

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;">SYDNEY ROCK Merimbula, NSW 7</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</p> <p>CRUSTACEAN RISOTTO 38/48 w/ SA Rock Lobster bisque <i>ADD HALF LOBSTER</i> 140 <i>ADD TRUFFLE</i> 50</p>
<p style="text-align: center;">SEAFOOD COCKTAILS</p> <p>CRAB 38 Spanner crab <i>ADD CAVIAR</i> 40</p> <p>PRAWN 40 Mooloolaba king prawns</p> <p>BUG 50 Moreton Bay bug</p> <p>LOBSTER 210 TAS 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, mussels & crab cocktail</p>	<p style="text-align: center;">SK SALADS</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>
<p style="text-align: center;">RAW</p> <p>PETUNA OCEAN TROUT TARTARE 32 Shallots, cornichons & capers</p> <p>RAW YELLOWTAIL KINGFISH 32 White soy w/ ginger & shallots</p> <p>SEARED WAGYU & FOIE GRAS 34 On sushi rice w/ plum glaze</p> <p>RAW STEAK TARTARE 36 Classic w/ soft egg yolk</p> <p>YELLOWFIN TUNA 34 Tuna mayonnaise & capers</p> <p>CAVIAR 800 Beluga, France 30g</p> <p>SK RESERVE 240/360 30/50</p>	<p style="text-align: center;">HOT SEAFOOD</p> <p>BAKED SCALLOPS 36</p> <p>GRILLED MOOLOOLABA PRAWNS 50</p> <p>MORETON BAY BUGS 75 600g</p> <p>GRILLED ROCK LOBSTER Choice of cooking style <i>Garlic butter / thermidor / spaghetti</i></p> <p>Whole – 800g 280 Half – 400g 140</p> <p>SIGNATURE HOT PLATTER 200 Prawns, bug, scallops, baked fish & crumbed fish</p> <p><i>ADD HALF LOBSTER</i> 140</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
MURRAY COD Caper beurre blanc	52
PATAGONIAN TOOTHFISH Burnt miso & braised leek	60
KING GEORGE WHITING Crumbed or pan fried	64
PORK RACK Apple sauce, pan Jus	58
STEAK AU POIVRE Marble Score 6-7 SK Classic w/ brandy & peppercorns	60
VEAL SCHNITZEL Tartare & lemon	65

SIDES

2 FRIED EGGS	12
SAUTÉED CORN OFF THE COB	14
MIXED LEAF SALAD	16
GREEN PEAS W BACON & BUTTER	16
CREAMED SPINACH & LEEK	16
HONEY ROASTED CARROTS	18
SAUTÉED MIXED MUSHROOMS	18
STEAMED MIXED GREENS	18
VINE RIPENED TOMATO SALAD	22
AMERICAN CHOPPED SALAD	22
LOBSTER MAC & CHEESE	24

STEAK MENU

BLACK ANGUS 180g / Petit Fillet	62
400g / Prime Rib	72
600g / Chateaubriand	150
WAGYU BMS 4-5+ 300g / Sirloin New York Cut	80
WAGYU BMS 6-7+ 200g / Hanger (chef's cut)	62
220g / Eye Fillet	82
400g / Prime Rib	120
KIWAMI BMS 9+ 200g / Sirloin New York Cut	100
400g / Sirloin New York Cut	200
ON THE BONE Black Angus Rib	20/100g
Dry age 45 day minimum	22/100g

SAUCES

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

CLASSIC MASH POTATO	12
CLASSIC POTATO SALAD	12
SWEET POTATO & PUMPKIN MASH	14
FRENCH FRIES	16
ROMANOFF POTATO	16
ROASTED POTATOES W/ ROSEMARY & GARLIC	16
HASH BROWNS	16
POTATO GRATIN	20
BUG & LOBSTER MASH	24
ADD CAVIAR	40
ADD TRUFFLE	50

DESSERT MENU

BOMBE ALASKA 16

Seasonal fruit, torched meringue

SK SIGNATURE STRAWBERRY CAKE 22

CLASSIC CRÈME BRÛLÉE 16

COCONUT & PEAR 16

Coconut mousse w guava sorbet & lime poached pear

CHOCOLATE MUD CAKE 22

SK PETITS FOURS 16

CHEESE SELECTION 15

per 50g

LA COURONNE COMTÉ – France, cow's milk

LE CONQUÉRANT CAMEMBERT – France, cow's milk

MERCO MANCHEGO – Spain, sheep's milk

ROQUEFORT – France, cow's milk

\$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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