

<p style="text-align: center;">OYSTERS</p> <p style="text-align: center;">SK oysters are sourced daily</p> <p style="text-align: center;">PACIFIC</p> <p style="text-align: center;">Gazander, SA</p> <p style="text-align: center;">Natural w/ champagne mignonette 7</p>	<p style="text-align: center;">PASTA & RISOTTO</p> <p>MUSHROOM RISOTTO 32/42 Sautéed oyster mushrooms</p> <p>SWEET CORN AGNOLOTTI 34/46 Burnt butter & sage</p> <p>WAGYU BEEF RAGU 36/46 Family recipe w/ linguine pasta</p> <p>SPANNER CRAB PASTA 46/50 Tagliatelle, chilli, lemon & butter</p> <p>CRUSTACEAN RISOTTO 40/50 W/ SA Rock Lobster bisque</p> <p><i>ADD HALF LOBSTER</i> 122</p>
<p style="text-align: center;">SEAFOOD COCKTAILS</p> <p>CRAB 40 Fraser Isle spanner crab</p> <p><i>ADD CAVIAR</i> 42</p> <p>PRAWN 42 Mooloolaba king prawns</p> <p>BUG 52 Moreton Bay bug</p> <p>LOBSTER 158 TAS Rock Lobster</p> <p style="text-align: center;">SK SEAFOOD PLATTERS</p> <p>CLASSIC 84 Oysters, prawns, bug & scallops</p> <p>SIGNATURE 274 Classic platter plus lobster, mussels & crab cocktail</p>	<p style="text-align: center;">SK SALADS</p> <p>CAESAR SALAD 34 White anchovies, bacon & parmesan cheese</p> <p>WEDGE SALAD 38 Blue cheese dressing w/ bacon & iceberg lettuce</p>
<p style="text-align: center;">RAW</p> <p>YELLOW TAIL KINGFISH 34 White soy w/ ginger & shallots</p> <p>SEARED WAGYU & FOIE GRAS 36 On sushi rice w/ plum glaze</p> <p>RAW STEAK TARTARE 38 Classic w/ soft egg yolk</p> <p>SMOKED SALMON 38 Capers, lemon & olive oil</p> <p>BLUEFIN TUNA 36 Tuna mayonnaise & capers</p> <p>CAVIAR 230 Thesauri Greece 30g</p>	<p style="text-align: center;">HOT SEAFOOD</p> <p>BAKED SCALLOPS 38</p> <p>BAKED MOOLOOLABA PRAWNS 52</p> <p>MORETON BAY BUGS 78 600g</p> <p>SOUTHERN ROCK LOBSTER Choice of cooking style</p> <p>Linguine / garlic butter / thermidor / grilled</p> <p>Whole – 700g 245 Half – 350g 122</p> <p>SIGNATURE HOT PLATTER 210 Prawns, bug, scallops, crumbed white anchovies & baked fish</p> <p><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	34
STEAK DIANE BMS 6-7 SK Classic w/ cognac & Worcestershire	64
PATAGONIAN TOOTHFISH Burnt miso & braised leek	72
KING GEORGE WHITING Crumbed or pan-seared	64
CORAL TROUT Caper beurre blanc	68
VEAL SCHNITZEL W/ tartare sauce	68
BONE IN PORK SHORTLOIN Leek, pancetta & pan jus	64

STEAK MENU

BLACK ANGUS 180g / Petite Fillet	66
300g / Sirloin New York Cut	74
400g / Prime Rib	76
600g / Chateaubriand	158
WAGYU BMS 6-7+	
220g / Eye Fillet	86
300g / Sirloin New York Cut	100
380g / Eye Fillet (<i>Double Cut</i>)	148
600g / Prime Rib	140
KIWAMI BMS 9+	
200g / Sirloin New York Cut	106
400g / Sirloin New York Cut	210
ON THE BONE 35-day dry age	30 / 100g
SAUCES	8
Mushroom, pepper, bearnaise, red wine jus, gravy, chimichurri	

SIDES

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

POTATO MENU

CLASSIC MASH POTATO	14
CLASSIC POTATO SALAD	14
SWEET POTATO MASH	16
FRENCH FRIES	16
ROMANOFF POTATO	16
ROASTED POTATOES W/ ROSEMARY & GARLIC	16
HASH BROWNS	16
BUG & LOBSTER MASH	24
POTATO GRATIN	20
<i>ADD CAVIAR</i>	40

CLASSIC 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

\$150pp / SERVED IN A SHARING STYLE
Required for groups of 10 or more guests

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

\$220pp / SERVED IN A SHARING STYLE
Required for groups of 10 or more guests

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