
SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

NEW YEAR'S EVE SHARING MENU

\$149 per person,
including glass of champagne on arrival
5.30-8.15pm

Our Bread & Duck Fat Butter *artisan sourdough*

COURSE ONE

Fermin Serrano *cornichons*

Raw Plate *kingfish, ocean trout, swordfish, oysters, tuna, organic soy, wasabi*

Chicken Liver & Foie Gras Parfait *cauliflower piccalilli, brioche*

MAIN

Baked Ocean Trout *coulibiac, sorrel sauce*

Duck! Duck! Duck! *cherry compote*

Lamb Shoulder *star anise, liquorice gravy*

SIDE

Duck Fat Roast Potatoes *rock salt, rosemary*

Leaf Herb Salad *verjuice vinaigrette*

DESSERT

alternate drop

Lemon Tart *double cream*

Zuppa Inglese *'English Trifle'*

SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

NEW YEAR'S EVE SHARING MENU

\$199 per person,
including glass of champagne on arrival
9pm-1am

Our Bread & Duck Fat Butter *artisan sourdough*

COURSE ONE

Seafood Platter *cooked SA king prawns, clams, mussels, king crab legs, pacific oysters*

Fermin Serrano *cornichons*

Raw Plate *kingfish, ocean trout, swordfish, oysters, tuna, organic soy, wasabi*

Chicken Liver & Foie Gras Parfait *cauliflower piccalilli, brioche*

MAIN

Baked Ocean Trout *coulbiac, sorrel sauce*

Duck! Duck! Duck! *cherry compote*

Lamb Shoulder *star anise, liquorice gravy*

SIDE

Duck Fat Roast Potatoes *rock salt, rosemary*

Leaf Herb Salad *verjuice vinaigrette*

DESSERT

alternate drop

Lemon Tart *double cream*

Zuppa Inglese *'English Trifle'*