

OYSTERS

SK oysters are sourced daily served natural w
champagne mignonette

PACIFICS

Royal Miyagi – Blackman Bay, TAS

SYDNEY ROCK

Appellation – Merimbula, 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 oyster mushrooms

WAGYU BEEF RAGU 32/42
Family recipe, linguine pasta

ADD WHITE TRUFFLE 40

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 SOUP AND SALADS

SPANNER CRAB AND TRUFFLE SOUP 19
Dashi broth, black truffle

CAESAR SALAD 26
Anchovies, bacon & parmesan cheese

WEDGE SALAD 28
Blue cheese dressing w bacon & iceberg lettuce

MORETON BAY BUG SALAD 38
Crab, white beans & witlof

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 260
Baerii caviar 30g
Served traditionally w buckwheat blini
& accompaniments

HOT SEAFOOD

BAKED SCALLOPS 26

BAKED MOOLOOLABA PRAWNS 46

MORETON BAY BUGS 60
500g

SIGNATURE HOT PLATTER 145
Prawns, bug, scallops, baked fish & crumbled anchovies

ADD HALF LOBSTER 144

MAINS

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| SK WAGYU BURGER American mustard, ketchup & fries | 32 |
| MURRAY COD w ratatouille | 42 |
| JOHN DORY Crumbed w Tartare | 48 |
| PAN FRIED CORAL TROUT Beurre meunière | 54 |
| PATAGONIAN TOOTHFISH Burnt miso, braised leek | 56 |
| STEAK AU POIVRE Marble Score 6-7 SK Classic, brandy & peppercorns | 48 |
| VEAL Schnitzel w lemon | 50 |

POTATO MENU

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| 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 |
| ADD GRAVY | 5 |
| ADD CAVIAR | 80 |
| ADD WHITE TRUFFLE | 40 |

STEAK MENU

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| 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 WHITE TRUFFLE | 40 |
| SAUCES Mushroom, pepper, bearnaise, red wine jus, gravy | 5 |

SIDES

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| MIXED LEAF SALAD W CUCUMBER & DILL | 10 |
| SAUTÉED CORN OFF THE COBB | 12 |
| GREEN PEAS W BACON & BUTTER | 14 |
| SAUTÉED SPINACH W LEMON & BUTTER | 14 |
| HONEY ROASTED BABY CARROTS | 14 |
| ROAST PUMPKIN W BROWN BUTTER | 14 |
| SAUTÉED MIXED MUSHROOMS | 16 |
| SAUTÉED BEANS | 16 |
| SAUTÉED ASPARAGUS | 18 |

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