

SAMPLE MENU – SUBJECT TO CHANGES

OYSTERS	PASTA & RISOTTO
<p>SK oysters are sourced daily Natural w/ champagne mignonette</p> <p>SYDNEY ROCK Appellation Merimbula, NSW 7</p> <p>PACIFIC Boomer Bay, TAS 7 Rockefeller - half dozen 46</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</p> <p>CRUSTACEAN RISOTTO 38/48 w/ SA Rock Lobster bisque <i>ADD WHITE TRUFFLE</i> 80 <i>ADD HALF LOBSTER</i> 122</p>
SEAFOOD COCKTAILS	SK SALADS
<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 122 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>CAESAR SALAD 32 Brown 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>
RAW AND SUSHI	HOT SEAFOOD
<p>SEARED WAGYU & FOIE GRAS 30 On sushi rice w/ plum glaze</p> <p>PETUNA OCEAN TROUT TARTARE 32 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 240 / 360 Oscietra – Exclusive to SK, ITALY 30g/50g</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 245 Half – 350g 122</p> <p>SIGNATURE HOT PLATTER 200 Prawns, bug, scallops, baked fish & crumbed fish <i>ADD HALF LOBSTER</i> 122</p>

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

MAINS

SK WAGYU BURGER American mustard, ketchup & fries	32
CORAL TROUT Burnt tomato, capers	58
KING GEORGE WHITING Crumbed or pan fried	54
PATAGONIAN TOOTHFISH Burnt miso & braised leek	60
STEAK AU POIVRE Marble Score 6-7 SK Classic w/ brandy & peppercorns	60
BANGALOW PORK RIB Apple sauce, pan jus	65

SIDES

2 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
ASPARAGUS W LEMON, OLIVE OIL	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	60
400g / Prime Rib	70
400g / Sirloin New York Cut	72
600g / Chateaubriand	150
WAGYU BMS 6-7+ 200g / Hanger (Chefs Cut)	60
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	22/100g

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
<i>ADD WHITE TRUFFLE</i>	80

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

\$140PP SET MENU
FOR GROUPS OF 4 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 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

CRUSTACEAN RISOTTO

SA Rock 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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