

---

---

# SEAN'S KITCHEN

EST.14

S. CONNOLLY & CO.

SA.5000

---

---

## SHARING MENU TWO

2 courses \$109 per person

3 courses \$119 per person

---

---

**Our Bread & Cultured Butter** *artisan sourdough*

### COURSE ONE

**Seafood Platter** *cooked SA king prawns, clams, mussels,  
Alaskan king crab legs, pacific oysters*

**Beetroot Salad** *whipped feta, basil*

**Pt. Lincoln Blue Fin Tuna Ceviche** *jalapenos, coriander, lime, radish*

**San Jose Serrano** *Berkshire pork, cornichons*

### COURSE TWO

**South Australian Rockling** *XO sauce, lemon*

**Lamb Shoulder 1.1 kg** *liquorice gravy*

**Riverine Beef Brisket** *red chimichurri, red wine jus*

**1.2kg Riverine T-Bone** *selection of steaks & sauces*

### SIDE

**Duck Fat Roast Potatoes**

**Broccolini** *olive oil, salt*

**Cabbage & Parmesan Slaw**

### DESSERT

*alternate drop*

**Crème Caramel**

**Baked New York Cheesecake**

### ADD ONS

*48hr notice*

*optional \$15 per person - Raw Plate kingfish, ocean trout, scallop, tuna,  
oysters, swordfish, scampi, organic soy, wasabi*

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

\*dietary's will be accommodated for separately on the day with prior notice\*

• AMEX, Diners & Union Pay cards attract a 2% surcharge • Sundays & Public holidays attract a 10% surcharge  
• Menu subject to change seasonally • No separate accounts

---

---