
SEAN'S KITCHEN

EST.14

S.CONNOLLY & CO.

SA.5000

SET MENU

\$95 per person

CANAPÉ

optional \$10

Mushroom Cigars *garlic aioli*

Oysters - 'Freshly Shucked' *South Australia's finest*

OUR BREAD & CULTURED BUTTER

artisan sourdough

ENTRÉE

choice of

Beetroot Salmon Gravlax *horseradish cream, capers, shallots*

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

Chicken Liver & Foie Gras Parfait *Madeira jelly, brioche*

MAIN

choice of

Chicken Saltimbocca *sage, prosciutto, caperberry sauce, asparagus*

300 g Riverine Striploin *120 days grain-fed*

Petuna Ocean Trout *broccolini, salsa verde*

SIDE

Duck Fat Roast Potatoes

Baby Cos *radish, chardonnay dressing*

Grandma's Carrots

DESSERT

alternate drop

Baked New York Cheesecake *blackberry compote*

Lemon Tart *meringue*

ADD ON

optional \$10

Selection of Local & International Cheeses

muscatels, pear paste, duck fat digestives & crackers

dietary's will be accomodated for separately on the day with prior notice

• AMEX, Diners & Union Pay cards attract a 2% surcharge • Public holidays attract a 10% surcharge
• Menu subject to change • No separate accounts

SEAN'S KITCHEN

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SHARING MENU ONE

2 courses \$75 per person

3 courses \$85 per person

CANAPÉ

optional \$10

Mushroom Cigars *garlic aioli*

King Crab Lettuce Taco

OUR BREAD & CULTURED BUTTER

artisan sourdough

COURSE ONE

Oysters - 'Freshly Shucked' *South Australia's finest*

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

Parma Ham

Chicken Liver & Foie Gras Parfait *Madeira jelly, brioche*

COURSE TWO

Petuna Ocean Trout *salsa verde*

Lamb Shoulder 1.1 kg *liquorice gravy*

Barbecue Beef Short Rib 1.2 kg *red chimichurri sauce*

SIDE

Duck Fat Roast Potatoes

Broccolini *olive oil, salt*

Cabbage & Parmesan Slaw

DESSERT

alternate drop

Baked New York Cheesecake *blackberry compote*

Lemon Tart *meringue*

ADD ON

optional \$10

Selection of Local & International Cheeses

muscatels, pear paste, duck fat digestives & crackers

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SEAN'S KITCHEN

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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 *blackberry compote*

Lemon Tart *meringue*

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*

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