

Sarin's

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

Enjoy!



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.

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (VE) Vegan (VEA) Vegan Available

1/2 DOZEN COFFIN BAY OYSTERS

NATURAL (GF) (DF)	18
lemon	
KILPATRICK (GF) (DF)	19
bacon, kilpatrick sauce	
TEMPURA (DF)	19
cucumber, lime aioli	
JAPANESE (GF) (DF)	19
ponzu sauce, wasabi tobiko	
CANTONESE (GF) (DF)	19
ginger chilli dressing	

ENTRÉE

 SESAME AND SOY MARINATED TUNA (GF) (DF)	18
cucumber, wakame, sriracha kewpie	
 HIRAMASA KINGFISH SASHIMI (GF)	20
watermelon, avocado, puffed wild rice	
GIN AND BEETROOT CURED SALMON (GF)	20
radish, dill crème fraîche, salmon roe	
MASTERSTOCK PORK BELLY (GF) (DF)	18
bean sprout and green mango salad, peanut butter dressing	
 SEAFOOD LINGUINE (DF)	19
spencer gulf prawns, kinkawooka mussels, coffin bay vongole, basil	
DUKKAH SPICED BUTTERNUT PUMPKIN (GF) (VE)	18
quinoa, zucchini, sunflower seeds, romesco sauce	

MAIN

	FOR 1	FOR 2
 PORT LINCOLN SEAFOOD PLATTER	55	99
king george whiting crumbed, battered or grilled, coffin bay oysters natural or kilpatrick, king prawns, salt and pepper calamari, kinkawooka mussels, red cabbage and pickled onion slaw, garlic and rosemary roasted potatoes, citrus crème fraîche		
 KING GEORGE WHITING (GF)		POA
prawn, caper and désirée potato salad, heirloom tomato dressing		
 CHERMOULA KINGFISH (DF)		35
freekeh, charred corn, pumpkin, red capsicum emulsion		
 CAJUN SPICED SPENCER GULF CALAMARI (DF) (GF)		30
pineapple rice, lime and coconut dressing		
 SEAFOOD LINGUINE (DF)		29
spencer gulf prawns, kinkawooka mussels, coffin bay vongole, basil		
CHICKEN BREAST (GF)		30
caramelised fennel, fried quinoa, wild mushroom essence		
CONFIT DUCK LEG PARCEL (DF)		32
rhubarb puree, sugar snaps, heirloom carrots, currant jus		
MEDITERRANEAN STUFFED EGGPLANT (GF) (V) (VEA)		28
chickpea, sweet potato, green peas, tahini yoghurt		
BRAISED LAMB SHOULDER (DF)		31
roasted cauliflower, turmeric cous cous, eggplant puree		
250G BEEF EYE FILLET (DF) (GF)		38
heirloom carrots, garlic and rosemary roasted potatoes		
350G BLACK ANGUS SCOTCH FILLET (DF) (GF)		38
heirloom carrots, garlic and rosemary roasted potatoes		
CHOICE OF SAUCES		
gravy, diane, pepper, mushroom, red wine jus, garlic cream		

SIDES

ROASTED CAULIFLOWER (GF) (V) (DF) dukkah, currants, toasted almonds	9.5
STEAMED BROCCOLINI (VE) chilli garlic oil, pinenuts	9.5
ROASTED POTATOES (GF) (VE) garlic and rosemary	9
MIXED GRAIN SALAD (DF) (V) pickled fennel, parsley, sumac dressing	9

DESSERT

CHOCOLATE CRÉMEUX TART ginger caramel, almond praline	18
BANANA PIKELETS honeycomb, custard, butterscotch sauce	18
COINTREAU PANNACOTTA (GF) passionfruit syrup, macerated strawberries	18
CHEESE PLATTER assorted cheeses, muscatels, lavosh, Pope's local honey	19

SARIN'S SEAFOOD DEGUSTATION

\$95 PP



SESAME AND SOY MARINATED TUNA (GF) (DF)

cucumber, wakame, sriracha kewpie

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GIN AND BEETROOT CURED SALMON (GF)

radish, dill crème fraîche, salmon roe

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KING GEORGE WHITING (GF)

prawn, caper and désirée potato salad, heirloom tomato dressing

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CHERMOULA KINGFISH (DF)

freekeh, charred corn, pumpkin, red capsicum emulsion

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CHOCOLATE CREMEUX TART

ginger caramel, almond praline