

SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

Our Bread & Cultured Butter \$3.5

*artisan sourdough
gluten-free bread available*

CURED MEATS

*from the Berkel
served with cornichons & sourdough*

San Daniele Prosciutto 50 g \$18
white Italian pig, aged 24 months

Fermin Serrano Jamón 50 g \$22
white Spanish pig, aged for 24 months

San José Jamón 50 g \$27
black heritage Berkshire pig, aged 24 months

International Flight of Hams 90 g \$48

“My kitchen is a place
for celebration and good
times. Make yourself at
home, kick back, relax
and enjoy”
Sean Connolly

EAT LOCAL

Here at our kitchen we proudly support our local produce, and artisans. Special thanks to our friends at:

*Saskia Beer Barossa Farm Produce,
San Jose Smallgoods,
Spencer Gulf King Prawns,
Cleanseas, Hiramasa Kingfish -
Spencer Gulf, Golden North Ice Cream*

ENTREE

Oysters Freshly-Shucked *South Australia's finest* \$4 each (df/gf)

Beetroot Salad *whipped feta, basil* \$20 (v/gf)

SA Squid & Pork Belly *watercress, parsley, garlic, chilli, miso dressing* \$26 (df/gf)

Waldorf 'Moderne' - à la Sean *poached corn-fed chicken, apple, celery, smoked almonds* \$22 (df/gf)

Chicken Liver & Foie Gras Parfait *Madeira jelly, brioche* \$22

Raw Plate *kingfish, ocean trout, scallop, tuna, oysters, swordfish, langoustine, organic soy, wasabi* \$55 (df/gf)

Seafood Platter *cooked SA king prawns, clams, mussels, king crab legs, pacific oysters* \$110 (df/gf)
(to share)

Add Raw Plate \$150

MAIN

Orgy of Mushrooms *ricotta gnocchi* \$29 (v)

SA Blue Swimmer Crab Linguine *parsley, chilli, chives, lemon beurre blanc* \$36

180 g Coorong Mulloway Fillet *broccolini, brown butter* \$38 (dfo/gf)

Chicken Saltimbocca *sage, prosciutto, caperberry sauce, beans* \$36 (df/gf)

Dry-Aged Burger *house pickles, chipotle mayo, duck fat chips* \$25

300 g Riverine Striploin *120 days grain-fed* \$39 (df/gf)

Choose a sauce - *green peppercorn (gf) | red wine (df/gf) | anchovy butter (gf) | red chimichurri (df/gf)*

1.1 Kg Lamb Shoulder *liquorice gravy* (df/gf) *(to share)* \$75

SIDE

Broccolini, Fresh Almonds, Jamón Crumbs \$11

Cabbage & Parmesan Slaw \$11 (gf/v)

Duck Fat Chips *'The Original'* \$11

Grandma's Carrots \$11 (gf/v)

Mac & Cheese \$11 (v)

DESSERT

Raspberry Macaron *vanilla yoghurt, ice cream, coulis* \$14 (gf)

Baked New York Cheesecake *blackberry compote* \$14

Cherry Sago Sorbet *coconut milk & pistachio* \$14 (df/gf)

Selection of Local & International Cheeses *muscatels, quince paste, duck fat digestives & crackers*

Three cheeses \$24

