

Sarin's



EAT LOCAL

Sarin's restaurant proudly supports our local produce.

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

APPETIZERS

TURKISH BREAD (v)	9
garlic and paprika butter	
BRUSCHETTA (v)	12
herbed ricotta, roasted cherry tomato, chilli garlic oil	
BREAD, DIPS, OLIVES (v)	15
turkish bread, sweet potato and cashew dip, hummus, marinated olives	
ARANCINI (v)	15
saffron rice, fennel, romesco	



COFFIN BAY OYSTERS

	HALF	1 DOZ
NATURAL (gf)(df)	18	36
lemon		
KILPATRICK (gf)(df)	19	38
bacon, kilpatrick sauce		
CONFIT GARLIC BUTTER	19	38
garlic butter, panko crumbs		
VIETNAMESE (gf)(df)	19	38
nuoc cham, spring onion		
BLOODY MARY (gf)(df)	19	38
bloody mary granita, pickled celery		

ENTRÉE

-  **SESAME CRUSTED BLUE FIN TUNA (gf)(df) 18**
wasabi, wakame, pickled ginger, daikon radish salad
-  **HIRAMASA KINGFISH TARTARE (gf) 20**
pickled beetroot, pomegranate molasses and horseradish crème fraîche
-  **COCONUT CURRY KINKAWOOKA
MUSSEL POT (df)(gfa). 20**
kinkawooka mussels, bean sprouts, chilli, garlic, coconut curry sauce,
toasted sourdough
- CHILLI GARLIC HALOUMI (gf). 19**
crumbed haloumi, roasted cauliflower and lentil mujaddara, romesco
- CHICKPEA, SPINACH AND SWEET POTATO TIKKI (ve)(gf). . . 18**
peanut and tomato masala, spring onion salad
- CONFIT PORK BELLY (gf)(df) 19**
granny smith apple and sultana compote, red wine jus
- DUCK CASARECCE 18**
casarecce pasta, wild mushroom ragu, shaved parmesan

MAIN



PORT LINCOLN HOTEL SEAFOOD PLATTER

FOR 160

FOR 2 110

king george whiting (crumbed, battered, or grilled), coffin bay oysters (natural, or kilpatrick) spencer gulf king prawns, salt and pepper calamari, kinkawooka coconut curry mussels, seasonal garden salad, chips, tartare sauce



KING GEORGE WHITING (gfa)(df)38

miso mushrooms, bok choy, ponzu dressing



CITRUS HIRAMASA KINGFISH (gf)(df)36

quinoa, lentil and pickled onion salad, chraimeh sauce

SOUS VIDE CHICKEN BREAST (gf)(df)30

leek, speck and cannellini bean cassoulet, steamed brocollini, jus

THUNA PAHA LAMB SHANK (gf)(df)32

sri lankan style curried lamb, lemon rice, kale sambal

STUFFED ASIAN EGGPLANT (ve)(gf)(df)29

tofu, mushroom and pumpkin filling, bean sprout and cucumber salad

BEEF CHEEK AU POIVRE (gf)32

braised beef cheek, caramelised pumpkin mash, ratatouille, peppercorn jus

350G ANGUS PURE GRASS FED BEEF SCOTCH (gf)38

confit garlic mash potato, ratatouille, choice of house made sauce

SIDES

CARAMELISED PUMPKIN MASH (gf)	9
STEAMED ASIAN GREENS (gf)(df)	9
CONFIT GARLIC MASH POTATO (gf)	9
VEGETABLE SALAD (gf)(df)	9
butternut pumpkin, broccoli, asparagus salad, chardonnay vinaigrette	
GARDEN SALAD (gf)(df)	6
mixed leaf, cucumber, tomato, spanish onion	
CHIPS	9

DESSERT

CARAMEL BLONDIE	17
dark chocolate cremeux, raspberry coulis	
BREAD & BUTTER PUDDING	15
cranberry and stone-fruit compote, cinnamon custard	
WARM FRANGIPANI TART	18
whipped honey ricotta	
CHEESE PLATE	18
muscatels, popes honey, lavosh	