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# SEAN'S KITCHEN

EST.14

S.CONNOLLY & CO.

SA.5000

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## SHARING MENU TWO

2 courses \$109 per person

3 courses \$119 per person

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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*

\*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 seasonally • No separate accounts

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