

<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</p> <p style="text-align: center;">PACIFIC Royal Miyagi, SA</p> <p style="text-align: center;">Natural w/ champagne mignonette 7</p>	<p style="text-align: center;">CAVIAR</p> <p style="text-align: center;">Thesauri, Greece 30g Served w/ condiments 240</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 192 TAS Rock Lobster</p> <p style="text-align: center;">SK SEAFOOD PLATTERS</p> <p>CLASSIC 92 Oysters, prawns, bug & scallops</p> <p>SIGNATURE 274 Classic platter plus lobster, mussels & crab cocktail</p> <p>SIGNATURE HOT PLATTER 210 Prawns, bug, scallops, crumbed white anchovies & baked fish</p> <p><i>ADD HALF LOBSTER</i> 210</p>	<p style="text-align: center;">PASTA & RISOTTO</p> <p>MUSHROOM RISOTTO 32/42 Sautéed oyster mushrooms</p> <p>SWEET CORN AGNOLOTTI 34/46 Butter, sage, truffle</p> <p>WAGYU BEEF RAGU 36/46 Family recipe w/ linguine pasta</p> <p>SPANNER CRAB PASTA 46/56 Tagliatelle, chilli, lemon & butter</p> <p>CRUSTACEAN RISOTTO 40/50 W/ SA Rock Lobster bisque</p> <p><i>ADD HALF LOBSTER</i> 210 <i>ADD WHITE TRUFFLE</i> 80</p>
<p style="text-align: center;">RAW</p> <p>BLUEFIN TUNA 36 Tuna mayonnaise & capers</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 style="text-align: center;">SK SALADS</p> <p>CAESAR SALAD 30 White anchovies</p> <p>WEDGE SALAD 38 Blue cheese dressing w/ bacon & iceberg lettuce</p> <p>SIMON'S SALAD 32 Tuna mayonnaise, herbs, radish</p> <p>HEIRLOOM TOMATO SALAD 22 Parmesan, basil, vincotto</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 Linguine / garlic butter / thermidor / grilled. Whole – 1.2 kg / Half – 600g 420/210</p>

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

MAINS

SK WAGYU BURGER	34
American mustard, ketchup & fries	
ADD EGG	6
STEAK DIANE	64
BMS 6-7	
SK Classic w/ cognac & Worcestershire	
PATAGONIAN TOOTHFISH	72
Burnt miso & braised leek	
HAPUKA	72
Caper beurre blanc	
VEAL SCHNITZEL	68
Crumbed w/ tartare	
KING GEORGE WHITING	72
Pan fried or crumbed	

SIDES

2 FRIED EGGS	12
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
LOBSTER MAC AND CHEESE	24

STEAK MENU

BLACK ANGUS	
180g / Petite Fillet	66
400g / Sirloin New York Cut	84
400g / Prime Rib	76
600g / Prime Rib	100
600g / Chateaubriand	158
WAGYU BMS 6-7+	
220g / Eye Fillet	86
380g / Eye Fillet (Double Cut)	140
300g / Sirloin New York Cut	110
400g / Sirloin New York Cut	124
300g / Sirloin Centre Cut	120
400g / Prime Rib	120
KIWAMI BMS 9+	
200g / Sirloin New York Cut	106
400g / Sirloin New York Cut	210

45 DAY DRY AGE
On The Bone 23/100g

SAUCES 8
Mushroom, pepper, bearnaise, red wine jus,
gravy, chimichurri

POTATO MENU

CLASSIC MASH POTATO	14
CLASSIC POTATO SALAD	14
FRENCH FRIES	16
ROMANOFF POTATO	16
ROASTED POTATOES W/ ROSEMARY & GARLIC	16
HASH BROWNS	16
BUG & LOBSTER MASH	24
POTATO GRATIN	20
SWEET POTATO MASH	16
ADD CAVIAR	42
ADD WHITE TRUFFLE	80