

<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 style="text-align: center;">PASTA & RISOTTO</p> <p>SWEET CORN AGNOLOTTI 26/36 Burnt butter & sage</p> <p>MUSHROOM RISOTTO 28/38 Sauteed shimeji mushrooms</p> <p>WAGYU BEEF RAGU 32/42 Family recipe, linguine pasta</p> <p>LOBSTER RISOTTO 38/48 Southern Tasmanian Rock Lobster w lobster bisque</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 153 Southern Rock Lobster</p> <p>HOUSE MIX 100 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 style="text-align: center;">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>SPANNER CRAB AND TRUFFLE SOUP 19 Dashi broth, black truffle</p>
<p style="text-align: center;">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/ 380 Oscietra caviar 30g/50g Served traditionally w buckwheat blini & accompaniments</p>	<p style="text-align: center;">HOT SEAFOOD</p> <p>All served w garlic butter, lemon</p> <p>BAKED MOOLOOLABA PRAWNS 46 4 per serve</p> <p>BAKED SCALLOPS 26 4 per serve</p> <p>MORETON BAY BUGS 60 500g</p> <p>SIGNATURE HOT PLATTER 135 Prawns, bug, scallops, baked fish & crumbed anchovies</p> <p>add half lobster 153</p>

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

MAINS

SK WAGYU BURGER American mustard, ketchup & fries	32
JOHN DORY Schnitzel w lemon, tartare sauce	46
CORAL TROUT White wine, parsley, asparagus, lemon	54
PATAGONIAN TOOTHFISH Burnt miso, braised leek	56
STEAK AU POIVRE Marble Score 6-7 SK Classic, brandy & peppercorns	48
4- PIN LAMB RACK Ratatouille w jus	52
BONELESS BABY CHICKEN White wine, sage, butter	42
BAKED SOUTHERN ROCK LOBSTER 900g – whole Garlic butter, lemon Or Mornay	306

STEAK MENU

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 – 9+ 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

FRENCH FRIES	12
CLASSIC MASH POTATO add gravy	12
BUG & LOBSTER MASH POTATO	24
SWEET POTATO & PUMPKIN MASH	14
CLASSIC POTATO SALAD	12
ROMANOFF POTATO	16
WAGYU ROASTED KIPFLERS	16
HASH BROWNS	16
POTATO GRATIN	16

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
SAUTÉED ASPARAGUS	16

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