

<p style="text-align: center;"><b>OYSTERS</b></p> <p style="text-align: center;"><i>Sourced daily</i></p> <p style="text-align: center;">Gazander, SA</p> <p>Natural w champagne mignonette 7</p> <p>Rockefeller 9</p> <p>Kilpatrick 9</p> <p style="text-align: center;"><b>CAVIAR</b></p> <p>Ars Italica, Italy 10g 120</p> <p>Theasauri, Greece 30g 230</p> <p>W classic accompaniments</p> <p style="text-align: center;"><b>BREAD BASKET</b></p> <p>Served w BU DELI® &amp; cultured butter 10</p> <p><i>[contains nuts]</i></p>	<p style="text-align: center;"><b>SK SEAFOOD PLATTERS</b></p> <p>CLASSIC 92</p> <p>Oysters, prawns, bug &amp; scallops</p> <p>SIGNATURE 274</p> <p>Oysters, prawns, bug, scallops, lobster, mussels &amp; crab cocktail</p> <p>SIGNATURE HOT PLATTER 210</p> <p>Prawns, bug, scallops, crumbed white anchovies &amp; baked fish</p> <p><i>Add lobster</i> 158/315</p>
<p style="text-align: center;"><b>RAW</b></p> <p>TUNA 36</p> <p>Tuna mayonnaise &amp; capers</p> <p>YELLOWTAIL KINGFISH 34</p> <p>White soy w ginger &amp; shallots</p> <p>RAW STEAK TARTARE 38</p> <p>W soft egg yolk &amp; toast</p> <p>SEARED WAGYU &amp; FOIS GRAS 26</p> <p>On sushi rice w plum glaze</p>	<p style="text-align: center;"><b>SK SALADS</b></p> <p>CAESAR SALAD 30</p> <p>White anchovies, parmesan, croutons &amp; cos lettuce</p> <p>WEDGE SALAD 38</p> <p>Iceberg lettuce &amp; bacon w blue cheese dressing</p> <p>HEIRLOOM TOMATO SALAD 22</p> <p>Parmesan, bail &amp; vincotto</p>
<p style="text-align: center;"><b>SEAFOOD COCKTAILS</b></p> <p>FRASER ISLE SPANNER CRAB 40</p> <p>MOOLOOLABA KING PRAWNS 48</p> <p>MORETON BAY BUG 52</p> <p>TASMANIAN ROCK LOBSTER 158</p> <p style="text-align: center;"><b>HOT SEAFOOD</b></p> <p>BAKED SCALLOPS 38</p> <p>BAKED MOOLOOLABA KING PRAWNS 54</p> <p>MORETON BAY BUGS 78</p> <p>600g</p> <p>SOUTHERN ROCK LOBSTER 158/315</p> <p>Linguine, garlic butter, grilled or thermidor</p> <p>Half - 450g / Whole - 900g</p>	<p style="text-align: center;"><b>PASTA &amp; RISOTTO</b></p> <p>SWEET CORN AGNOLOTTI 34/46</p> <p>Butter, sage &amp; truffle</p> <p>MUSHROOM RISOTTO 32/42</p> <p>Sautéed oyster mushrooms w BU DELI® butter <i>[contains nuts]</i></p> <p>CRUSTACEAN RISOTTO 40/50</p> <p>W SA rock lobster bisque</p> <p>SPANNER CRAB PASTA 46/56</p> <p>Chilli, lemon &amp; butter w tagliatelle</p> <p>BEEF RAGU 36/46</p> <p>Slow-cooked beef w linguine</p> <p><i>Add lobster</i> 158/315</p>

**MAINS**

SK WAGYU BURGER	34
W American mustard, ketchup & fries	
<i>Add egg</i>	6
STEAK W PEPPERCORN SAUCE	88
BMS 6 - 7	
W cognac & peppercorns	
WHITE ROCKS VEAL SCHNITZEL	70
Crumbed	
PATAGONIAN TOOTHFISH	72
W burnt miso & braised leek	
ORA KING SALMON (NZ)	62
W caper beurre blanc	
KING GEORGE WHITING (SA)	72
Crumbed or pan fried w tartare sauce	

**POTATO MENU**

CLASSIC MASH	14
POTATO SALAD	14
ROASTED POTATOES W ROSEMARY & GARLIC	14
SWEET POTATO & PUMPKIN MASH	16
FRENCH FRIES	16
BAKED ROMANOFF	16
HASH BROWNS	16
POTATO GEMS	16
POTATO GRATIN	20
BUG & LOBSTER MASH	24
<i>Add caviar</i>	42

**STEAK MENU**

BLACK ANGUS	
180g / Petite Fillet	66
400g / Prime Rib	76
300g / Dry Age Sirloin	90
600g / Chateaubriand	158
PROSPECT BLACK ANGUS BMS 5	
300g / New York Sirloin	84
500g / Prime Rib	125
WAGYU BMS 6 -7	
220g / Eye Fillet	86
300g / Sirloin New York Cut	110
KIWAMI BMS 9+	
200g / Sirloin New York Cut	106
400g / Sirloin New York Cut	210
ON THE BONE	
28-day dry age	23/100g
OP Rib BMS 6 -7	25/100g

**SAUCES**

Mushroom, pepper, béarnaise, red wine jus, gravy, chimichurri, diane	8
<i>Add egg</i>	6
<i>Add prawns</i>	27
<i>Add lobster</i>	158/315

**SIDES**

2 FRIED EGGS	12
GREEN PEAS W BACON & BUTTER	16
SAUTÉED CORN OFF THE COB	16
HONEY ROASTED CARROTS	18
STEAMED MIXED GREENS	18
SAUTÉED MIXED MUSHROOMS	18
PAN FRIED ASPARAGUS	18
SAUTÉED SPINACH W LEMON	20
LOBSTER MAC & CHEESE	24