

SAMPLE MENU

SUBJECT TO CHANGES

<p style="text-align: center;">OYSTERS</p> <p style="text-align: center;">SK oysters are sourced daily</p> <p style="text-align: center;">PACIFIC Gazander, SA 6</p> <p style="text-align: center;">SYDNEY ROCK Appellation Merimbula, NSW 6 Natural w champagne mignonette</p> <p style="text-align: center;">Rockefeller - half dozen 46 Baked w spinach</p> <hr/> <p style="text-align: center;">SEAFOOD COCKTAILS</p> <p>CRAB 38 Fraser Isle spanner crab <i>ADD CAVIAR</i> 30</p> <p>PRAWN 40 Mooloolaba king prawns</p> <p>BUG 50 Moreton Bay bug</p> <p>LOBSTER 105 WA Rock Lobster</p> <p>SK SEAFOOD PLATTERS</p> <p>CLASSIC 80 Oysters, prawns, bug & scallops</p> <p>SIGNATURE 260 Classic platter plus – lobster, clams & crab cocktail</p> <hr/> <p style="text-align: center;">RAW AND SUSHI</p> <p>SEARED WAGYU & FOIE GRAS 30 On sushi rice w/ plum glaze</p> <p>PETUNA OCEAN TROUT TARTARE 30 Shallots, cornichons & capers</p> <p>RAW YELLOWTAIL KINGFISH 32 White soy w/ ginger & shallots</p> <p>YELLOWFIN TUNA 34 Tuna mayonnaise & capers</p> <p>RAW STEAK TARTARE 36 Classic w/ soft egg yolk</p>	<p style="text-align: center;">PASTA & RISOTTO</p> <p>MUSHROOM RISOTTO 30/40 Sautéed oyster mushrooms</p> <p>SWEET CORN AGNOLOTTI 32/42 Burnt butter & sage</p> <p>WAGYU BEEF RAGU 34/44 Family recipe, linguine pasta</p> <p>SPANNER CRAB PASTA 38/48 Tagliatelle, chili, lemon & butter</p> <p>LOBSTER RISOTTO 38/48 WA Rock Lobster w/ lobster bisque</p> <hr/> <p style="text-align: center;">SK SALADS</p> <p>CAESAR SALAD 32 White anchovies, bacon & parmesan cheese</p> <p>WEDGE SALAD 36 Blue cheese dressing w/ bacon & iceberg lettuce</p> <p>MORETON BAY BUG SALAD 42 White beans, witlof & radish</p> <hr/> <p style="text-align: center;">HOT SEAFOOD</p> <p>BAKED SCALLOPS 30</p> <p>BAKED MOOLOOLABA PRAWNS 50</p> <p>MORETON BAY BUGS 75 600g</p> <p>BAKED ROCK LOBSTER 180 Choice of cooking style <i>garlic butter / thermidor / spaghetti</i></p> <p>Whole – 600g 180 Half – 300g 90</p> <p>SIGNATURE HOT PLATTER 200 Prawns, bug, scallops, baked fish & crumbed anchovies <i>ADD HALF LOBSTER</i> 90</p>
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10% surcharge on Sundays, 15% on Public Holidays
Bread Basket \$8, served w cultured butter

MAINS		STEAK MENU	
SK WAGYU BURGER	32	EYE FILLET	
American mustard, ketchup & fries		180g / Petit Fillet, Black Angus	58
		220g / Marble Score 6-7	80
JOHN DORY	54	PRIME RIB	
Crumbed w/ Tartare		400g / Black Angus	68
		300g / Marble Score 6-7	82
OCEAN TROUT	54	SIRLOIN – NEW YORK CUT	
Caviar beurre blanc		400g / Marble Score 4-5	70
		300g / Marble Score 6-7	94
CORAL TROUT	58	KIWAMI	
Ratatouille		200g / Sirloin 9+ Premium Wagyu	100
		400g / Sirloin 9+ Premium Wagyu	200
PATAGONIAN TOOTHFISH	58	CHATEAUBRIAND	
Burnt miso, braised leek		600g / Black Angus	140
FREE RANGE DUCK	60	ON THE BONE	
Black garlic & jus gras		Kiwami Tomahawk	300/kg
STEAK AU POIVRE	48	SAUCES	
Marble Score 6-7		Mushroom, pepper, bearnaise, red wine jus,	6
SK Classic, brandy & peppercorns		gravy	
POTATO MENU		SIDES	
FRENCH FRIES	12	FRIED EGGS	12
CLASSIC MASH POTATO	12	SAUTÉED CORN OFF THE COB	14
CLASSIC POTATO SALAD	12	MIXED LEAF SALAD	16
SWEET POTATO & PUMPKIN MASH	14	GREEN PEAS W BACON & BUTTER	16
ROMANOFF POTATO	16	CREAMED SPINACH	16
ROASTED POTATOES W/ ROSEMARY & GARLIC	16	HONEY ROASTED CARROTS	18
HASH BROWNS	16	SAUTÉED MIXED MUSHROOMS	18
POTATO GRATIN	16	VINE RIPENED TOMATO SALAD	18
BUG & LOBSTER MASH	24	AMERICAN CHOPPED SALAD	22
BLACK TRUFFLE	40	LOBSTER MAC & CHEESE	24
		SEARED FOIE GRAS	44

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