

# 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

## BREAD

TURKISH BREAD (v) ..... 9  
garlic and paprika butter



## COFFIN BAY OYSTERS

	HALF	1 DOZ
NATURAL (gf)(df) ..... lemon	18	36
KILPATRICK (gf)(df) ..... bacon, kilpatrick sauce	19	38
CONFIT GARLIC BUTTER ..... garlic butter, panko crumbs	19	38
VIETNAMESE (gf)(df) ..... nuoc cham, spring onion	19	38

## ENTRÉE



SESAME CRUSTED BLUE FIN TUNA (gf)(df) ..... 18  
wasabi, wakame, pickled ginger, daikon radish salad



COCONUT CURRY KINKAWOOKA  
MUSSEL POT (df)(gfa) ..... 20  
Kinkawooka mussels, bean sprouts, chilli, garlic, coconut curry sauce,  
toasted sourdough



PAN-SEARED SPENCER GULF PRAWNS ..... 22  
garlic, chilli, parsley, olive oil, sourdough



HIRAMASA KINGFISH KOKODA ..... 19.5  
coconut, lime, Spanish onion, coriander, Thai basil, chilli, radish

CHILLI GARLIC HALOUMI (gf) ..... 19  
crumbed haloumi, roasted cauliflower and lentil mujaddara, romesco

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 1 .....60

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



CITRUS HIRAMASA KINGFISH (gf)(df) .....36

quinoa, lentil and pickled onion salad, chraimeh sauce



BAKED KING GEORGE WHITING

& LEMON HERB RISOTTO (gf) .....44

wattle seed, arborio, lemon, Dutch carrot, espuma



SPENCER GULF KING PRAWN

& VONGOLE LINGUINE (df) .....38

trikalinos bottarga, onion, garlic, cherry tomatoes, sourdough

SOUS VIDE CHICKEN BREAST (gf)(df) .....30

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

LAMB BACKSTRAP .....36

pistachio crumb, baked Moroccan sweet potato, sabady (Moroccan yoghurt), dukkha, red wine jus

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, asparagus, broccolini, peppercorn jus

250G AGED GRAIN FED ANGUS

PURE EYE FILLET (gf) .....42

confit garlic mash potato, asparagus, broccolini, choice of house made sauce

## SIDES

CARAMELISED PUMPKIN MASH (gf).....	9
STEAMED ASIAN GREENS (gf)(df).....	9
CONFIT GARLIC MASH POTATO (gf).....	9
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	
DARK CHOCOLATE & HAZELNUT TART .....	16
salted caramel, roasted peanut ice cream	
CHEESE PLATE.....	18
muscatels, popes honey, lavosh	