

SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

Bread & Our Butter \$3.5

artisan sourdough by Boulangerie 113
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

SMOOTHIES

**Pineapple, Coconut Water
& Mint \$12**

**Pink Grapefruit, Kale,
Coriander & Apple \$12**

**Fresh Young Coconut &
Tahitian Vanilla Bean \$12**

**Beetroot, Raspberry
& Strawberry \$12**

Spike with a shot of booze \$8
dark rum, white rum, gin or vodka'

“ 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, Boulangerie 113 Bakery,
Spencer Gulf King Prawns, Angel Oysters - Smoky Bay,
Cleanseas, Hiramasa Kingfish - Port Lincoln,
Simon Bryant Dirty Food Inc, Golden North Ice Cream

RAW & OCEAN SHELF

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

King Crab Cocktail tomato blush mayo \$28

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

King Crab Legs per 100 g split, warm lemon butter \$17

Seafood Platter cooked SA king prawns, clams, mussels, king crab legs, pacific oysters (df/gf) \$110
Add Raw Plate \$150

Royal Sterling Caviar 30 g white sturgeon, western North America with toast, crème fraiche \$285

STARTERS

Beetroot Salad Persian feta, red onion, basil dressing (gf/v) \$20

Pumpkin Risotto parmesan, sunflower seeds \$20

Fremantle Octopus witlof, rocket, orange, chilli, kipfler potato, red onion, sherry dressing \$20

Salmon Gravlax Plate pickles, crème fraiche, shallot (df/gf) \$20

Waldorf 'Moderne' - à la Sean poached corn-fed chicken, apple, celery, smoked almonds (df/gf) \$20

Duck Liver Parfait Pedro Ximénez sherry jelly, brioche \$18

SA Squid & Pork Belly watercress, parsley, garlic, chilli, miso dressing (df/gf) \$26

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

MAIN COURSE

Orgy of Mushrooms ricotta gnocchi (v) \$29

Crab linguine blue swimmer, tomato, parsley, mint, lemon \$36

Cone Bay Barramundi tomato, oxtail, olives, capers (df/gf) \$38

Free-Range Chicken Breast brussel sprouts, mushrooms, caper sauce \$36

Rabbit Pie mum's pastry, green beans \$38

Confit Duck Leg crushed broad beans, shallots, Yorkshire pudding \$36

1.1 Kg Lamb Shoulder liquorice gravy (df/gf) \$75

FIRE PIT

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

300 g Riverine Striploin 120 days grain-fed (gf) \$36

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

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

500 g Nolan Rib Eye 6 weeks dry-aged (gf) \$65

1.2 Kg Riverine T-Bone 120 day grain-fed (gf) \$110

Choose a Sauce

green peppercorn | red wine | miso hollandaise | anchovy butter | red chimichurri

SIDES

Duck Fat Chips \$11
'The Original'

**Cabbage &
Parmesan Slaw (gf/v) \$11**

**Broccolini, Fresh Almonds,
Jamón Crumbs \$11**

Grandma's Carrots (gf/v) \$11

Popcorn Cauliflower \$11
Lemon mayo

Mac & Cheese (v) \$11

Iceberg Wedge Salad (gf/v) \$11
buttermilk dressing