

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 10 g white sturgeon, western North America with toast, crème fraîche \$95

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 \$22

Salmon Gravlax Plate pickles, crème fraîche, shallot (df/gf) \$22

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) \$26

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

Cone Bay Barramundi oxtail sauce, smoked potato purée (df/gf) \$38

Kingfish Cutlet smoky romesco sauce (df) \$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) \$39

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

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

500 g Limestone 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