
SEAN'S KITCHEN

EST.14

S. CONNOLLY & CO.

SA.5000

SHARING MENU TWO

2 courses \$109 per person

3 courses \$119 per person

Our Bread & Cultured Butter *artisan sourdough*

COURSE ONE

Seafood Platter *cooked SA king prawns, clams, mussels, king crab legs, pacific oysters*

International Flight of Hams

Heirloom Tomato Salad *watermelon, strawberry, chilli, Woodside goat's curd*

COURSE TWO

Petuna Ocean Trout *salsa verde*

Lamb Shoulder 1.1 kg *liquorice gravy*

Barbecue Beef Short Rib 1.2 kg *red chimichurri sauce*

Grain Fed T-Bone 1.2 kg *Ortiz, anchovy butter*

SIDE

Duck Fat Roast Potatoes

Broccolini *olive oil, salt*

Cabbage & Parmesan Slaw

DESSERT

alternate drop

Baked New York Cheesecake *rhubarb compote*

Strawberries & Cream *Chantilly, baby basil, shortbread biscuit*

ADD ONS

optional \$15 per person - **Raw Plate** *kingfish, ocean trout, scallop, tuna, oysters, swordfish, scampi, organic soy, wasabi*

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

SA Lobster - *Market Price*