
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*

Heirloom Tomato Salad *strawberries, watermelon, mint, Woodside goats curd,
chilli*

Kingfish Ceviche *jalapenos, coriander, lime*

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*

1.2 kg Riverine T-Bone *selection of sauces*

SIDE

Duck Fat Chipss

Broccolini *olive oil, salt*

Baby Cos *radish, chardonnay dressing*

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*

SA Lobster - *Market Price*

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*
