

# Sarin's



## EAT LOCAL

Sarin's restaurant proudly supports our local produce and artisans.

(gf) gluten free (v) vegetarian (ve) vegan (vea) vegan available (df) dairy free



## 1/2 DOZEN COFFIN BAY OYSTERS

NATURAL . . . . . 18

lemon

KILPATRICK . . . . . 19

bacon, kilpatrick sauce

TEMPURA . . . . . 19

wakame, sriracha kewpie

ITALIAN . . . . . 19

parmesan and herb crumb

BLOODY MARY . . . . . 19

celery, lime

## ENTRÉE



BLUE FIN TUNA SASHIMI (gf) (df) . . . . . 18

chilli garlic eggplant puree, pickled mushrooms, snow pea tendrils



CITRUS CURED HIRAMASA KINGFISH (gf) . . . . . 19

kohlrabi, saffron and lime crème fraiche, salmon roe

CONFIT CHICKEN . . . . . 18

vanilla pear puree, celery, fennel and cranberry medley, apple cider vinaigrette

12 HR SOUS VIDE PORK BELLY (gf) . . . . . 19

granny smith apple, shallot and ginger jam



SEAFOOD LINGUINE . . . . . 19

spencer gulf prawns, kinkawooka mussels, coffin bay vongole, basil

MEDITERRANEAN CHICKPEA & VEGETABLE TAGINE (ve) . . 18

israeli cous cous, almond and currant salad

## MAIN



PORT LINCOLN SEAFOOD PLATTER . . . . . 60 FOR 1 | 110 FOR 2

King George whiting (crumbed, battered, or grilled), Coffin Bay oysters (natural or kilpatrick), Spencer Gulf King prawns, salt and pepper calamari, Kinkawooka moules mariniere, seasonal garden salad, beer battered chips, tartare sauce



KING GEORGE WHITING (gf). . . . . 40

artichoke, cherry tomato and asparagus medley, sweet corn velouté



MISO KINGFISH (gf) (df). . . . . 36

sesame scented asian greens, carrot and ginger puree



ZHOUG SPENCER GULF CALAMARI (gf). . . . . 33

wild rice, pumpkin and green pea salad, harissa tarator

MASTER STOCK CHICKEN (gf) (df). . . . . 30

5 spice broth, rice vermicelli salad, nuoc cham dressing

GARLIC & ROSEMARY LAMB RUMP (GF). . . . . 34

zucchini and chickpea ragout, muhammara dressing

ROASTED ROOT VEGETABLE & MUSHROOM

TART TATIN (v). . . . . 29

fennel and radish salad, soubise sauce

300GM WAGYU BEEF RUMP (gf) (df). . . . . 34

thyme infused roasted vegetables, confit garlic mashed potato

350G SCOTCH FILET (gf) (df) . . . . . 38

thyme infused roasted vegetables, confit garlic mashed potato

### SAUCE

gravy, diane, pepper, mushroom, red wine jus, garlic cream

## SIDES

TURKISH BREAD . . . . .	9
garlic & paprika butter	
FOCACCIA MELT . . . . .	13
tomato, olives, shredded mozzarella	
THAI SUMMER SALAD . . . . .	9
broad beans, bean sprouts, avocado, paw paw, roasted peanut dressing	
ROCKET SALAD . . . . .	9
pear, toasted almonds, white balsamic dressing	
SESAME SCENTED ASIAN GREENS (gf) (v) (df) . . . . .	9
chilli garlic oil	
CONFIT GARLIC MASHED POTATO . . . . .	9

## DESSERT

ESPRESSO BROWNIE . . . . .	16
nutella brownie, vanilla mascarpone, marsala espresso	
CITRUS LAMINGTON . . . . .	16
lemon and lime curd, strawberry compote	
ETON MESS . . . . .	16
meringue, passionfruit curd, mixed berries	
SOUTH AUSTRALIAN CHEESE TRIO . . . . .	18
muscatels, pope's honey, lavosh	