

Savin's



## EAT LOCAL


Sarin's Restaurant proudly supports our local produce

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

Please note, not all ingredients are listed. Please speak with our staff regarding any dietary requirements.  
All of our (gf) dishes are made using gluten free ingredients, however some items are cooked in the deep fryer  
and may contain traces of gluten.

## ENTRÉES

	Garlic & Herb Bread (v) . . . . .	12
	pizza bread, garlic butter, rosemary	
	Soup of the Day (gfa) . . . . .	14
	see daily specials	
	Kinkawooka Mussel Pot (gfa)(df) . . . . .	25
	chorizo, Portuguese broth, spring onion, toasted sourdough	
	Blue Fin Tuna Tataki (gf)(df) . . . . .	22
	capsicum and mango salsa, coconut lime dressing	
	Hiramasa Kingfish Ceviche (gf)(df) . . . . .	21
	passion fruit, avocado purée, fennel	
	Garlic Pesto Spencer Gulf King Prawns (gf) . . . . .	29
	garlic cream sauce, basil pesto, cherry tomatoes, steamed jasmine rice	
	Roasted Pork Belly (gf)(df) . . . . .	21
	caramelised granny smith apple, coconut and cider cream sauce	
	Salt & Pepper Tofu (gf)(ve) . . . . .	17
	quinoa, zhoug dressing	
	Grilled Halloumi (gf)(v) . . . . .	16
	rocket, semi dried tomato, Italian glaze, toasted seeds	

 <b>COFFIN BAY OYSTERS</b>	HALF	1 DOZ
Natural (gf)(df) . . . . .	20	39
lemon		
Smoky (gf) . . . . .	22	40
smoked paprika, lemon and parmesan butter		
Salsa (gf)(df) . . . . .	22	40
capsicum and mango salsa, coconut lime vinaigrette		
Thai (gf)(df) . . . . .	22	40
tamarind, palm sugar and coriander dressing		
Kilpatrick (gf)(df) . . . . .	22	40
bacon, kilpatrick sauce		

<b>MAINS</b>		
	 Hiramasa Kingfish Fillet (gf)(df) . . . . .	36
	turmeric curry sauce, steamed jasmine rice, crispy shallots, bok choy	
	 King George Whiting (gfa)(df). . . . .	44
	(crumbed, battered or grilled) served with house cut kipfler potato, remoulade, apple, walnut and radicchio salad, lemon herb dressing	
	 EP Risotto (gf)(dfa) . . . . .	38
	Spencer Gulf King prawns, ocean jacket fillets, squid, vongole, mussels, chilli tomato basil sauce, pecorino	
	 Szechuan Calamari (df) . . . . .	30
	compressed watermelon and coriander cous cous, squid ink yoghurt	
	Massaman Spiced Lamb Shank (gf)(df) . . . . .	34
	Bombay potatoes, coriander and cucumber salad	
	Sous Vide Chicken Breast . . . . .	32
	wild mushroom duxelle, gnocchi, soy cream sauce	
	Roast Vegetable Terrine (gf)(ve) . . . . .	28
	sweet potato, zucchini, savoy cabbage, capsicum, romesco sauce, toasted seeds, grilled witlof and pickled fennel salad	

<b>GRILL</b>		
	Char Siu Pork Cutlet (df). . . . .	35
	hokkien noodles, pineapple salsa, char siu glaze	
	250g Eye Fillet (gf) . . . . .	45
	black garlic mashed potato, sautéed vegetable and tomato medley	
	300g Scotch Fillet (gf) . . . . .	43
	black garlic mashed potato, sautéed vegetable and tomato medley	

**SAUCES**

gravy (df), diane, pepper, mushroom, garlic cream . . . . .	2.5
red wine jus (gf)(df) . . . . .	4

 <b>Seafood (gf)</b>	
Spencer Gulf King prawn, squid, Kinkawooka mussels, garlic cream . . . . .	14



## PORT LINCOLN HOTEL SEAFOOD PLATTER

For 1 . . . . . 75

For 2 . . . . . 140

King George whiting (crumbed or battered or grilled),  
steamed blue swimmer crab, Coffin Bay oysters (natural or kilpatrick),  
salt and pepper squid, Spencer Gulf King prawns, blue fin tuna tataki,  
crumbed ocean jacket, Kinkawooka mussels, half shell scallops, chips,  
garden salad, honey mustard dressing

### SIDES

Chips (df)(v) . . . . . 10  
tomato sauce

Sweet Potato Chips (df)(v) . . . . . 13  
aioli


Garden Salad (gf)(v) . . . . . 9  
honey mustard

Black Garlic Mashed Potato (gf)(v) . . . . . 10  
butter

Broccoli Florets (gf)(v)(vea) . . . . . 12  
lemon garlic butter, roasted almonds

Stir Fried Asian Greens (gf)(ve) . . . . . 12  
sweet soy sauce, typhoon garlic, nori

## DESSERTS

Chocolate Lava Cake . . . . .	17
toasted marshmallow, dark chocolate sauce, vanilla ice cream	
 Vanilla Bean Pannacotta (gf) . . . . .	17
Eyre Roasted coffee caramel, mixed berries, toasted pecans	
Strawberry Mousse (gf)(df). . . . .	16
coconut meringue, strawberry compote, almond crumble	
Cheeseboard (gfa) . . . . .	25
brie, cheddar, kalamata olives, dried and fresh fruit, candied walnuts, toasted seeds, tomato relish, lavosh, sourdough	

## TEA & COFFEE

Coffee . . . . .	4.2
capuccino, flat white, latte, long black, short black, macchiato, piccolo	
Hot Chocolate . . . . .	4.5
Spiced Chai Latte . . . . .	4.5
Mocha . . . . .	.5
Mug . . . . .	.1
Decaf . . . . .	0.5
Extra Shot . . . . .	0.5
Milk Alternatives . . . . .	0.8
lactose free, soy, almond, coconut, macadamia, oat	
Syrups . . . . .	0.5
vanilla, hazelnut, caramel	
Assorted Teas. . . . .	.4
english breakfast, earl grey, peppermint, chamomile, green tea, lemon	



PORT LINCOLN  
HOTEL

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A proudly South Australian,  
family-owned business.