

ENTRÉE

GARLIC & HERB BREAD (V) 9
local baked flatbread with garlic and herb butter

PULL APART BREAD, DIPS & LOCAL OLIVES (V) 15
baba ganoush, roasted onion and brie dip, sourdough

SOUP OF THE DAY 12
sourdough

KINKAWOOKA MUSSEL POT (GFA) 20
creamy garlic and white wine sauce, sourdough

HIRAMASA KINGFISH KOKODA (GF) (DF) 19
coconut, lime, red onion, coriander, chilli, radish

SESAME CRUSTED BLUE FIN TUNA (GF) (DF) 18
wasabi, wakame, pickled ginger and daikon radish salad

PAN-FRIED SPENCER GULF KING PRAWNS (GFA) (DF) 22
garlic, chilli, olive oil, sourdough

CHILLI GARLIC HALOUMI (GF) 18
crumbed haloumi, roasted cauliflower and lentil mujadara, romesco

ARANCINI (V) 15
saffron, fennel, romesco

PORK BELLY BITES (GF) (DF) 17
toasted macadamia nuts, hoisin, pickled vegetables

MIDDLE EASTERN LAMB CUTLETS (GF) 24
leek and harissa salad, caramelised onion, natural yoghurt, lemon

STICKY N' SMOKY BBQ CHICKEN WINGS (GF) 20
crudités, aioli

BOWLS

VEGAN RAMEN (DF) (VE) 22
roasted red miso vegetables, mushrooms, bok choy, edamame, broth, vegan noodles

BUDDHA BOWL (V) (GF) (DFA) (VEA) 19
roasted sweet potato, quinoa, haloumi, kale, pickled onion, avocado, beetroot, toasted nuts, beetroot dressing

CAESAR SALAD 20
cos lettuce, tomato, Barossa bacon, croutons, soft boiled egg, anchovies, Caesar dressing

ADDITIONS

chicken 6
salt and lemon pepper squid 8
haloumi 6

MAIN

BAKED KING GEORGE WHITING (GF) POA
lemon herb risotto, wattle seed, baby carrots, lemon sauce

SPENCER GULF KING PRAWN & VONGOLE LINGUINE (DF) 37
trikalinos bottarga, onion, garlic, cherry tomatoes, sourdough

HIRAMASA KINGFISH 34
herb buckwheat kasha, baby carrots, sorrel sauce

ROASTED VEGETABLE MILLE FEUILLE (V) (GF) (VEA) 27
basil, garlic, tomato, grana padano cheese

SLOW BRAISED BEEF CHEEK (GF) 32
cauliflower crème, roasted brussel sprouts, spiced red wine jus

LAMB BACKSTRAP 32
pistachio crumb, baked Moroccan sweet potato, sabady (Moroccan yoghurt), dukkah, red wine jus

BOSTON BAY SMALLGOODS PORK FILLET 34
cauliflower and pear mash, charred broccolini, pepper berry jus

GRILL

300G RUMP (GFA) 31
chips, salad, onion rings

300G CAPE GRIM PORTERHOUSE (GFA) 38
asparagus, broccolini, buttered mash

350G SCOTCH FILLET (GFA) 40
asparagus, broccolini, buttered mash

SAUCES

gravy, diane, pepper, mushroom, red wine jus, garlic cream 2

SCHNITZELS

CHICKEN SCHNITZEL 23
chips, salad

BEEF SCHNITZEL 23
chips, salad

SAUCES

gravy, diane, pepper, mushroom, red wine jus, garlic cream 2

TOPPINGS

parmigiana 3.5
kilpatrick 4
seafood sauce 11

CLASSICS

FISH & CHIPS (GFA) POA
market fish, grilled, battered or crumbed, asian slaw, chips, tartare

SALT & LEMON PEPPER SQUID (GFA) 24
asian slaw, chips, tartare

BEEF BRISKET BURGER (GFA) 23
brisket patty, maple bacon, cheddar cheese, onion rings, lettuce, tomato relish, black garlic aioli, butter dough bun, chips

BUTTERMILK FRIED CHICKEN BURGER 22
pickles, asian slaw, tomato, lettuce, gochujang mayo, sesame charcoal bun, chips

PERI PERI CHICKEN WRAP 18
lettuce, tomato, red onion, black garlic aioli, chips

BOSTON BAY SMALLGOODS PORK PIE (GF) 26
pork crackle, peas, heirloom carrots, buttered mash

SIDES

CHIPS 9
tomato sauce

SWEET POTATO CHIPS 10
aioli

POTATO WEDGES 10
sour cream, sweet chilli

GARDEN SALAD 9
honey mustard dressing

STEAMED ASIAN GREENS 9
nori butter

BUTTERED MASH 9

DESSERT

DARK CHOCOLATE & HAZELNUT TART (V) 16
salted caramel, roasted peanut ice cream

RHUBARB & PEACH STACK (V) 16
mascarpone, pistachio crumb

CHERRY & PLUM PAVLOVA (V) (GF) 15
pavlova, vanilla cream, marinated cherries & plums

CHEESE BOARD (V) 21
assortment of cheeses, lavosh, grapes, local olives

LOCAL PLATTERS

FRESH EYRE SAMPLE 28
Coffin Bay oysters, Spencer Gulf king prawns, creamy garlic Kinkawooka blue mussels, sesame crusted blue fin tuna, hiramasa kingfish kokoda

PORT LINCOLN HOTEL SEAFOOD PLATTER
FOR 1 65
FOR 2 115
King George Whiting (grilled/battered/panko crumbed), Kinkawooka blue mussels, salt and lemon pepper squid, Spencer Gulf king prawns, Coffin Bay oysters, chips, garden salad, tartare sauce

TASTING BOARD 46
Boston Bay smallgoods cured meats, arancini, local marinated olives, assortment of cheeses, grapes, lavosh, baguette, olive oil, balsamic, baba ganoush, roasted onion and brie dip

COFFIN BAY OYSTERS HALF 1 DOZ

NATURAL (GF) (DF) 18 36
lemon

KILPATRICK (GF) (DF) 19 38
bacon, kilpatrick sauce

PINEAPPLE & CHILLI SALSA (GF) (DF) 19 38
lemon

GIN INFUSED CUCUMBER & ONION (DF) 19 38
Coffin Bay Spirits

EAT LOCAL

Sarin's Bar and Foreshore proudly supports our local produce

(DF) dairy free, (DFA) dairy free available,
(GF) gluten free, (GFA) gluten free available,
(V) vegetarian, (VE) vegan, (VEA) vegan available.

Please note, not all ingredients are listed.
Please speak with our staff regarding any dietary requirements.