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# SEAN'S KITCHEN

EST.14

S. CONNOLLY & CO.

SA.5000

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## PRE-THEATRE

*Offer available seven days a week, 5.00-6.15 pm for up to 10 guests*

*2 courses & glass of wine \$49 per person*

*3 courses & glass of wine \$59 per person*

## ENTREE

**Heirloom Tomato Salad** *strawberries, watermelon, mint, Woodside goats curd, chilli (gf/v)*

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

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

## MAIN

**Orgy of Mushrooms** *ricotta gnocchi (v)*

**Duck Fat Fish & Chips** *musby peas, tartare*

**36° South Hanger Steak** *fondant, kale, red wine jus (df/gf)*

## DESSERT

**Cherry Sago Sorbet** *coconut milk & pistachio (df/gf)*

**Daily Flavours Soft Serve Sundae**

**Mount Rouge** *semi-hard cheese, pear paste, crackers*

## WINE

**2017 Coriole Prosecco** *McLaren Vale, SA*

**2018 Shaw + Smith Sauvignon Blanc** *Adelaide Hills, SA*

**2017 Ottelia Pinot Gris** *Limestone Coast, SA*

**2017 The Rose That Grew From Concrete Rosé** *Adelaide Hills, SA*

**2015 Gestalt Rule of Thirds GSM** *Barossa Valley, SA*

**2014 By Jingo Aglianico** *Murray Darling, SA*