

FRESHLY SHUCKED OYSTERS	PASTA & RISOTTO
<p>SK oysters are sourced daily and served w champagne mignonette</p> <p style="text-align: center;">SEAFOOD COCKTAILS</p> <p>PRAWN 35 Mooloolaba king prawns</p> <p>BUG 45 Moreton Bay bug</p> <p>LOBSTER 85 Southern Tasmanian Rock Lobster</p> <p>HOUSE MIX 160 All our favourites – prawns, bug and lobster</p> <p>SK SEAFOOD PLATTERS</p> <p>CLASSIC 60 Oysters, prawns, bugs, mussels</p> <p>SIGNATURE 160 Oysters, prawns, bugs, mussels, lobster</p>	<p>SWEET CORN AGNOLOTTI 26/36 w burnt butter and sage</p> <p>MUSHROOM RISOTTO 28/38 w chestnut mushrooms, add truffle 15</p> <p>WAGYU BEEF RAGU 32/42 Hand cut tagliatelle pasta</p> <p>MORETON BAY BUG 34/50 Casarecce pasta, tarragon, pastis</p> <p>LOBSTER RISOTTO 38/48 Southern Tasmanian Rock Lobster w crustacean bisque add truffle 15</p>
<p style="text-align: center;">RAW SEAFOOD</p> <p>PETUNA OCEAN TROUT TARTARE 28 Shallots, cornichons, capers</p> <p>RAW YELLOWTAIL KINGFISH 30 w smoked dashi, white soy, jalapeno</p> <p>RAW YELLOW FIN TUNA 32 w oscietra caviar and yuzu</p>	<p style="text-align: center;">SOUP & SALADS</p> <p>CRAB AND TRUFFLE SOUP 36 Consommé, black truffle</p> <p>SK SIGNATURE WEDGE SALAD 28 Blue cheese dressing w bacon on iceberg lettuce</p> <p>MORETON BAY BUG SALAD 32 w jalapeno and baby gem lettuce</p>

15% surcharge on public holidays.
Bread for the table is charged at 3 per person

MAINS

SK WAGYU STEAK BURGER American mustard, ketchup and fries	28
JOHN DORY Schnitzel w lemon, tartare sauce	46
PATAGONIAN TOOTHFISH Burnt miso, spring onion	56
CORAL TROUT Panfried w tomato, olive and capers	50
MAREEMA FREE RANGE DUCK Black garlic, cherries	46
SOUTHERN TASMANIAN ROCK LOBSTER 700g - whole Baked w garlic butter, lemon	140
STEAK AU POIVRE Marble Score 6-7 SK Classic, brandy and peppercorns	48

POTATO MENU

FRENCH FRIES	12
CLASSIC MASH POTATO add truffle	12 15
MORETON BAY BUG MASH POTATO	24
POTATO AND GRAVY	12
ROMANOFF POTATO	12
OLIVE OIL ROAST KIPFLER	12
CLASSIC POTATO SALAD	14
POTATO FONDANT, CRAB, ROASTED BUG TAIL, TROUT CAVIAR	38

SK STEAKS

SK SIGNATURE SLOW ROAST PRIME RIB <i>Dinner only</i> 300g / English or American cut	65
EYE FILLET 160g / Petite Fillet, Black Angus 220g / Marble Score 6-7	42 80
PRIME RIB 350g / Black Angus 300g / Marble Score 6 - 7	60 88
SIRLOIN 400g / Marble Score 3-4 300g / Marble Score 6-7	66 90
HALF SIRLOIN 200g / Marble Score 3-4 150g / Marble Score 6-7	33 45
KIWAMI SCOTCH 500g / Premium Waygu	200
CHATEAUBRIAND 500g / Black Angus	120
SIRLOIN OR RIB EYE ON THE BONE 1kg / Black Angus, dry aged 35 days	200
CHOICE OF SAUCE Mushroom, pepper, bearnaise, red wine jus	3

SIDES

MIXED LEAF SALAD	10
GREEN PEAS, BACON, BUTTER	14
WILTED SPINACH	14
BABY CARROTS ROASTED	14
SAUTÉED MIXED MUSHROOMS	16
SAUTÉED CORN OFF THE COBB	12
MIXED VEGETABLES	16
BRUSSELS SPROUT SALAD	14