

<b>FRESHLY SHUCKED OYSTERS</b>	<b>PASTA &amp; RISOTTO</b>																										
SK oysters are sourced daily please see your waiter to know today's selection	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">SWEET CORN AGNOLOTTI w burnt butter and sage</td> <td style="text-align: right; vertical-align: top;">26/36</td> </tr> <tr> <td>MUSHROOM RISOTTO w chestnut mushrooms, add truffle</td> <td style="text-align: right; vertical-align: top;">28/38  15</td> </tr> <tr> <td>WAGYU BEEF RAGU Hand cut tagliatelle pasta</td> <td style="text-align: right; vertical-align: top;">32/42</td> </tr> <tr> <td>LOBSTER RISOTTO Southern Tasmanian Rock Lobster w crustacean bisque add truffle</td> <td style="text-align: right; vertical-align: top;">38/48   15</td> </tr> </table>	SWEET CORN AGNOLOTTI w burnt butter and sage	26/36	MUSHROOM RISOTTO w chestnut mushrooms, add truffle	28/38  15	WAGYU BEEF RAGU Hand cut tagliatelle pasta	32/42	LOBSTER RISOTTO Southern Tasmanian Rock Lobster w crustacean bisque add truffle	38/48   15																		
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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	32
JOHN DORY Schnitzel w lemon, tartare sauce or tomato, olive, caper	46
PAN ROASTED BLUE EYE TREVALLA Vegetable ratatouille w piquillo pepper	46
PATAGONIAN TOOTHFISH Burnt miso, spring onion	56
MAREEMA FREE RANGE DUCK Black garlic, jus gras	46
STEAK AU POIVRE Marble Score 6-7 or crumbed SK Classic, brandy and peppercorns	48

**POTATO MENU**

FRENCH FRIES	12
CLASSIC MASH POTATO add truffle	12 15
POTATO AND GRAVY	15
MORETON BAY BUG MASH POTATO	24
SWEET POTATO AND PUMPKIN PUREE	14
RUSSIAN SALAD	14
ROMANOFF POTATO	12
DUCK FAT ROASTED POTATOES	12
CLASSIC JACKET POTATO	12
HASH BROWNS	16

**SK STEAKS**

SIGNATURE SLOW ROAST TENDERLOIN Available for pre order only	60pp
EYE FILLET 160g / Petite Fillet, Black Angus 220g / Marble Score 6-7	42 60
PRIME RIB 400g / Black Angus 400g / Marble Score 6 - 7	66 110
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 400g / Sirloin - Premium Wagyu	200
CHATEAUBRIAND 500g / Black Angus	120
RIB ON THE BONE 1kg / Black Angus, dry aged 90 days	200
<b>CHOICE OF SAUCE</b> Mushroom, pepper, bearnaise, red wine jus Or selection of hot sauces	3

**SIDES**

MIXED LEAF SALAD	10
GREEN PEAS W BACON AND BUTTER	14
CREAMED SPINACH	14
ROASTED BABY CARROTS	14
SAUTÉED MIXED MUSHROOMS	16
SAUTÉED CORN OFF THE COBB	12
SAUTEED BEANS	16