

## SAMPLE MENU – SUBJECT TO DAILY CHANGES

<p style="text-align: center;"><b>OYSTERS</b></p> <p style="text-align: center;">SK oysters are sourced daily Natural w/ champagne mignonette</p> <p style="text-align: center;"><b>SYDNEY ROCK</b> Appellation Merimbula, NSW 7</p> <p style="text-align: center;"><b>PACIFIC</b> Royal Miyagi, TAS 8 Rockefeller - half dozen 46</p>	<p>SWEET CORN AGNOLOTTI <span style="float: right;">32/42</span> Burnt butter &amp; sage</p> <p>WAGYU BEEF RAGU <span style="float: right;">34/44</span> Family recipe w/ linguine pasta</p> <p>SPANNER CRAB PASTA <span style="float: right;">38/48</span> Tagliatelle, chilli, lemon &amp; butter</p> <p>LOBSTER RISOTTO <span style="float: right;">38/48</span> w/ SA Rock Lobster bisque <i>ADD WHITE TRUFFLE</i> <span style="float: right;">50</span></p>
<p style="text-align: center;"><b>SEAFOOD COCKTAILS</b></p> <p>CRAB <span style="float: right;">38</span> Fraser Isle spanner crab <i>ADD CAVIAR</i> <span style="float: right;">30</span></p> <p>PRAWN <span style="float: right;">40</span> Mooloolaba king prawns</p> <p>BUG <span style="float: right;">50</span> Moreton Bay bug</p> <p>LOBSTER <span style="float: right;">122</span> SA Rock Lobster</p> <p style="text-align: center;"><b>SK SEAFOOD PLATTERS</b></p> <p>CLASSIC <span style="float: right;">80</span> Oysters, prawns, bug &amp; scallops</p> <p>SIGNATURE <span style="float: right;">260</span> Classic platter plus – lobster, clams &amp; crab cocktail</p>	<p style="text-align: center;"><b>SK SALADS</b></p> <p>CAESAR SALAD <span style="float: right;">32</span> Brown anchovies, bacon &amp; parmesan cheese</p> <p>WEDGE SALAD <span style="float: right;">36</span> Blue cheese dressing w/ bacon &amp; iceberg lettuce</p> <p>MORETON BAY BUG SALAD <span style="float: right;">42</span> White beans, witlof &amp; radish</p>
<p style="text-align: center;"><b>RAW AND SUSHI</b></p> <p>SEARED WAGYU &amp; FOIE GRAS <span style="float: right;">30</span> On sushi rice w/ plum glaze</p> <p>PETUNA OCEAN TROUT TARTARE <span style="float: right;">32</span> Shallots, cornichons &amp; capers</p> <p>RAW YELLOWTAIL KINGFISH <span style="float: right;">32</span> White soy w/ ginger &amp; shallots</p> <p>YELLOWFIN TUNA <span style="float: right;">34</span> Tuna mayonnaise &amp; capers</p> <p>RAW STEAK TARTARE <span style="float: right;">36</span> Classic w/ soft egg yolk</p> <p>CAVIAR <span style="float: right;">240 / 360 / 1000</span> Oscietra – Exclusive to SK, ITALY 30g/50g/125g</p> <p style="text-align: center;"><b>PASTA &amp; RISOTTO</b></p> <p>MUSHROOM RISOTTO <span style="float: right;">30/40</span> Sautéed oyster mushrooms</p>	<p style="text-align: center;"><b>HOT SEAFOOD</b></p> <p>BAKED SCALLOPS <span style="float: right;">30</span></p> <p>BAKED MOOLOOLABA PRAWNS <span style="float: right;">50</span></p> <p>MORETON BAY BUGS <span style="float: right;">75</span> 600g</p> <p>BAKED ROCK LOBSTER <span style="float: right;">245</span> Choice of cooking style <i>Garlic butter / thermidor / spaghetti</i></p> <p>Whole – 700g <span style="float: right;">245</span> Half – 350g <span style="float: right;">122</span></p> <p>SIGNATURE HOT PLATTER <span style="float: right;">200</span> Prawns, bug, scallops, baked fish &amp; crumbed fish</p> <p><i>ADD HALF LOBSTER</i> <span style="float: right;">122</span></p> <p style="text-align: center;"><b>MAINS</b></p> <p>SK WAGYU BURGER <span style="float: right;">32</span> American mustard, ketchup &amp; fries</p>

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

**\$140PP SET MENU**  
**FOR GROUPS OF 4 GUESTS OR MORE**

CLASSIC SEAFOOD PLATTER  
Oysters, prawns, scallops & bug  
w condiments

MUSHROOM RISOTTO  
Sauteed oyster mushrooms

CHOICE OF  
Patagonian Toothfish w burnt miso  
Black Angus Eye Fillet w red wine jus

SIDES  
Mixed leaf salad  
Mash potato

DESSERT  
SK strawberry cake

SERVED IN A SHARING STYLE

10% surcharge on Sundays, 15% on Public Holidays

**\$200PP PREMIUM SET MENU**

**FOR GROUPS OF 4 GUESTS OR MORE**

**PREMIUM SEAFOOD PLATTER**

Oysters, prawns, scallops, Fraser Isle spanner crab,  
SA Rock Lobster & Moreton Bay bug w condiments

**RAW PLATE SELECTION**

Yellowfin tuna w tuna mayonnaise & capers  
Yellowtail kingfish w white soy, ginger & shallots

**LOBSTER RISOTTO**

SA Rock Lobster w lobster bisque

**CHOICE OF**

Bangalow pork chop w apple sauce & pan jus  
400g sirloin – New York Cut Marble Score 3 – 4  
Patagonian toothfish w burnt miso

**SIDES**

Wedge salad w blue cheese dressing  
Classic mash potato  
Sauteed corn off the cob  
Green peas w bacon & butter

**DESSERT**

SK strawberry Cake

SERVED IN A SHARING STYLE

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CORAL TROUT	58	220g / Eye Fillet	80
Burnt tomato & capers		300g / Sirloin New York Cut	94
		400g / Prime Rib	120
KING GEORGE WHITING	54		
Crumbed or pan fried		PREMIUM WAGYU KIWAMI 9+	
		200g / Sirloin New York Cut	100
PATAGONIAN TOOTHFISH	60	400g / Sirloin New York Cut	200
Burnt miso & braised leek			
STEAK AU POIVRE	60	ON THE BONE	
Marble Score 6-7		BMS 6-7 OP Rib	25/100g
SK Classic w/ brandy & peppercorns		Kiwami Tomahawk	30/100g
BANGALOW PORK RIB	65	<b>SAUCES</b>	
Apple sauce & pan jus		Mushroom, pepper, bearnaise, red wine jus,	6
		gravy, chimichurri	
VEAL CHOP	65		
Crumbed or pan fried			
<b>SIDES</b>		<b>POTATO MENU</b>	
2 FRIED EGGS	12	FRENCH FRIES	16
SAUTÉED CORN OFF THE COB	14	CLASSIC MASH POTATO	12
MIXED LEAF SALAD	16	CLASSIC POTATO SALAD	12
GREEN PEAS W BACON & BUTTER	16	SWEET POTATO & PUMPKIN MASH	14
CREAMED SPINACH	16	ROMANOFF POTATO	16
HONEY ROASTED CARROTS	18	ROASTED POTATOES W/ ROSEMARY & GARLIC	16
SAUTÉED MIXED MUSHROOMS	18	HASH BROWNS	16
VINE RIPENED TOMATO SALAD	18	POTATO GRATIN	16
ASPARAGUS W LEMON, OLIVE OIL	18	BUG & LOBSTER MASH	24
BROCCOLINI W SNOW PEAS & OLIVE OIL	18	<i>ADD WHITE TRUFFLE</i>	50
AMERICAN CHOPPED SALAD	22		
LOBSTER MAC & CHEESE	24		
SEARED FOIE GRAS	44		
<b>STEAK MENU</b>			
BLACK ANGUS			
180g / Petit Fillet	60		
400g / Prime Rib	70		
400g / Sirloin New York Cut	72		
600g / Chateaubriand	150		
WAGYU BMS 6-7+			

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