

# 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

“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

## ENTREE

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

**Heirloom Tomato Salad** watermelon, strawberry, chilli, Woodside goat's curd (gf/v) \$20

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

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

**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

## MAIN

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

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

**Petuna Ocean Trout** basil broth, samphire, tomato, warrigal greens, radish (df/gf) \$38

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

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

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

## SIDE

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

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

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

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

## DESSERT

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

**Baked New York Cheesecake** rhubarb compote \$14

**Cherry Sago Sorbet** coconut milk & pistachio \$14