

| FRESHLY SHUCKED OYSTERS | PASTA & RISOTTO |
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| <p>SK oysters are sourced daily served natural w champagne mignonette</p> <p>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, bug, scallops</p> <p>SIGNATURE 180 Classic platter plus – lobster & crab cocktail</p> | <p>SWEET CORN AGNOLOTTI 26/36 Burnt butter & sage add black truffle 30</p> <p>MUSHROOM RISOTTO 28/38 Sauteed oyster mushrooms add black truffle 30</p> <p>WAGYU BEEF RAGU 32/42 Hand cut linguine pasta</p> <p>LOBSTER RISOTTO 38/48 Southern Tasmanian Rock Lobster w crustacean bisque</p> |
| | <p>SK SIGNATURE SALADS AND SOUP</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>MUD CRAB AND TRUFFLE SOUP 36 Dashi broth, black truffle</p> |
| <p>RAW PLATES</p> <p>PETUNA OCEAN TROUT TARTARE 28 Shallots, cornichons, capers</p> <p>RAW YELLOWTAIL KINGFISH 30 White soy, jalapeño</p> <p>RAW YELLOWFIN TUNA 30 Tuna mayonnaise & capers</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>HOT SEAFOOD</p> <p>All served w garlic butter, lemon</p> <p>BAKED MOOLOOLABA PRAWNS 40 4 per serve</p> <p>BAKED SCALLOPS 26 4 per serve</p> <p>MORETON BAY BUGS 60 500g</p> <p>SIGNATURE HOT PLATTER 130 Prawns, bug, scallops, baked fish & crumbed anchovies add half lobster 120</p> |

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

MAINS

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| SK WAGYU BURGER American mustard, ketchup & fries | 32 |
| JOHN DORY Schnitzel w lemon, tartare sauce | 44 |
| CORAL TROUT White wine, parsley, lemon | 50 |
| PATAGONIAN TOOTHFISH Burnt miso, braised leek | 56 |
| VEAL CUTLET Crumbed w lemon | 60 |
| STEAK AU POIVRE Marble Score 6-7 SK Classic, brandy & peppercorns | 48 |
| 4- PIN LAMB RACK Ratatouille w jus | 52 |
| BAKED SOUTHERN ROCK LOBSTER 900g – whole Garlic butter, lemon Or Mornay | 240 |

STEAK MENU

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| EYE FILLET 180g / Petite Fillet, Black Angus | 46 |
| 220g / Marble Score 6-7 | 60 |
| 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 | 40 |
| KIWAMI 400g / Sirloin – Premium Wagyu | 200 |
| CHATEAUBRIAND 500g / Black Angus | 120 |
| ON THE BONE Minimum 45 days dry aged cuts | 200/kg |
| SAUCES Mushroom, pepper, bearnaise, red wine jus, gravy | 5 |

POTATO MENU

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| FRENCH FRIES | 12 |
| CLASSIC MASH POTATO | 12 |
| add gravy | 5 |
| add black truffle | 30 |
| 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 GRATIN | 16 |

SIDES

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| 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