

# SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

## Our Bread & Duck Fat Butter \$3.5

artisan sourdough

gluten-free bread available

## 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 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 waterline

## 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

## RAW & OCEAN SHELF

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 butter* \$17

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

Add Raw Plate \$150

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

## STARTERS

Heirloom Tomato Salad *watermelon, strawberry, chilli, Woodside goat's curd (gf/v)\** \$20

Pea Risotto *cheesy peas (gf/v)\** \$20

Fremantle Octopus *witlof, rocket, orange, chilli, kipfler potato, red onion, sherry dressing\** \$22

Harris Smoked Salmon *crème fraîche, caper salsa* \$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 *SA blue swimmer, parsley, chilli, chives, lemon beurre blanc\** \$36

Petuna Ocean Trout *basil broth, samphire, tomato, warrigal greens, radish* \$38

Kingfish Cutlet *smoky romesco sauce (df)* \$38

Split Baby Chicken *fig & foie gras stuffing* \$36

Veal Chop 'Pink' *chestnut romesco (df)* \$42

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

## FIRE PIT

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

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

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

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

350 g Sher Wagyu Rump Eye *450 days grain-fed MBS 9+ VIC (gf)* \$53

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

\*vegan meals available on request

## SIDES

Duck Fat Chips \$11

'The Original'

Savoy Cabbage \$11

lentils\*

Brocolini, Fresh Almonds,

Jamón Crumbs\* \$11

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

Popcorn Cauliflower \$11

lemon mayo\*

Mac & Cheese (v) \$11

Leaf Herb Salad (gf/v) \$11

verjuice dressing\*

“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, Angel Oysters - Smoky Bay, Cleanseas, Hiramasa Kingfish - Port Lincoln, Boston Bay Smallgoods, Something Wild, Golden North Ice Cream