

FRESHLY SHUCKED OYSTERS	PASTA & RISOTTO																						
SK oysters are sourced daily served natural w champagne mignonette	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">SWEET CORN AGNOLOTTI Burnt butter & sage</td> <td style="text-align: right; vertical-align: top;">26/36</td> </tr> <tr> <td>MUSHROOM RISOTTO Sauteed oyster mushrooms</td> <td style="text-align: right; vertical-align: top;">28/38</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 white truffle</td> <td style="text-align: right; vertical-align: top;">38/48 45</td> </tr> </table>	SWEET CORN AGNOLOTTI Burnt butter & sage	26/36	MUSHROOM RISOTTO Sauteed oyster mushrooms	28/38	WAGYU BEEF RAGU Hand cut tagliatelle pasta	32/42	LOBSTER RISOTTO Southern Tasmanian Rock Lobster w crustacean bisque add white truffle	38/48 45														
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15% surcharge on public holidays.
Bread Basket \$8, served w cultured butter

MAINS

SK WAGYU BURGER	32
American mustard, ketchup & fries	
JOHN DORY	44
Schnitzel w lemon, tartare sauce	
TUNA STEAK	50
Burnt tomato & onion	
PATAGONIAN TOOTHFISH	56
Burnt miso, spring onion	
MAREMMA FREE RANGE DUCK	46
Black garlic, jus gras	
STEAK AU POIVRE	48
Marble Score 6-7	
SK Classic, brandy & peppercorns	

POTATO MENU

FRENCH FRIES	12
CLASSIC MASH POTATO	12
add gravy	5
add white truffle	45
BUG & LOBSTER MASH POTATO	24
SWEET POTATO & PUMPKIN MASH	14
RUSSIAN SALAD W TUNA & PEAS	14
ROMANOFF POTATO	16
DUCK FAT ROASTED POTATOES	16
HASH BROWNS	16
POTATO SCALLOPS	12

STEAK MENU

EYE FILLET	
160g / Petite Fillet, Black Angus	42
220g / Marble Score 6-7	60
SURF & TURF	120
Wagyu Eye Fillet with Western Rock Lobster	
PRIME RIB	
400g / Black Angus	66
400g / Marble Score 6-7	110
SIRLOIN – NEW YORK CUT	
400g / Marble Score 3-4	68
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

Hand selected Wagyu exclusive to SK

300g / Marble Score 12	240
CHATEAUBRIAND	
500g / Black Angus	120
ON THE BONE	
600g / dry aged Sirloin	120
600g / dry aged T-Bone	120
1kg / Ribeye	200

SAUCES

Mushroom, pepper, bearnaise, red wine jus, gravy	5
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SIDES

MIXED LEAF SALAD W CUCUMBER & DILL	10
GREEN PEAS W BACON & BUTTER	14
SAUTÉED SPINACH W LEMON	14
ROASTED BABY CARROTS	14
SAUTÉED MIXED MUSHROOMS	16
SAUTÉED CORN OFF THE COBB	12
SAUTÉED BEANS	16

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