

SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

Bread & Our Butter \$3.5

artisan sourdough by Boulangerie 113
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

Add a Sherry \$10.5

dry / off dry / semi-sweet
served neat or over ice with
East Imperial Burma tonic water

SMOOTHIES

**Pineapple, Coconut Water
& Mint \$12**

**Pink Grapefruit, Kale, Coriander
& Apple \$12**

**Fresh Young Coconut
& Tahitian Vanilla Bean \$12**

**Beetroot, Raspberry
& Strawberry \$12**

Spike with a shot of booze \$8
dark rum, white rum, gin or vodka

“ 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:
Richard Gunner's Fine Meats,
Saskia Beer Barossa Farm Produce,
San Jose Smallgoods, Boulangerie 113 Bakery,
Spencer Gulf King Prawns, Angel Oysters - Smoky Bay,
Cleanseas, Hiramasa Kingfish - Port Lincoln,
Simon Bryant Dirty Food Inc, Golden North Ice Cream

RAW & OCEAN SHELF

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

King Crab Cocktail tomato blush mayo \$28

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

🍷 **King Crab Legs per 100 g split, warm lemon butter \$17**

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

Add Raw Plate \$150

Royal Sterling Caviar 10 g white sturgeon, western North America with toast, crème fraiche \$95

STARTERS

🍷 **Beetroot Salad Persian feta, red onion, basil dressing (gf/v) \$20**

🍷 **Pumpkin Risotto parmesan, sunflower seeds \$20**

🍷 **Fremantle Octopus witlof, rocket, orange, chilli, kipfler potato, red onion, sherry dressing \$22**

Salmon Gravlax Plate pickles, crème fraiche, shallot (df/gf) \$22

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

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

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

Sean's Steak Tartare cos leaves, sourdough (df) \$26

MAIN COURSE

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

🍷 **Crab linguine blue swimmer, parsley, chilli, chives, lemon beurre blanc \$36**

🍷 **Cone Bay Barramundi oxtail sauce, smoked potato purée (df/gf) \$38**

Kingfish Cutlet smoky romesco sauce (df) \$38

Free-Range Chicken Breast brussel sprouts, mushrooms, caper sauce \$36

Rabbit Pie mum's pastry, green beans \$38

Confit Duck Leg crushed broad beans, shallots, Yorkshire pudding \$36

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

FIRE PIT

🍷 **Dry-Aged Burger house pickles, chipotle mayo, duck fat chips \$24**

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

250 g Grasslands Tenderloin 24 months pasture-fed (gf) \$52

500 g Nolan Rib Eye 6 weeks dry-aged (gf) \$65

1.2 Kg Riverine T-Bone 120 day grain-fed (gf) \$110

Choose a Sauce

green peppercorn | red wine | miso hollandaise | anchovy butter | red chimichurri

SIDES

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

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

**Broccoli, Fresh Almonds,
Jamón Crumbs \$11**

🍷 **Grandma's Carrots (gf/v) \$11**

Popcorn Cauliflower \$11
Lemon mayo

🍷 **Mac & Cheese (v) \$11**

Iceberg Wedge Salad (gf/v) \$11
buttermilk dressing

🍷 Available for pre-theatre dining

AMEX, Diners & Union Pay cards attract a 2% surcharge
Menu subject to change • No separate accounts • 10% surcharge on public holidays