

Sarin's



EAT LOCAL

Sarin's Restaurant proudly supports our
local suppliers and 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

 **HIRAMASA KINGFISH CRUDO (GF)(DF) / 26**
gochujang dressing, crunchy shallots, pickled ginger

BURRATA (V) / 18
caramelised fennel, figs, toasted pistachios, honey,
charred ciabatta

POTATO SKINS (3)(VE)(GF) / 19
tomato, mushroom, spinach, vegan cheese,
cashew and herb dip

 **BLUEFIN TUNA CEVICHE (GF)(DF) / 26**
leche de tigre dressing, coconut, corn chips

DONG PO ROU PORK BELLY SKEWERS (2)(GF)(DF) / 20
sigeumchi namul, sesame seeds, 5 spice sauce

GARLIC AND OREGANO BREAD (V) / 13
stone baked focaccia, garlic butter

 **SPENCER GULF KING PRAWNS (8)(GF)(DF) / 28**
wrapped with prosciutto and jalapeño, lime aioli

COFFIN BAY OYSTERS

NATURAL (GF)(DF). **HALF 23 / FULL 41**
lemon

KILPATRICK (GF)(DF) **HALF 25 / FULL 43**
smoky bacon, kilpatrick sauce, lemon

MORNAY (GF) **HALF 25 / FULL 43**
garlic cream, cheese, parsley

GREMOLATA (GF)(DF) **HALF 25 / FULL 43**
fennel, parsley, lemon

MAINS



KING GEORGE WHITING (GF)(DF) / 46

grilled, battered or crumbed, fried kipfler potatoes,
house made tartare, lemon, endive salad

CAULIFLOWER STEAK (VE)(GF) / 28

butternut pumpkin purée, lentils, lemon tahini dressing

GNOCCHI (VE) / 30

spinach, portobello mushroom, tomato, truffle cream sauce,
snow pea tendrils

CHICKEN ROULADE (GF)(DF) / 34

Maryland chicken rolled with sigeumchi namul, yangnyeom
sauce, braised potatoes, crunchy shallots

CHARGRILLED PORK CUTLET (GF)(DF) / 36

butternut pumpkin purée, spiced cherry compote,
fried kipfler potatoes

BRAISED LAMB SHANK (GF)(DF) / 33

kaffir lime rice, roasted sweet potato, toasted peanuts,
lemongrass and rau ram sauce

BEEF SHORT RIB (GF) / 38

buttered mash potato, charred carrots, truffle jus



EP SEAFOOD CIOPPINO (GF) / 44

Kinkawooka mussels, vongole, local market fish, Spencer
Gulf King prawns, calamari, baby octopus, fennel and
parsley gremolata, risotto, charred ciabatta

THE GRILL

200G EYE FILLET (GFA) / 48

kipfler potato chips, roasted truss cherry tomato,
green beans

300G SCOTCH FILLET (GFA) / 47

kipfler potato chips, roasted truss cherry tomato,
green beans

SAUCES

gravy, diane, pepper,
mushroom, garlic cream (GF) / 3
red wine jus (GF)(DF) / 4.5
whisky cream sauce (GF) / 4.5



SEAFOOD (GF) / 14

Spencer Gulf King prawn, Kinkawooka mussels,
squid, garlic cream sauce



PORT LINCOLN HOTEL SIGNATURE SEAFOOD PLATTER

FOR 1 80

Coffin Bay oysters, Kinkawooka mussels, Coffin Bay baby octopus, Spencer Gulf bug, salt and pepper squid, King George whiting (grilled, battered or crumbed), Bluefin tuna ceviche, Spencer Gulf King prawns, crab, potato skins, garden salad, cocktail sauce, lemon wedges, fennel and parsley gremolata

SIDES

KAFFIR LIME RICE (VE) / 12
crunchy shallots, sesame

FRIED KIPFLER POTATOES (V) / 14
truffle mayo, sea salt flakes, parsley

STEAMED BOK CHOY (VE)(GF) / 14
edamame beans, crunchy shallots, yuzu dressing

TOSSED ENDIVE LEAVES (VE)(GF) / 14
quinoa, pear, pistachio, pomegranate dressing

DESSERTS

STICKY COCONUT BLACK RICE PUDDING (VE)(GF) / 17
mango, coconut chips, latik

CHOCOLATE AND ORANGE CAKE (V) / 18
Cointreau anglaise, orange sorbet, chocolate floss

STRAWBERRY TRIFLE (V) / 18
chantilly cream, jelly, sponge cake, strawberry compote,
cookie crumb

CHEESEBOARD / 26
brie, cheddar, lavosh, dried apricots, quince paste,
honey, toasted nuts, fresh fruit

TEA & COFFEE

COFFEE / 4.5
cappuccino, 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