

<p style="text-align: center;">OYSTERS</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;">CAVIAR</p> <p>Ars Italica, IT - 30g / 50g 240/360</p> <p>Panchenko, GE - 30g 240</p> <p>Beluga, CHI - 30g / 50g 330/550</p> <p>W classic accompaniments</p> <p style="text-align: center;">BREAD BASKET</p> <p>Served w BU DELI® & cultured butter 14 <i>[contains nuts]</i></p>	<p style="text-align: center;">SK SEAFOOD PLATTERS</p> <p>CLASSIC 92 Oysters, prawns, bug & scallops</p> <p>SIGNATURE 274 Oysters, prawns, bug, scallops, mussels & crab cocktail</p> <p>SIGNATURE HOT PLATTER 210 Prawns, bug, scallops, crumbed white anchovies & baked fish</p> <p><i>Add caviar</i> 42</p> <p><i>Add lobster</i> 123/245</p>
<p style="text-align: center;">SEAFOOD COCKTAILS & RAW BAR</p> <p>FRASER ISLE SPANNER CRAB 40</p> <p>MOOLOOLABA KING PRAWNS 48</p> <p>MORETON BAY BUG 52</p> <p>SOUTHERN ROCK LOBSTER 140</p> <p>TUNA 36 Tuna mayonnaise & capers</p> <p>YELLOWTAIL KINGFISH 34 White soy w ginger & shallots</p> <p>STEAK TARTARE 38 W soft egg yolk & toast</p> <p>SEARED WAGYU & FOIE GRAS 26 On sushi rice w plum glaze</p>	<p style="text-align: center;">SK SALADS</p> <p>CAESAR 30 White anchovies, parmesan, croutons & cos lettuce</p> <p>WEDGE 38 Iceberg lettuce & bacon w blue cheese dressing</p> <p>TOMATO & BURRATA 36 Heirloom tomato, red onion & basil</p> <p>CHOPPED 22 Cucumber, radish & tomato</p>
<p style="text-align: center;">HOT SEAFOOD</p> <p>BAKED SCALLOPS 38</p> <p>BAKED MOOLOOLABA KING PRAWNS 54</p> <p>MORETON BAY BUGS 78 600g</p> <p>SOUTHERN ROCK LOBSTER 123/245 Linguine, garlic butter, grilled or thermidor Half - 350g / Whole - 700g</p>	<p style="text-align: center;">PASTA & RISOTTO</p> <p>MUSHROOM RISOTTO 32/42 Sautéed oyster mushrooms w BU DELI® butter <i>[contains nuts]</i></p> <p>SWEET CORN AGNOLOTTI 34/46 Butter, sage & truffle</p> <p>BEEF RAGU 36/46 Slow-cooked beef w linguine</p> <p>SEAFOOD RISOTTO 40/50 Clams, mussels & Moreton Bay bugs</p> <p>SPANNER CRAB PASTA 46/56 Chilli, lemon & butter w linguine</p> <p><i>Add truffle</i> 50</p> <p><i>Add lobster</i> 123/245</p>

MAINS

SK WAGYU BURGER	34
W American mustard, ketchup & fries	
<i>Add egg</i>	6
STEAK W PEPPERCORN SAUCE	74
BMS 6 - 7	
W cognac & peppercorns	
PATAGONIAN TOOTHFISH	72
W burnt miso & braised leek	
ORA KING SALMON (NZ)	62
W caper beurre blanc	
KING GEORGE WHITING	72
Crumbed or pan fried	
WHITE ROCKS VEAL SCHNITZEL	78
W sage, butter & lemon	

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 BROWN	16
POTATO GEMS	16
POTATO GRATIN	20
BUG & LOBSTER MASH	24
<i>Add caviar</i>	42
<i>Add truffle</i>	50

STEAK MENU

BLACK ANGUS	
180g / Petite Fillet	66
300g / Dry Age Sirloin	90
400g / Prime Rib	76
600g / Chateaubriand	158
PROSPECT BLACK ANGUS BMS 5	
500g / Prime Rib	115
WAGYU BMS 6-7	
220g / Eye Fillet	86
300g / Sirloin New York Cut	110
600g / Prime Rib	190
KIWAMI BMS 9+	
200g / Sirloin New York Cut	106
400g / Sirloin New York Cut	210
ON THE BONE	23/100g
30-day Dry Age Black Angus	

SAUCES	8
Mushroom, pepper, béarnaise, red wine jus, gravy, chimichurri, diane	
<i>Add egg</i>	6
<i>Add prawns</i>	27
<i>Add truffle</i>	50
<i>Add lobster</i>	123/245

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