

# Sarin's

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

*Enjoy!*

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*EAT LOCAL*

Sarin's restaurant proudly supports our local produce and artisans,  
and features fresh local produce on our menu.

(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   |    |
|  KINGFISH CRUDO (GF) (DF)                | 20 |
| granny smith apple remoulade, pickled fennel, salmon roe, pink radish   |    |
| GOCHUJANG & MISO MARINATED TOFU (GF) (VE)   | 18 |
| carrot and cabbage kimchi, ginger and coconut emulsion  |    |
| MASTERSTOCK PORK BELLY (GF) (DF)  | 18 |
| bean sprout and green mango salad, peanut butter dressing   |    |
|  SEAFOOD LINGUINE (DF)                   | 19 |
| spencer gulf king prawns, kinkawooka mussels, coffin bay vongole, coriander   |    |
| BROAD BEAN & LENTIL FALAFEL (VE)  | 18 |
| beetroot and fennel salad, muhammara  |    |

## MAIN

|  | FOR 1 | FOR 2 |
|--|-------|-------|
|  <b>PORT LINCOLN SEAFOOD PLATTER</b>  | 55    | 99    |
| King George whiting, crumbed, battered or grilled, Coffin Bay oysters natural or kilpatrick, Spencer Gulf King prawns, salt and pepper calamari, Kinkawooka mussels, red cabbage and pickled onion slaw, truffle mashed potato, citrus crème fraîche |       |       |
|  <b>KING GEORGE WHITING (GF)</b>  |       | 42    |
| leek and potato gratin, grilled asparagus, saffron beurre blanc  |       |       |
|  |       |       |
| <b>CITRUS MARINATED NANNYGAI (DF) (GF)</b>   |       | 32    |
| eggplant zalouk, green pea, and cauliflower salad  |       |       |
|  <b>CHERMOULA KINGFISH (DF)</b>   |       | 36    |
| freekeh, charred corn, pumpkin, red capsicum emulsion  |       |       |
|  <b>CAJUN SPICED SPENCER GULF CALAMARI (DF) (GF)</b>  |       | 30    |
| pineapple rice, lime and coconut dressing  |       |       |
|  |       |       |
| <b>BUTTERNUT PUMPKIN &amp; ZUCCHINI TERRINE (VE)</b>   |       | 29    |
| spiced heirloom carrots, macadamia and cauliflower cream   |       |       |
|  |       |       |
| <b>CORIANDER &amp; LEMONGRASS CHICKEN (DF)</b>   |       | 32    |
| pumpkin, vermicelli and green bean medley, laksa sauce, toasted peanuts  |       |       |
|  |       |       |
| <b>CONFIT DUCK LEG PARCEL</b>  |       | 33    |
| rhubarb puree, sugar snaps, heirloom carrots, currant jus  |       |       |
|  |       |       |
| <b>CUMIN &amp; CARDAMOM SCENTED LAMB SHANK (DF) (GF)</b>   |       | 31    |
| saffron and red currant pilaf, cucumber and radish salad   |       |       |
|  |       |       |
| <b>SHIRAZ BRAISED BEEF CHEEK (GF)</b>  |       | 34    |
| truffle mashed potato, mushroom and pearl onion ragout   |       |       |
|  |       |       |
| <b>300G WAGYU BEEF RUMP (GF)</b>   |       | 36    |
| heirloom carrots, truffle mashed potato  |       |       |
|  |       |       |
| <b>350G BLACK ANGUS SCOTCH FILLET (DF) (GF)</b>  |       | 38    |
| heirloom carrots, truffle mashed potato  |       |       |
| CHOICE OF SAUCES   |       |       |
| gravy, diane, pepper, mushroom, red wine jus, garlic cream   |       |       |

## SIDES

|  |     |
|--|-----|
| ROASTED CAULIFLOWER (GF) (V) (DF)<br>dukkah, currants, toasted almonds | 9.5 |
| STEAMED BROCCOLINI (GF) (DF)<br>chilli garlic oil, pine nuts           | 9.5 |
| TRUFFLE MASHED POTATO (GF)   | 9   |
| MIXED GRAIN SALAD (GF) (DF)<br>pickled fennel, parsley, sumac dressing | 9   |

## DESSERT

|  |    |
|--|----|
| FRENCH CHOCOLATE MOUSSE (GF)<br>brandy infused cherry, candied orange        | 18 |
| BANANA PUDDING<br>rum and raisin ice cream, beurre noisette sauce, honeycomb | 18 |
| THYME INFUSED PEAR TART TATIN<br>ginger anglaise, walnut crumble             | 18 |
| CHEESE PLATTER<br>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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KINGFISH CRUDO (GF) (DF)

granny smith apple remoulade, pickled fennel, salmon roe, pink radish

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CITRUS MARINATED NANNYGAI (GF) (DF)

eggplant, zalouk, green pea, and cauliflower salad

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KING GEORGE WHITING (GF)

leek and potato gratin, grilled asparagus, saffron beurre blanc

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THYME INFUSED PEAR TART TATIN

ginger anglaise, walnut crumble