
SEAN'S KITCHEN

EST.14

S.CONNOLLY & CO.

SA.5000

SET MENU

\$95 per person

*Please select three entrees & three mains from the dishes below
for your guests to enjoy at the time of your event.*

CANAPÉ

optional \$10

Mushroom Cigars *garlic aioli*

Oysters - 'Freshly Shucked' *South Australia's finest*

OUR BREAD & DUCK FAT BUTTER

artisan sourdough

ENTRÉE

choose three

King Crab Cocktail *tomato blush mayo*

Pea Risotto *cheesy peas*

Waldorf 'Moderne' - à la Sean *poached corn fed chicken, apple, celery,
smoked almonds*

60 g Fermin Serrano Jamón *with bread & pickles*

MAIN

choose three

Devilled Corn-Fed Chicken Breast *salsa verde, asparagus*

Orgy of Mushrooms *ricotta gnocchi (v)*

Riverine Striploin

Petuna Ocean Trout *basil broth, samphire, tomato, warrigal greens, radish*

SIDE

Duck Fat Chips - 'The Original'

Grandma's Carrots

Mac & Cheese

Cabbage & Parmesan Slaw

DESSERT

alternate drop

Baked New York Cheesecake *rhubarb compote*

Raspberry Macaron *vanilla yoghurt, ice cream, coulis*

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

SEAN'S KITCHEN

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SHARING MENU ONE

2 courses \$75 per person

3 courses \$85 per person

Our Bread & Duck Fat Butter *artisan sourdough*

COURSE ONE

Oysters - 'Freshly Shucked' *South Australia's finest*

Popcorn Cauliflower *lemon mayo*

Parma Ham

Chicken Liver & Foie Gras Parfait *Madeira jelly, brioche*

COURSE TWO

Petuna Ocean Trout *basil & pine nut salad*

Lamb Shoulder 1.1 kg *liquorice gravy*

Barbecue Short Rib 1.2 kg *red chimichurri sauce*

Duck Fat Chips - 'The Original'

Grandma's Carrots

Cabbage & Parmesan Slaw

DESSERT

alternate drop

Baked New York Cheesecake *rhubarb compote*

Raspberry Macaron *vanilla yoghurt, ice cream, coulis*

SEAN'S KITCHEN

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SHARING MENU TWO

2 courses \$109 per person

3 courses \$119 per person

Our Bread & Duck Fat Butter *artisan sourdough*

COURSE ONE

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

International Flight of Hams

Popcorn Cauliflower *lemon mayo*

COURSE TWO

Petuna Ocean Trout *basil & pine nut salad*

Lamb Shoulder 1.1 kg *liquorice gravy*

Barbecue Short Rib 1.2 kg *red chimichurri sauce*

Grain Fed T-Bone 1.2 kg *Ortiz, anchovy butter*

Duck Fat Chips - 'The Original'

Grandma's Carrots

Cabbage & Parmesan Slaw

DESSERT

alternate drop

Baked New York Cheesecake *rhubarb compote*

Raspberry Macaron *vanilla yoghurt, ice cream, coulis*