Selection of our Smoked Signature Ribs*

**STK.M CHARCUTERIE BOARD** {54}

*Spicy feta & capsicum dip, beef pastrami, smoked chicken breast, pork & truffle salami, kangaroo & native anise salami, pickled jardinière, mixed olives, cured salmon ceviche, sesame cracker, spreadable salami, black garlic aioli, grilled sourdough*

**GIANT PORK CRACKLE** {17} (GF)

*Giant pork rind crackle, zaatar salt, spicy feta & capsicum dip*

**BLOOD ORANGE MEAT FRUIT** {24}

*Duck & chicken liver parfait, blood orange glaze, spiced prune-apricot chutney, olive soil, grilled sourdough*

**NDJUA** {24}

*Spreadable salami, black garlic aioli, grilled sourdough*

# SEAFOOD STARTERS

**FRESHLY SHUCKED OYSTERS**

*'The day's best freshly shucked Oysters'*

**NATURAL-** *Served on ice, lime wedge, shallot vinaigrette, tabasco*

{3/17} {6/33} {12/65} (GF)

**STKM KILPATRICK - On Availability**

{3/18} {6/36} {12/72}

**SEARED JUMBO SCALLOPS (3)** {24} (GF)

*Pan seared scallops, peas puree, chili oil, wagyu crumbs, sweet potato crisp*

**FLASH FRIED CALAMARI** {22}

*Lemon pepper fried calamari, squid ink tapioca, papaya salad, jalapeno aioli, lime/lemon wedge*

**CAJUN GRILLED PRAWN (2)** {24} (GF)

*Skull Island jumbo prawns, pineapple-mango Thai basil salsa, orange-peach chili gel, black coral*

**CRAB CAKE** {24}

*Fried crab cake, green tomato gazpacho, spicy prawn oil, micro greens*

# ENTREES

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

*Tequila-agave glaze, black garlic aioli, lemon myrtle salt, kale crisp*

**BUTTERMILK BUFFALO CHICKEN RIBS** {E22} {M36}

*Chipotle marinated chicken, crispy chicken skin, caramel-tabasco chipotle sauce, celery sticks*

**WAGYU MAC & CHEESE CROQUETTES (3)** {22}

*Roasted pumpkin puree, chipotle aioli, crushed pepitas*

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

*Smoked wagyu brisket, black beans, whiskey glaze, taco sauce, tortilla salsa, lime/lemon wedge, soft flour tortilla*

# VEGETARIAN/VEGAN ENTREE

**VEGETARIAN TACOS (2)** {18} (VG)

*Fried tofu, black beans, chickpea, capsicum, whiskey-soy glaze, tortilla salsa*

**CAULIFLOWER MAC & CHEESE CROQUETTE** {22} (V)

*Cauliflower croquette, legendary orange sauce, pickled jalapeno*

# SKEWERS

**ORIGINAL BUENOS AIRES SAUSAGE (2)** {24}

*Original or spicy pork sausage, grilled zucchini, chimichurri, STKM house BBQ sauce*

**WAGYU BEEF SKEWERS (2)** {38} (GF)

*Wagyu beef skewers, grilled vegetable, chimichurri, ranch dressing*

# STEAK MINISTRY MENU

## 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.

**SIGNATURE SMOKED PORK RIBS** (GF)  
{HALF RACK \$40} {FULL RACK \$72}

*Cherry smoked American pork ribs, STKM BBQ sauce, house slaw*

**18 HR BEEF SHORT RIBS** {49} (GF)

*Whiskey glaze, mashed potato, sesame cracker, pineapple-mango salsa*

**18 HR BRAISED BEEF CHEEK** {49}

*Mashed potato, burnt squash puree, pickled carrot, cauliflower tempura, fried kale, beef cheek jus*

## SLIDERS

**WAGYU BEEF SLIDER** {20}

*Wagyu patty, brioche bun, mixed lettuce, chilli-tomato jam, cherry tomato*

**CRAB CAKE SLIDER** {20}

*Fried crab cake, brioche bun, papaya salad, chipotle mayo, cornichon*

## VEGETARIAN / VEGAN

**SPINACH RICOTTA RAVIOLI** {34} (V)

*Frontenac cream sauce, aged parmesan, truffle oil, fried basil*

**CAULIFLOWER STEAK** {34} (VG)(GF)

*Grilled cauliflower, chimichurri, capsicum-cashew puree, zaatar*

**SUMMER VEGETABLE RAGOUT** {34} (VG)(GF)

*Grilled Summer vegetable, herbed sugo, lavosh*

## NOT BEEF BUT SUBSTANTIAL

**SEARED MARKET FISH** {45} (GF)

*Today's fish, Summer couscous, green gazpacho, micro salad*

**ORGANIC SOUS VIDE CHICKEN BREAST** {44} (GF)

*Sweet potato crisps, black bean-corn-chickpea warm slaw, creamy chicken jus*

**LAMB LOIN** {45} (GF)

*Herbed lemon crusted lamb backstrap, mashed peas & potato, charred shallot, olive dust, semi dried tomato, minted lamb jus*

**KANGAROO LOIN** {44} (GF)

*House rub, creamy mash, grilled broccolini, legendary orange sauce, honey-kangaroo jus, raspberry gel*

## 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** MS9 225g {99}

**SCOTCH FILLET** MS7 275g {90}

**PORTERHOUSE** MS7 275g {85}

**RUMP** MS9 300g {75}

## THE TOMAHAWK {MP}

1.2 - 2.8kg ~ F1 ~ marble score 6

~ 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)

*Truffle mushroom sauce* {5}

*Torched blue cheese* {5}

*Red wine-shallot jus* {5}

*Herbed garlic butter* {5}

*Mixed peppercorn sauce* {5}

*House BBQ sauce* {4} (V)

*Chimichurri* {4} (V) (VEGAN)

~ CONDIMENT SERVICE ~

DIJON MUSTARD ~ HOT ENGLISH MUSTARD

HORSERADISH ~ GRAIN MUSTARD

## TO THE SIDE

{12 each}

~ *Shoestring fries & zaatar salt* (VG)

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

{14 each}

~ *Twice cooked wagyu fat potatoes, BBQ salt, wagyu crumb, cajun aioli*

~ *Herbed garlic Mashed potato, crushed peas, cocktail onion* (V)

~ *VB Fried Onion Rings, cajun-BBQ salt, chipotle snow, BBQ gel* (V)

~ *Seasonal market vegetables* (V) (GF)

## SALADS

{13 each}

~ *Garden Salad, mixed salad leaf, cherry tomato, cucumber, red radish, pickled red onion, sourdough croutons, pear cider dressing* (VG)

~ *STKM Korean slaw, capsicum, coriander, kimchi aioli, wasabi peas* (GF)

~ *Summer Cous Cous, butternut pumpkin, chickpeas, craisins, cucumbers, radish, cherry tomato, mint dressing* (VG)

~ *Iceberg & Bocconcini Salad, shaved fennel, apple, celery, toasted almonds, green goddess dressing* (GF) (V)

~ *Grilled Broccolini Salad, pickled red onion, kalamata olives, almonds, quail egg, radish, red miso dressing* (GF) (V)

## DESSERTS

**OUR SIGNATURE DESSERT**

**THE BOMB** {34}

Good for 2 people - *SERVED SMOKING!*

**LYCHEE DREAM SPAGHETTI** {21} (VG)(GF)(DF)

**MIAMI KEY LIME** {21} (V)

**LAVA CAKE** {21} (V)

**MIDNIGHT SWAN** {21} (V)

**STICKY DATE PUDDING** {21} (V)

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

\* 10% surcharge applies on Sundays

\* 15% surcharge applies on all public holidays

\*\* All credit & debit cards incur a 1.5% processing fee

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE

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