

# SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

## Our Bread & Cultured Butter \$3.5

artisan sourdough  
gluten-free bread available

## Royal Sterling Caviar 10 g white sturgeon, western North America with toast, crème fraiche \$95

## 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**

## RAW & OCEAN SHELF

**King Crab Cocktail tomato blush mayo \$28**

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

**Scampi Crudo chilli, olive oil, coriander (gf/v) \$29**

**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 (to share)**

**Add Raw Plate \$150**

## 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

All oysters freshly shucked

“My kitchen is a place for celebration and good times. Make yourself at home, kick back, relax and enjoy”  
Sean Connolly

## STARTERS

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

**Pumpkin Risotto parmesan, sunflower seeds (v) \$20**

**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) \$22**

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

## MAIN COURSE

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

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

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

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

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

## FISH

**180 g Snapper Fillet Spencer Gulf SA \$42**

**180 g Mulloway Fillet Coorong SA \$38**

**280 g Kingfish Cutlet Spencer Gulf SA \$38**

**200 g Blue Fin Tuna Steak Port Lincoln SA \$48**

**Choose a sauce - romesco | kombu butter | anchovy butter | salsa verde**

## FIRE PIT

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

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

**300 g Sher Waygu Rump Eye 450 days grain-fed MBS9+ VIC (gf) \$47**

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

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

**1.2 Kg Riverine T-Bone 120 days grain-fed SA (gf) \$110 (to share)**

**Study of Beef - a selection of chef's three favourite cuts \$MP (to share)**

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

## SIDES - \$11

**Duck Fat Chips 'The Original'**

**Cabbage & Parmesan Slaw (gf/v)**

**Popcorn Cauliflower**

lemon mayo

**Broccolini, Fresh Almonds, Jamón Crumbs**

**Grandma's Carrots (gf/v)**

**Mac & Cheese (v)**

**Herb Salad (gf/v)**  
Chardonnay dressing\*

## 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