

<p style="text-align: center;">OYSTERS</p> <p style="text-align: center;">SK oysters are sourced daily</p> <p style="text-align: center;">SYDNEY ROCK</p> <p style="text-align: center;">Appellation Merimbula, NSW 6</p> <p style="text-align: center;">PACIFIC</p> <p style="text-align: center;">Gazander, SA 6</p> <p style="text-align: center;">Natural w/ champagne mignonette</p> <p style="text-align: center;">Rockefeller - half dozen 46</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 w/ linguine pasta</p> <p>SPANNER CRAB PASTA 38/48 Tagliatelle, chilli, lemon & butter <i>ADD MUD CRAB.</i> 40</p> <p>LOBSTER RISOTTO 38/48 SA Rock Lobster w/ lobster bisque</p>
<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 135 SA Rock Lobster</p> <p style="text-align: center;">SK SEAFOOD PLATTERS</p> <p>CLASSIC 80 Oysters, prawns, bug & scallops</p> <p>SIGNATURE 260 Classic platter plus – lobster, clams & crab cocktail</p>	<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>
<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>CAVIAR SK Reserve Selection, White Sturgeon, ITALY 30g/50g/125g 240/360/1000</p>	<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 Choice of cooking style <i>Garlic butter / thermidor / spaghetti</i></p> <p>Whole – 700g 210 Half – 350g 105</p> <p>SIGNATURE HOT PLATTER 200 Prawns, bug, scallops, baked fish & crumbed anchovies <i>ADD HALF LOBSTER</i> 105</p>

10% surcharge on Sundays, 15% on Public Holidays
Bread Basket \$8, served w cultured butter

MAINS

SK WAGYU BURGER American mustard, ketchup & fries	32
KING GEORGE WHITING Crumbed w/ tartare	54
OCEAN TROUT Caviar beurre blanc	54
PATAGONIAN TOOTHFISH Burnt miso & braised leek	60
STEAK AU POIVRE Marble Score 6-7 SK Classic w/ brandy & peppercorns	60
BANGALOW PORK CHOP Apple sauce & pan jus	65
VEAL CHOP Crumbed or pan fried	65

SIDES

FRIED EGGS	12
SAUTÉED CORN OFF THE COB	14
MIXED LEAF SALAD	16
GREEN PEAS W BACON & BUTTER	16
CREAMED SPINACH	16
HONEY ROASTED CARROTS	18
SAUTÉED MIXED MUSHROOMS	18
VINE RIPENED TOMATO SALAD	18
BROCCOLINI W SNOW PEAS & OLIVE OIL	18
AMERICAN CHOPPED SALAD	22
LOBSTER MAC & CHEESE	24
SEARED FOIE GRAS	44

STEAK MENU

BLACK ANGUS 180g / Petit Fillet	58
200g / Hanger	60
400g / Prime Rib	68
400g / Sirloin New York Cut	70
600g / Chateaubriand	140
WAGYU BMS 6-7+ 220g / Eye Fillet	80
300g / Sirloin New York Cut	94
400g / Prime Rib	120
PREMIUM WAGYU KIWAMI 9+ 200g / Sirloin New York Cut	100
400g / Sirloin New York Cut	200
ON THE BONE 45-day Minimum Dry Aged Black Angus	200/kg
Kiwami Rib	300/kg
Kiwami 9+ Whiskey Aged	350/kg

SAUCES

Mushroom, pepper, bearnaise, red wine jus, gravy, chimichurri	6
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POTATO MENU

FRENCH FRIES	16
CLASSIC MASH POTATO	12
CLASSIC POTATO SALAD	12
SWEET POTATO & PUMPKIN MASH	14
ROMANOFF POTATO	16
ROASTED POTATOES W/ ROSEMARY & GARLIC	16
HASH BROWNS	16
POTATO GRATIN	16
BUG & LOBSTER MASH	24