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# SEAN'S KITCHEN

EST.14

S. CONNOLLY & CO.

SA. 5000

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## PRE-THEATRE

2 courses & glass of wine \$49 per person

3 courses & glass of wine \$59 per person

## ENTREE

**Heirloom Tomato Salad** *watermelon, strawberry, chilli, Woodside goat's curd*

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

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

## MAIN

**Orgy of Mushrooms** *ricotta gnocchi (v)*

**Duck Fat Fish & Chips** *mushy peas, tartare*

**Flat Iron Steak** *fondant, kale, red wine jus*

## DESSERT

**Cherry Sago Sorbet** *coconut milk & pistachio*

**Daily Flavours Soft Serve Sundae**

**Mount Priscilla** *semi-hard cheese, pear paste, crackers*

## WINE

**NV Dal Zotto Pucino Prosecco** *King Valley, VIC*

**16 S.C. Pannell Sauvignon Blanc** *Adelaide Hills, SA*

**17 Tim Adams Pinot Gris** *Clare Valley, SA*

**16 La Linea Tempranillo Rosé** *Adelaide Hills, SA*

**15 Grant Burge Miamba Shiraz** *Barossa Valley, SA*

**14 Peccavi No Regrets Cabernet Merlot** *Western Australia*