

# SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

## Our Bread & Cultured Butter \$3.5

artisan sourdough  
gluten-free bread available

## FROM THE 'BERKEL'

served with cornichons & sourdough

**San Daniele Prosciutto 50 g \$18 (df/gfo)**  
white Italian pig, aged 24 months

**Fermin Serrano Jamón 50 g \$22 (df/gfo)**  
white Spanish pig, aged for 24 months

**San José Jamón 50 g \$27 (df/gfo)**  
black heritage Berkshire pig, aged 24 months

**International Flight of Hams 90 g \$48 (df/gfo)**

## RAW & OCEAN SHELF

**King Crab Cocktail** tomato blush mayo \$28 (df/gfo)

**Raw Plate** kingfish, ocean trout, scallop, tuna, oysters, swordfish, scampi, organic soy, wasabi \$59 (df/gf)

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

**King Crab Legs per 100 g split, warm butter \$19 (gf)**

**Seafood Platter** cooked SA king prawns, clams, mussels, king crab legs, pacific oysters \$115 (to share) (df/gf)

**Add Raw Plate \$159**

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

## SA OYSTERS

**Coffin Bay \$4 each (df/gf)**  
the classic SA oyster has sweet mineral after tones

**Smoky Bay \$4 each (df/gf)**  
rich & full-flavoured with a clean, dry finish

**Cowell \$4 each (df/gf)**  
salt & sweet with a clean, dry finish

All oysters freshly shucked

## SPECIALTIES

limited stock

**Kingfish Tail \$MP (df/gf)**  
salsa verde, red wine jus

**1kg Tey's Black Angus OP Rib Eye**  
dry aged 50-100 days \$120 (to share) (gf/dfo)

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

## STARTERS

**Heirloom Tomato Salad** strawberries, watermelon, mint, Woodside goats curd, chilli \$20 (gf/v)

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

**Waldorf 'Moderne' - à la Sean** poached corn-fed chicken, apple, celery, smoked almonds \$22 (df/gf)

**Chicken Liver & Foie Gras Parfait** Madeira jelly, brioche \$22 (gfo)

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

**Kingfish Ceviche** jalapenos, coriander, lime, radish \$22 (dfo/gfo)

## MAIN COURSE

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

**SA Blue Swimmer Crab Linguine** parsley, chilli, mint, lemon butter sauce \$36 (dfo/gfo/vegan o)

**Chicken Saltimbocca** sage, prosciutto, caperberry sauce, beans \$36 (df/gf)

**Dry-Aged Burger** house pickles, chipotle mayo, duck fat chips \$25

**180 g Coorong Mulloway Fillet** brown butter \$38 (dfo/gf)

**180g Ocean Trout** miso glaze, sea vegetables, cos hearts, avocado, cucumber \$39 (df/gf)

**280 g Spencer Gulf Kingfish Cutlet** romesco, lemon \$46 (df/gfo)

**200g Spencer Gulf King George Whiting** XO, pipi's, oyster mushrooms \$44 (df/gf)

## FIRE PIT

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

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

**250 g Mayura Station Wagyu Rostbiff** 500 days grain-fed MBS9+ SA \$49 (dfo/gf)

**400 g 36° South Striploin on the Bone** 50 days dry aged SA \$49 (df/gf)

**200 g Jack's Creek Wagyu Flat Iron** 500 day grain-fed MBS 4-5 NSW \$57 (df/gf)

**350 g Jack's Creek Scotch Fillet** 120 days grain-fed NSW \$60 (df/gf)

**500 g Coorong Rib Eye** grain fed, 50 days dry aged SA \$69 (df/gf)

**Choose a sauce** - green peppercorn (gf) | red wine (df/gf) | miso hollandaise (gf) | anchovy butter (gf) | red chimichurri (df/gf)

## SHARING

**1.1 Kg Lamb Shoulder** liquorice gravy, star anise \$85 (to share) (df/gf)

**1.2 Kg Riverine T-Bone** 120 days grain-fed SA \$118 (to share) (df/gf)

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

## SIDES - \$11

**Duck Fat Chips** 'The Original' (df/gfo)

**Broccolini, Fresh Almonds, Jamón Crumbs** (dfo/gfo)

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

**Baby Cos & Radish Salad**  
Chardonnay dressing (df/gf/v)

**Mac & Cheese** (v)

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

**Popcorn Cauliflower**  
lemon mayo (df/gfo/v)

gf- gluten free  
df- dairy free  
v- vegetarian  
gfo- gluten free option available  
dfo- dairy free option available  
vegan o- vegan option available

**EAT LOCAL** Here at our kitchen we proudly support our local produce, and artisans. Special thanks to our friends at: My Butcher, Saskia Beer Barossa Farm Produce, San Jose Smallgoods, Spencer Gulf King Prawns, Cleanseas, Hiramasa Kingfish - Spencer Gulf, Golden North Ice Cream