

Savin's

*Serving the best seasonal produce
that the Eyre Peninsula has to offer*

Dishes carefully crafted to complement one another,
this menu will deliver a different dining experience each time

Enjoy!

5 COURSE DEGUSTATION

85 per person

for an indulgent dining experience refer
to our separate degustation menu

min 2 people, seasonal menu

DEGUSTATION ADDITIONS

WINE PAIRING

40 per person

select this option to include a series of wines,
chosen to enhance your meals

CHEESE COURSE

18 per person

seasonal cheese dish, featuring the finest of local
and international produce



EAT LOCAL

sarin's restaurant proudly supports our local produce and artisans
special thanks to our friends at boston bay smallgoods, cleanseas,
kinkawooka mussels, pope's honey, port lincoln fresh fish place,
pure coffin bay oysters, sarin group, sea rover trap fisheries,
spencer gulf hiramasa kingfish, spencer gulf & west coast prawns
association, western abalone, windy hill olives

(DF) – dairy free, (GF) – gluten free, (V) – vegetarian, (VO) – vegan
for more dietary options, please speak to our friendly staff
as many dishes can be prepared to suit your needs
please advise staff of any dietary requirements
including allergies and intolerances
prices include GST, no separate accounts please



COFFIN BAY OYSTERS

1/2 DOZEN

NATURAL (GF) (DF) fresh lemon wedges	18
KILPATRICK (DF) bacon and kilpatrick sauce	19
VITERRA lightly battered, wakami seaweed and pesto sour cream	19
JAPANESE (DF) higeta soy sauce, wasabi and pickled ginger	19

ENTREE



TUNA ROSETTES (DF) <i>Port Lincoln Hotel Signature Dish</i> southern blue fin tuna, wakami salad, wasabi mayonnaise, sweet soy glaze and spring onions	18
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SASHIMI PLATE (DF) slices of southern blue fin tuna, hiramasa kingfish and atlantic salmon with higeta soy sauce	22
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PINK PEPPERCORN SALMON GRAVLAX (GF) (DF) citrus pearls, granny smith and fennel salad with chardonnay honey mustard dressing	18
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MARINATED SPENCER GULF KING PRAWNS (GF) in a trio of herbs, with wild rice, cumin yoghurt and tomato salsa	18
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WASABI BEEF FILLET hickory smoked mashed potato and red wine jus	18
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ROASTED DUCK BREAST (DF) roasted beetroot trio and blackberry glaze	20
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MIXED MUSHROOM RISOTTO(V) porcini stock, enoki, oyster and crisp porcini tuille	20
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EYRE PENINSULA SEAFOOD PAELLA (GF) spencer gulf king prawns, kinkawooka mussels, coffin bay vongole, local calamari and ocean jacket, with chorizo, green peas and saffron rice in a tomato cream sauce	22
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TOMATO AND FETA POLENTA CAKE (V) (GF) roasted vegetable salad, sticky balsamic glaze and fresh rocket	18
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SOUP OF THE DAY toasted turkish bread	12
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MAIN

-  **CRISPY SKIN HIRAMASA KINGFISH (GF) (DF)** 30
mild pepper crust, granny smith and fennel salad with a chardonnay honey mustard dressing
- SOUS VIDE ATLANTIC SALMON** 31
tarragon butter snow, citrus pearls, fondant potato, grilled asparagus, tomato concassé
-  **SOUTHERN BLUE FIN TUNA (DF)** 30
in a teriyaki marinade, chargrilled and served with nori rice rolls, sprout salad and yuzu dressing
-  **KING GEORGE WHITING** 32
lemon panko crumbed, battered (df) or grilled (df), with roasted kipfler potatoes, wombok and vegetable salad, dill aioli
-  **LOCAL SALT AND PEPPER CALAMARI** 28
tossed in a coriander lime dressing, served on a spinach and sprout salad
-  **EYRE PENINSULA SEAFOOD PAELLA (GF)** 32
spencer gulf king prawns, kinkawooka mussels, coffin bay vongole, local calamari and ocean jacket, with chorizo, green peas and saffron rice in a tomato cream sauce
-  **SEAFOOD PLATTER** 55
local eyre peninsula seafood: king george whiting (crumbed, grilled or battered), coffin bay oysters (natural or kilpatrick), vongole, grilled spencer gulf king prawns and half bug with garlic butter, steamed kinkawooka mussels, local salt and pepper squid served with fried kipflers and side salad
- ROASTED VEGETABLE TAGINE (VO)** 28
seasonal vegetables in a spiced tomato and capsicum sauce served with saffron infused rice

MAIN

SOUS VIDE CHICKEN BREAST LOG	32
pea puree, baby leek, potato fondant and white salmi sauce	
ROSEMARY LAMB RACK	35
Lamb rack, lamb shoulder brick log, hickory smoked mashed potato, baby carrots with red wine jus	
TWICE COOKED CRISPY SKIN PORK BELLY	35
hickory smoked mashed potato, tuscan black kale, baby carrots with red wine jus	
250G EYE FILLET	38
Chargrilled and cooked to your liking, whipped garlic and herb butter, red wine jus, paris mashed potato and garden salad	
350G BLACK ANGUS SCOTCH FILLET (GF)	38
Chargrilled and cooked to your liking, whipped garlic and herb butter, red wine jus, paris mashed potato and garden salad	

SIDES

HICKORY SMOKED MASHED POTATO (GF) (V)	9.5
BUTTERED STEAMED VEGETABLES (GF) (V)	9.5
GINGER AND SHALLOT ASPARAGUS SPEARS (GF) (V)	9.5
ROASTED KIPFLER POTATOES (GF) (V)	9.5
CITRUS POMEGRANATE AND PECORINO ROCKET SALAD (GF) (V)	9.5

DESSERTS

MILLE-FEUILLE TIRAMISU 18
crisp puff pastry, coffee crème patissiere, caramel chocolate ganache, sweet wine syrup, praline

STRAWBERRY & CHOCOLATE SENSATION 18
strawberry mousse, chocolate ganache, strawberry powder, mint sponge and fresh berries

BANANA PIKELETS 18
banana slices, pikelets, honeycomb, butterscotch sauce, custard, honeycomb gelato, praline

CHEESE PLATE 18
trio of Australian cheeses, muscatels, lavosh, toasted bread and pope's local honey

BEVERAGES

AFFOGATO WITH LIQUEUR 13
espresso shot, ice cream and your choice of liqueur

IRISH COFFEE 12
black coffee, jameson whiskey and whipped cream

ASSORTED TEAS from 4
earl grey, english breakfast, peppermint, chamomile, green

COFFEE from 4
short black, long black, flat white, cappuccino, latte, chai latte, macchiato, piccolo latte, hot chocolate