

SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000

Our Bread & Cultured Butter \$3.5

artisan sourdough
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

ROCK IN ROLL OUT

Dry Aged Burger \$25 (gfo/dfo)
house pickles, chipotle mayo, duck fat chips

Fish & Chips \$25
mushy peas, lemon, tartare

200 g Riverine Striploin \$25 (gf/dfo)
red wine jus, fondant

Sean's Steak Tartare \$25 (gf/df)
aioli, duck fat chips

EAT LOCAL

Here at our kitchen we proudly support our local produce, and artisans. Special thanks to our friends at:

Saskia Beer Barossa Farm Produce,
San Jose Smallgoods,
Spencer Gulf King Prawns,
Cleanseas, Hiramasa Kingfish -
Spencer Gulf, Golden North Ice Cream

ENTREE

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

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

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

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**

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

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

Add Raw Plate \$159

MAIN

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

SA Blue Swimmer Crab Linguine parsley, chilli, chives, lemon beurre blanc **\$36 (dfo/gfo/vegan o)**

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

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

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

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

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

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

SIDE

Broccolini, Fresh Almonds, Jamón Crumbs \$11

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

Duck Fat Chips 'The Original' \$11

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

Mac & Cheese \$11 (v)

DESSERT

Crème Caramel \$14 (gf)

Baked New York Cheesecake blackberry compote **\$14**

Cherry Sago Sorbet coconut milk & pistachio **\$14 (df/gf)**

