

<p style="text-align: center;">FRESHLY SHUCKED OYSTERS</p> <p style="text-align: center;">SK oysters are sourced daily served natural w champagne mignonette</p>	<p>SWEET CORN AGNOLOTTI 26/36 Burnt butter & sage</p> <p>MUSHROOM RISOTTO 28/38 Sauteed oyster mushrooms</p> <p>WAGYU BEEF RAGU 32/42 Hand cut tagliatelle pasta</p>
<p style="text-align: center;">SEAFOOD COCKTAILS</p> <p>PRAWN 36 Mooloolaba king prawns</p> <p>CRAB 36 Fraser Isle spanner crab</p> <p>BUG 45 Moreton Bay bug</p> <p>LOBSTER 92 Southern Rock Lobster</p> <p>HOUSE MIX 140 All our favourites – prawns, bug & lobster</p> <p>SK SEAFOOD PLATTERS</p> <p>CLASSIC 60 Oysters, prawns, bugs, scallops</p> <p>SIGNATURE 180 Classic platter plus – lobster & crab cocktail</p>	<p>LOBSTER RISOTTO 38/48 Southern Tasmanian Rock Lobster w crustacean bisque add white truffle 45 add black truffle 25</p> <p style="text-align: center;">SK SIGNATURE SALADS</p> <p>CAESAR SALAD 26 White anchovies, bacon & parmesan cheese</p> <p>WEDGE SALAD 28 Blue cheese dressing w bacon on iceberg lettuce</p> <p>MORETON BAY BUG SALAD 32 Jalapeno & baby gem lettuce</p>
<p style="text-align: center;">RAW PLATES</p> <p>PETUNA OCEAN TROUT TARTARE 28 Shallots, cornichons, capers</p> <p>RAW YELLOWTAIL KINGFISH 30 Lime, soy, jalapeno</p> <p>STEAK TARTARE 30 Classic, w soft egg yolk</p> <p>CAVIAR 220 Oscietra caviar 30g Served traditionally w buckwheat blini & accompaniments</p> <p style="text-align: center;">PASTA & RISOTTO</p>	<p style="text-align: center;">HOT SEAFOOD</p> <p>BAKED SCALLOPS 24 4 per serve Garlic butter, lemon</p> <p>MORETON BAY BUGS 60 500g Garlic butter, lemon</p> <p>BAKED SOUTHERN ROCK LOBSTER 320 1kg – whole Garlic butter, lemon Or Mornay</p> <p>SIGNATURE HOT PLATTER 220 Baked lobster, bugs, scallops & white anchovies</p> <p style="text-align: center;">MAINS</p> <p>SK WAGYU BURGER 32 American mustard, ketchup & fries</p>

15% surcharge on public holidays.
Bread Basket \$8, served w cultured butter

JOHN DORY Schnitzel w lemon, tartare sauce	48	220g Surf 'n' Turf w half Southern Rock lobster	120
STEAMED GROUPER Truffle dashi, spring onion salsa	50	PRIME RIB 400g / Black Angus	66
PATAGONIAN TOOTHFISH Burnt miso, spring onion	56	400g / Marble Score 6-7	110
MAREMMA FREE RANGE DUCK Black garlic, jus gras	46	SIRLOIN – NEW YORK CUT 400g / Marble Score 3-4	68
STEAK AU POIVRE Marble Score 6-7 SK Classic, brandy & peppercorns	48	300g / Marble Score 6-7	90
		HALF SIRLOIN 200g / Marble Score 3-4	33
		150g / Marble Score 6-7	45
		KIWAMI 400g / Sirloin – Premium Wagyu	200
		CHATEAUBRIAND 500g / Black Angus	120
		ON THE BONE 1kg / Sirloin	200
		SAUCES Mushroom, pepper, bearnaise, red wine jus, gravy	5
POTATO MENU		SIDES	
FRENCH FRIES	12	MIXED LEAF SALAD W CUCUMBER & DILL	10
CLASSIC MASH POTATO	12	GREEN PEAS W BACON & BUTTER	14
add gravy	5	SAUTÉED SPINACH W LEMON	14
add white truffle	45	ROASTED BABY CARROTS	14
add black truffle	25	SAUTÉED MIXED MUSHROOMS	16
MORETON BAY BUG MASH POTATO	24	SAUTÉED CORN OFF THE COBB	12
SWEET POTATO & PUMPKIN MASH	14	SAUTÉED BEANS	16
RUSSIAN SALAD	14		
ROMANOFF POTATO	12		
DUCK FAT ROASTED POTATOES	12		
JACKET POTATO	12		
HASH BROWNS	16		
STEAKS MENU			
EYE FILLET 160g / Petite Fillet, Black Angus	42		
220g / Marble Score 6-7	60		

All of our produce is sourced ethically and through local and sustainable farming practices