

<p>OYSTERS</p> <p>SK oysters are sourced daily</p> <p>PACIFIC</p> <p>Gazander, SA 7</p> <p>Natural w/ champagne mignonette</p> <p>Rockefeller - half dozen 46</p>	<p>PASTA & RISOTTO</p>
<p>SEAFOOD COCKTAILS</p>	<p>MUSHROOM RISOTTO 30/40</p> <p>Sautéed oyster mushrooms</p> <p>SWEET CORN AGNOLOTTI 32/42</p> <p>Burnt butter & sage</p> <p>WAGYU BEEF RAGU 34/44</p> <p>Family recipe w/ linguine pasta</p> <p>SPANNER CRAB PASTA 38/48</p> <p>Tagliatelle, chilli, lemon & butter</p> <p>CRUSTACEAN RISOTTO 38/48</p> <p>W/ SA Rock Lobster bisque</p> <p><i>ADD HALF LOBSTER</i> 105</p> <p><i>ADD TRUFFLE</i> 50</p>
<p>CRAB 38</p> <p>Fraser Isle spanner crab</p> <p><i>ADD CAVIAR</i> 40</p> <p>PRAWN 40</p> <p>Mooloolaba king prawns</p> <p>BUG 50</p> <p>Moreton Bay bug</p> <p>LOBSTER 175</p> <p>TAS Rock Lobster</p>	<p>SK SALADS</p>
<p>SK SEAFOOD PLATTERS</p>	<p>CAESAR SALAD 32</p> <p>White anchovies, bacon & parmesan cheese</p> <p>WEDGE SALAD 36</p> <p>Blue cheese dressing w/ bacon & iceberg lettuce</p>
<p>CLASSIC 80</p> <p>Oysters, prawns, bug & scallops</p> <p>SIGNATURE 260</p> <p>Classic platter plus lobster, mussels & crab cocktail</p>	<p>HOT SEAFOOD</p>
<p>RAW</p>	<p>BAKED SCALLOPS 36</p> <p>GRILLED MOOLOOLABA PRAWNS 50</p> <p>MORETON BAY BUGS 75</p> <p>600g</p> <p>SOUTHERN ROCK LOBSTER</p> <p>Choice of cooking style</p> <p><i>Garlic butter / thermidor / spaghetti / grilled</i></p> <p>Whole – 600g 210</p> <p>Half – 300g 105</p> <p>SIGNATURE HOT PLATTER 200</p> <p>Prawns, bug, scallops, baked fish & crumbed white anchovies</p> <p><i>ADD HALF LOBSTER</i> 105</p>
<p>ORA KING SALMON TARTARE 32</p> <p>Shallots, cornichons & capers</p> <p>RAW YELLOWTAIL KINGFISH 32</p> <p>White soy w/ ginger & shallots</p> <p>SEARED WAGYU & FOIE GRAS 34</p> <p>On sushi rice w/ plum glaze</p> <p>RAW STEAK TARTARE 36</p> <p>Classic w/ soft egg yolk</p> <p>YELLOWFIN TUNA 34</p> <p>Tuna mayonnaise & capers</p> <p>CAVIAR</p> <p>ARS Italica, Italy 30/50g 240/360</p> <p>Beluga, France 30g 800</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
STEAK DIANE Marble Score 6-7 SK Classic w/ cognac & Worcestershire	60
VEAL SCHNITZEL Tartare & lemon	65
PATAGONIAN TOOTHFISH Burnt miso & braised leek	68
CORAL TROUT Razor clam salsa verde	64
KING GEORGE WHITING Crumbed or pan fried	60
ORA KING SALMON Caper beurre blanc	50

SIDES

2 FRIED EGGS	12
SAUTÉED CORN OFF THE COB	14
MIXED LEAF SALAD	16
GREEN PEAS W BACON & BUTTER	16
SAUTÉED SPINACH W/ LEMON	20
HONEY ROASTED CARROTS	18
SAUTÉED MIXED MUSHROOMS	18
STEAMED MIXED GREENS	18
HEIRLOOM TOMATO SALAD	22
AMERICAN CHOPPED SALAD	22
LOBSTER MAC & CHEESE	24

STEAK MENU

BLACK ANGUS 180g / Petit Fillet	62
300g / Sirloin New York Cut	70
400g / Prime Rib	72
600g / Chateaubriand	150
WAGYU BMS 6-7+	
200g / Hanger (chefs cut)	62
220g / Eye Fillet	82
300g / Sirloin New York Cut	96
400g / Prime Rib	120
KIWAMI BMS 9+	
200g / Sirloin New York Cut	100
400g / Sirloin New York Cut	200
ON THE BONE Minimum 45 Day Dry Age	22/100g
SAUCES	
Mushroom, pepper, bearnaise, red wine jus, gravy, chimichurri	8

POTATO MENU

CLASSIC MASH POTATO	12
CLASSIC POTATO SALAD	12
SWEET POTATO 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

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

SET MENU

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

\$140pp / SERVED IN A SHARING STYLE
Required for groups of 10 or more guests

10% surcharge on Sundays, 15% on Public Holidays

PREMIUM SET MENU

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

Veal schnitzel w/ tartare
300g 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

\$200pp / SERVED IN A SHARING STYLE
Required for groups of 10 or more guests

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