

SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

Bread & Our Butter \$3.5

artisan sourdough by Boulangerie 113
gluten-free bread available

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 waterline

SA OYSTERS

Coffin Bay \$4 each

the classic SA oyster has sweet mineral after tones

Smoky Bay \$4 each

rich & full-flavoured with a clean, dry finish

Kangaroo Island \$5 each

a sharp saline bite with a clean, dry finish

Coffin Bay Angasi \$5 each

'Cultured Natives' with strong seafood & mineral punch

All oysters freshly shucked

RAW & OCEAN SHELF

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 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 fraîche* \$95

STARTERS

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

Pea Risotto *cheesy peas (gf/v)* \$20

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

Wild Venison Carpaccio *capers, red onion, croutons, lemon, olive oil* 26

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

MAIN COURSE

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

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

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

Kingfish Cutlet *smoky romesco sauce (df)* \$38

Devilleed Corn-Fed Chicken Breast *salsa verde, asparagus* \$36

Berkshire Pork Cutlet *bush apples (gf/df)* \$45

SA Limestone Veal Chop *parmesan & coastal rosemary crumbed, lemon* \$48

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

FIRE PIT

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

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

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

350 g Jack's Creek Scotch Fillet *120 day grain-fed (gf)* \$56

500 g Limestone Rib Eye *six weeks dry-aged SA (gf)* \$65

300 g Jack's Creek Waygu Flat Iron *450 days grain-fed MBS 2-3+ NSW (gf)* \$65

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

Study of Beef - a selection of chef's three favourite cuts \$MP

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

Brocolini, Fresh Almonds,

Jamón Crumbs \$11

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

Popcorn Cauliflower \$11

lemon mayo

Mac & Cheese (v) \$11

Leaf Herb Salad (gf/v) \$11

Chardonnay dressing

“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, Boston Bay Smallgoods, Something Wild, Golden North Ice Cream