

OYSTERS

SK oysters are sourced daily served natural w
champagne mignonette

PACIFICS

Royal Miyagi – Blackman Bay, TAS

Gazander – Port Lincoln, SA

SYDNEY ROCK

Apellation – Marimbula, NSW

PASTA & RISOTTO

SPANNER CRAB PASTA 38/48
Tagliatelle, chili, lemon & butter

SWEET CORN AGNOLOTTI 30/40
Burnt butter & sage

TRUFFLE & MUSHROOM RISOTTO 30/42
Sautéed morel mushrooms

WAGYU BEEF RAGU 32/42
Family recipe, linguine pasta

ADD BLACK TRUFFLE 30

SEAFOOD COCKTAILS

PRAWN 36

Mooloolaba king prawns

CRAB 36

Fraser Isle spanner crab

BUG 45

Moreton Bay bug

SK SEAFOOD PLATTERS

CLASSIC 68

Oysters, prawns, bug, scallops

SIGNATURE 220

Classic platter plus – lobster, mussels, clams & crab cocktail

SK SIGNATURE SALADS AND SOUP

CAESAR SALAD 26
Anchovies, bacon & parmesan cheese

WEDGE SALAD 28
Blue cheese dressing w bacon & iceberg lettuce

MORETON BAY BUG SALAD 32
Jalapeno & baby gem lettuce

SPANNER CRAB AND TRUFFLE SOUP 19
Dashi broth, black truffle

RAW AND SUSHI

SEARED FOIE GRAS 30
On sushi rice, plum glaze, wagyu

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 220
Oscietra caviar 30g
Served traditionally w buckwheat blini
& accompaniments

HOT SEAFOOD

BAKED MOOLOOLABA PRAWNS 46

BAKED SCALLOPS 26

MORETON BAY BUGS 60
500g

SIGNATURE HOT PLATTER 135
Prawns, bug, scallops, baked fish & crumbled anchovies

ADD HALF LOBSTER 210

MAINS

SK WAGYU BURGER American mustard, ketchup & fries	32
BLUE EYE TREVALLA White asparagus, broad beans & fermented chilli	52
CORAL TROUT EN PAPILOTTE Tomato, olive, caper & olive oil	54
KING GEORGE WHITING 200g / Crumbed w Tartare sauce	55
PATAGONIAN TOOTHFISH Burnt miso, braised leek	56
GOORALIE FREE RANGE PORK CHOP Apple purée, jus	48
STEAK AU POIVRE Marble Score 6-7 SK Classic, brandy & peppercorns	48
VEAL Schnitzel w lemon	50

POTATO MENU

FRENCH FRIES	12
CLASSIC MASH POTATO	12
SWEET POTATO & PUMPKIN MASH	14
CLASSIC POTATO SALAD	12
ROMANOFF POTATO	16
WAGYU ROASTED KIPFLERS	16
HASH BROWNS	16
POTATO GRATIN	16
JACKET POTATO w bacon, chives & whipped roe	22
ADD GRAVY	5
ADD BLACK TRUFFLE	30
ADD CAVIAR	80

STEAK MENU

EYE FILLET 180g / Petite Fillet, Black Angus	48
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
ADD FOIE GRAS	44
ADD BLACK TRUFFLE	30
SAUCES 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	18
ROAST PUMPKIN W YOGHURT & BROWN BUTTER	14

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