

SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

Our Bread & Cultured Butter \$3.5

artisan sourdough
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,
Spencer Gulf King Prawns,
Cleanseas, Hiramasa Kingfish -
Spencer Gulf, Golden North Ice Cream

ENTREE

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

Beetroot Salad whipped feta, basil (v) \$20

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

Raw Plate kingfish, ocean trout, scallop, tuna, oysters, swordfish, langoustine, organic soy, wasabi (df/gf) \$55

Seafood Platter cooked SA king prawns, clams, mussels, king crab legs, pacific oysters (df/gf) \$110
(to share)

Add Raw Plate \$150

MAIN

Orgy of Mushrooms ricotta gnocchi (v) \$29

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

180 g Mulloway Fillet broccolini, kombu butter \$38

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

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

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

Choose a sauce - green peppercorn | red wine | anchovy butter | red chimichurri

1.1 Kg Lamb Shoulder liquorice gravy (df/gf) (to share) \$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

Selection of Local & International Cheeses muscatels, pear paste, duck fat digestives
& crackers

Three cheeses \$24



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