

SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

Our Bread & Cultured Butter \$3.5

artisan sourdough
gluten-free bread available

FROM THE 'BERKEL'

served with cornichons & sourdough

San Daniele Prosciutto 50 g \$18 (df/gfo)
white Italian pig, aged 24 months

Fermin Serrano Jamón 50 g \$22 (df/gfo)
white Spanish pig, aged for 24 months

San José Jamón 50 g \$27 (df/gfo)
black heritage Berkshire pig, aged 24 months

International Flight of Hams 90 g \$48 (df/gfo)

RAW & OCEAN SHELF

King Crab Cocktail tomato blush mayo \$28 (df/gfo)

Spencer Gulf King Prawn Cocktail tomato blush mayo \$28 (df/gfo)

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

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

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

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

Add Raw Plate \$150

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

SA OYSTERS

Coffin Bay \$4 each (df/gf)
the classic SA oyster has sweet mineral after tones

Smoky Bay \$4 each (df/gf)
rich & full-flavoured with a clean, dry finish

All oysters freshly shucked

SPECIALTIES

limited stock

Port Lincoln Southern Rock Lobster \$MP (gf/dfo)
500-600g, kombu butter
served whole or by the half

Kingfish Tail \$MP (df/gf)
salsa verde, red wine jus

1kg Tey's Black Angus OP Rib Eye
Dry aged 50-100 days \$120 (to share) (gf/dfo)

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

STARTERS

Heirloom Tomato Salad strawberries, watermelon, mint, Woodside goats curd, chilli \$20 (gf/v/dfo/vegan o)

Pea Risotto cheesy peas \$20 (gf/v/dfo/vegan o)

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

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

SA Squid & Pork Belly watercress, parsley, garlic, chilli, miso dressing \$26 (df/gf)

Beetroot Salmon Gravlax horseradish cream, capers, shallots \$22 (dfo/gfo)

MAIN COURSE

Orgy of Mushrooms ricotta gnocchi \$29 (v)

SA Blue Swimmer Crab Linguine parsley, chilli, mint, lemon butter sauce \$36 (dfo/gfo/vegan o)

Chicken Saltimbocca sage, prosciutto, caperberry sauce, asparagus \$36 (df/gf)

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

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

FISH

180 g Petuna Ocean Trout Fillet Gordon River TAS \$38 (df/gf)

180 g Mulloway Fillet Coorong SA \$38 (df/gf)

280 g Kingfish Cutlet Spencer Gulf SA \$46 (df/gf)

300 g Flat Head Trunk Port Lincoln SA \$42 (df/gf)

Choose a sauce - brown butter & caper (gf) | Romesco (df) | kombu butter (gf) | anchovy butter (gf) | salsa verde (df/gf)

FIRE PIT

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

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

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

400 g 36° South Striploin on the Bone 6 week dry aged SA \$49 (df/gf)

200 g Jack's Creek Wagyu Flat Iron 500 day grain-fed MBS 4-5 NSW \$57 (df/gf)

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

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

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

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

Choose a sauce - green peppercorn (gf) | red wine (df/gf) | miso hollandaise (gf) | anchovy butter (gf) | red chimichurri (df/gf)

SIDES - \$11

Duck Fat Chips 'The Original' (df/gfo)

Broccolini, Fresh Almonds, Jamón Crumbs (dfo/gfo)

Cabbage & Parmesan Slaw (gf/v/dfo)

Mac & Cheese (v)

Grandma's Carrots (gf/v)

Baby Cos & Radish Salad
Chardonnay dressing (df/gf/v)

Popcorn Cauliflower
lemon mayo (df/gf/v)

Asparagus
Hollandaise (gf/v)

gf- gluten free
df- dairy free
v- vegetarian
gfo- gluten free option available
dfo- dairy free option available
vegan o- vegan option available

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

