
SEAN'S KITCHEN

EST.14

S. CONNOLLY & CO.

SA.5000

SET MENU

\$95 per person for groups of 21 or more

*Please select two mains from the dishes below
for your guests to enjoy at the time of your event.*

CANAPÉ

optional \$10

Mushroom Cigars *garlic aioli*

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

OUR BREAD & CULTURED BUTTER

artisan sourdough

ENTRÉE

shared

Heirloom Tomato Salad *watermelon, strawberry, chilli, Woodside goat's curd*
Waldorf 'Moderne' - *à la Sean* *poached corn fed chicken, apple, celery, smoked almonds*

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

Fermin Serrano Jamón *cornichons*

MAIN

choose two for alternate drop

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

Orgy of Mushrooms *ricotta gnocchi*

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 seasonally • No separate accounts
