
SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

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

Beetroot Salad *whipped feta, basil (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 *mushy peas, tartare*

200g Riverine Striploin *fondant, kale, red wine jus (df/gf)*

DESSERT

Coconut Sago *cherry sorbet, pistachios (df/gf)*

Daily Flavours Soft Serve Sundae

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

WINE

2017 Coriole Prosecco *McLaren Vale, SA*

2017 Peccavi Sauvignon Blanc Semillon *Margaret River, WA*

2017 Ottelia Pinot Gris *Limestone Coast, SA*

2016 Gestalt Rule of Thirds GSM *Barossa Valley, SA*

2014 Zema Estate Carbernet Sauvignon *Coonawarra, SA*