

SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

Our Bread & Cultured Butter \$3.5

artisan sourdough
gluten-free bread available

Royal Sterling Caviar 10 g white sturgeon, western North America with toast, crème fraiche \$95

FROM THE 'BERKEL'

served with cornichons & sourdough

San Daniele Prosciutto 50 g \$18
white Italian pig, aged 24 months

Fermin Serrano Jamón 50 g \$22
white Spanish pig, aged for 24 months

San José Jamón 50 g \$27
black heritage Berkshire pig, aged 24 months

International Flight of Hams 90 g \$48

RAW & OCEAN SHELF

King Crab Cocktail tomato blush mayo \$28

Raw Plate kingfish, ocean trout, scallop, tuna, oysters, swordfish, scampi, organic soy, wasabi (df/gf) \$55

Scampi Crudo chilli, olive oil, coriander (gf/v) \$29

King Crab Legs per 100 g split, warm butter \$17

Seafood Platter cooked SA king prawns, clams, mussels, king crab legs, pacific oysters (df/gf) \$110 (to share)

Add Raw Plate \$150

SA OYSTERS

Coffin Bay \$4 each
the classic SA oyster has sweet mineral after tones

Smoky Bay \$4 each
rich & full-flavoured with a clean, dry finish

Cowell \$4 each
salty & sweet with a clean, dry finish

Angasi Coffin Bay \$5 each
'Cultured Natives' with strong seafood & mineral punch

All oysters freshly shucked

“My kitchen is a place for celebration and good times. Make yourself at home, kick back, relax and enjoy”
Sean Connolly

STARTERS

Beetroot Salad whipped feta, basil (v) \$20

Pumpkin Risotto parmesan, sunflower seeds (v) \$20

Waldorf 'Moderne' - à la Sean poached corn-fed chicken, apple, celery, smoked almonds (df/gf) \$22

Chicken Liver & Foie Gras Parfait Madeira jelly, brioche \$22

SA Squid & Pork Belly watercress, parsley, garlic, chilli, miso dressing (df/gf) \$22

Sean's Steak Tartare cos leaves, sourdough (df) \$26

MAIN COURSE

Orgy of Mushrooms ricotta gnocchi (v) \$29

King crab linguine parsley, chilli, mint, lemon butter sauce \$36

Devilled Corn-Fed Chicken Breast salsa verde, asparagus \$36

Berkshire Pork Chop apples, sage, black pudding purée \$38

Dry-Aged Burger house pickles, chipotle mayo, duck fat chips \$24

1.1 Kg Lamb Shoulder liquorice gravy, star anise (df/gf) \$75 (to share)

FISH

180 g Snapper Fillet Spencer Gulf SA \$42

180 g Mulloway Fillet Coorong SA \$38

280 g Kingfish Cutlet Spencer Gulf SA \$46

200 g Blue Fin Tuna Steak Port Lincoln SA \$48

Choose a sauce - romesco | kombu butter | anchovy butter | salsa verde

FIRE PIT

300 g Riverine Striploin 120 days grain-fed SA (gf) \$39

250 g Grasslands Tenderloin 24 months pasture-fed NSW (gf) \$52

250 g Mayura Station Waygu Rostbiff 500 days grain-fed MBS9+ SA (gf) \$49

350 g Jack's Creek Scotch Fillet 120 days grain-fed NSW (gf) \$56

500 g Limestone Rib Eye six weeks dry-aged SA (gf) \$65

1.2 Kg Riverine T-Bone 120 days grain-fed SA (gf) \$110 (to share)

Study of Beef - a selection of chef's three favourite cuts \$MP (to share)

Choose a sauce - green peppercorn | red wine | miso hollandaise | anchovy butter | red chimichurri

SIDES - \$11

Duck Fat Chips 'The Original'

Broccolini, Fresh Almonds, Jamón Crumbs

Cabbage & Parmesan Slaw (gf/v)

Mac & Cheese (v)

Grandma's Carrots (gf/v)

Herb Salad (gf/v)
Chardonnay dressing

Popcorn Cauliflower
lemon mayo

EAT LOCAL Here at our kitchen we proudly support our local produce, and artisans. Special thanks to our friends at: Richard Gunner's Fine Meats, Saskia Beer Barossa Farm Produce, San Jose Smallgoods, Spencer Gulf King Prawns, Cleanseas, Hiramasa Kingfish - Spencer Gulf, Golden North Ice Cream



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