

<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, IT - 30g/50g 240/360</p> <p>Siberian, NLD - 50g 360</p> <p>Anna Dutch, NL - 30g/50g 240/360</p> <p>Beluga, FR - 30g/50g 330/550</p> <p>W classic accompaniments</p> <p style="text-align: center;"><b>BREAD BASKET</b></p> <p>Served w <b>BU DELI®</b> &amp; cultured butter 14 [contains nuts]</p>	<p style="text-align: center;"><b>SK SEAFOOD PLATTERS</b></p> <p>CLASSIC 92 Oysters, prawns, bug &amp; scallops</p> <p>SIGNATURE 274 Oysters, prawns, bug, scallops, mussels, lobster &amp; crab cocktail</p> <p>SIGNATURE HOT PLATTER 210 Prawns, bug, scallops, crumbed white anchovies &amp; baked fish</p> <p>ENHANCEMENTS</p> <p>Caviar 42</p> <p>Southern Rock Lobster 175/350</p>
<p style="text-align: center;"><b>SEAFOOD COCKTAILS &amp; RAW BAR</b></p> <p>FRASER ISLE SPANNER CRAB 40</p> <p>MOOLOOLABA KING PRAWNS 48</p> <p>MORETON BAY BUG 52</p> <p>SOUTHERN ROCK LOBSTER 175</p> <p>YELLOWTAIL KINGFISH 34 White soy w ginger &amp; shallots</p> <p>TUNA 36 Tuna mayonnaise &amp; capers</p> <p>STEAK TARTARE 38 W soft egg yolk &amp; toast</p> <p>SEARED WAGYU &amp; FOIE GRAS 26 On sushi rice w plum glaze</p>	<p style="text-align: center;"><b>SK SALADS</b></p> <p>CAESAR 30 White anchovies, parmesan, croutons &amp; cos lettuce</p> <p>WEDGE 38 Iceberg lettuce &amp; bacon w blue cheese dressing</p> <p>TOMATO &amp; BURRATA 36 Heirloom tomato, basil &amp; parmesan</p> <p>CHOPPED 22 Cucumber, radish &amp; tomato</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 600g</p> <p>SOUTHERN ROCK LOBSTERS 175/350 Linguine, garlic butter, grilled or thermidor Half - 450g / Whole - 900g</p>	<p style="text-align: center;"><b>PASTA &amp; RISOTTO</b></p> <p>MUSHROOM RISOTTO 32/42 Sautéed oyster mushrooms w <b>BU DELI®</b> butter [contains nuts]</p> <p>SWEET CORN AGNOLOTTI 34/46 Butter, sage &amp; truffle</p> <p>BEEF RAGU 36/46 Slow-cooked beef w linguine</p> <p>SEAFOOD RISOTTO 40/50 Clams, mussels &amp; Moreton Bay bugs</p> <p>SPANNER CRAB PASTA 46/56 Chilli, lemon &amp; butter w linguine</p> <p>ENHANCEMENTS</p> <p>Truffle (WA) 50</p> <p>Southern Rock Lobster 175/350</p>

**MAINS**

SK WAGYU BURGER	34
W American mustard, ketchup & fries	
Add fried egg	6
STEAK W PEPPERCORN SAUCE	74
BMS 6 - 7	
W cognac & peppercorns	
PATAGONIAN TOOTHFISH	72
W burnt miso & braised leek	
KING GEORGE WHITING	72
Crumbed or pan fried	
LAMB RACK	82
W ratatouille	
WHITE ROCKS VEAL	78
Crumbed w lemon	
ORA KING SALMON	62
W caper beurre blanc	

**POTATO MENU**

CLASSIC MASH	14
POTATO SALAD	14
ROASTED POTATOES W ROSEMARY & GARLIC	14
FRENCH FRIES	16
BAKED ROMANOFF	16
HASH BROWNS	16
POTATO GEMS	16
POTATO GRATIN	20
BUG & LOBSTER MASH	24
ENHANCEMENTS	
Caviar	42
Truffle (WA)	50

**STEAK MENU**

BLACK ANGUS	
180g / Petite Fillet	66
600g / Chateaubriand	158
PROSPECT BLACK ANGUS BMS 5	
300g / Sirloin New York Cut	84
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	212
DRY AGE ON THE BONE	
41-day BA Porterhouse	28/100g
SAUCES	8
Mushroom, pepper, béarnaise, red wine jus, gravy, chimichurri, diane	
ENHANCEMENTS	
Fried egg	6
King prawns	27
Truffle (WA)	50
Southern Rock Lobster	140/280

**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
ROASTED BRUSSEL SPROUTS	16
SAUTÉED SPINACH W LEMON	20
LOBSTER MAC & CHEESE	24