

## FRESHLY SHUCKED OYSTERS

SK oysters are sourced daily served natural w  
champagne mignonette

## SEAFOOD COCKTAILS

PRAWN	36
Mooloolaba king prawns	
CRAB	36
Fraser Isle spanner crab	
BUG	45
Moreton Bay bug	
LOBSTER	150
Southern Rock Lobster	
HOUSE MIX	110
All our favourites – prawns, bug & lobster	

## SK SEAFOOD PLATTERS

CLASSIC	60
Oysters, prawns, bug, scallops	
SIGNATURE	200
Classic platter plus – lobster & crab cocktail	

## RAW AND SUSHI

SEARED FOIE GRAS	22
On sushi rice, plum glaze	
PETUNA OCEAN TROUT TARTARE	28
Shallots, cornichons, capers	
RAW YELLOWTAIL KINGFISH	30
Soy, jalapeño	
RAW YELLOWFIN TUNA	30
Tuna mayonnaise & capers	
STEAK TARTARE	30
Classic w soft egg yolk	
CAVIAR	
Oscietra caviar 30g	220
Served traditionally w buckwheat blini & accompaniments	

## PASTA & RISOTTO

SWEET CORN AGNOLOTTI	30/40
Burnt butter & sage	
MUSHROOM RISOTTO	28/38
Sautéed oyster mushrooms	
WAGYU BEEF RAGU	32/42
Family recipe, linguine pasta	
LOBSTER RISOTTO	38/48
Southern Tasmanian Rock Lobster	

## SK SIGNATURE SALADS AND SOUP

CAESAR SALAD	26
White anchovies, bacon & parmesan cheese	
WEDGE SALAD	28
Blue cheese dressing w bacon on iceberg lettuce	
MORETON BAY BUG SALAD	32
Jalapeno & baby gem lettuce	
SPANNER CRAB AND TRUFFLE SOUP	19
Dashi broth, black truffle	

## HOT SEAFOOD

All served w garlic butter & lemon	
BAKED MOOLOOLABA PRAWNS	46
4 per serve	
BAKED SCALLOPS	26
4 per serve	
MORETON BAY BUGS	60
500g	
SIGNATURE HOT PLATTER	135
Prawns, bug, scallops, baked fish & crumbled anchovies	
<b>ADD HALF LOBSTER</b>	<b>150</b>

15% surcharge on public holidays.

Bread Basket \$8, served w cultured butter

**MAINS**

SK WAGYU BURGER American mustard, ketchup & fries	32
JOHN DORY Crumbed w Tartare sauce	48
PATAGONIAN TOOTHFISH Burnt miso, braised leek	56
CORAL TROUT White wine, Asparagus	50
STEAK AU POIVRE Marble Score 6-7 SK Classic, brandy & peppercorns	48
VEAL Schnitzel w lemon	50
TASMANIAN LAMB RACK Ratatouille w jus	52
BAKED SOUTHERN ROCK LOBSTER 700g – whole Garlic butter, lemon Or Mornay	300

**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

**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 300g / Marble Score 6-7	90
400g / Marble Score 3-4	68
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
<b>ADD FOIE GRAS</b>	<b>44</b>
<b>SAUCES</b> Mushroom, pepper, bearnaise, red wine jus, gravy	5

**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