

---

---

# 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** *rhubarb 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\*