

Welcome to Sarin's Restaurant

Our menu is inspired by the Eyre Peninsula, celebrating the exceptional local produce. From fresh seafood to premium regional ingredients, each dish is carefully crafted to showcase the flavours of our coastal home. We invite you to settle in, unwind and enjoy the best of the region.

SEAFOOD COUNTRY OF ORIGIN

A AUSTRALIAN | **I** IMPORTED | **M** MIXED

 SOURCED LOCALLY

(V) VEGETARIAN, (VE) VEGAN, (GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE, (DF) DAIRY FREE

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without traces of allergens.
Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information.

15% surcharge applies on public holidays.

Entrées

HOUSEMADE CONFIT GARLIC FLATBREAD (V)	19
torn buratta, olive tapenade, confit cherry tomato, caramelised fig	
RICOTTA & SPINACH CANNELLONI (V)	21
braised tomato, crispy parmesan	
COCONUT SMOKED DUCK BREAST (GF)	22
ginger carrot purée, charred beetroot, orange jus	
SHAVED SALTED BRISKET (GF)	24
anchovy aioli, pickled salsa, torn chervil	
 BRAISED COFFIN BAY BERRIMA OCTOPUS  (GF)	23
romesco sauce, grilled eggplant, cherry tomato, kalamata olives	
 CHARRED SPENCER GULF KING PRAWNS 	24
toasted cashew coconut cream, coriander, fresh chilli	
 FRESH EYRE SAMPLE PLATE  (GF)(DF)	45
Spencer Gulf king prawns, bluefin tuna sashimi, Spencer Gulf kingfish, Coffin Bay oysters, pickled mussels, marinated grilled baby octopus	
 COFFIN BAY OYSTERS	HALF / FULL
natural  (GF)(DF)	25 / 45
kilpatrick  (GF)(DF)	27 / 47

Mains

📍 CIDER GLAZED BLUEFIN TUNA ^A (GF)(DF)	44
spiced puttanesca, tomato olive salsa, grilled lemon	
📍 SPENCER GULF KINGFISH FILLET ^A (GF)	48
cauliflower purée, green pea dressing, shaved marinated fennel	
📍 HERB & GARLIC KING GEORGE WHITING ^A	46
sautéed potato, sautéed asparagus, lemon caper sauce	
LAMB CUTLETS (GF)	48
pumpkin risotto, crumbled fetta, almond dukkah, chilli crisps, crispy sage	
PORK CUTLET (GF)(DF)	40
Gaeng Garee sauce, roast eggplant, toasted pinenut, harissa oil	
ROASTED CHICKEN BREAST (GF)	38
roast capsicum, wilted spinach, red onion, saffron cream	
SUMAC ROASTED PUMPKIN (V)	32
grilled asparagus, almond pangrattato, fetta cheese dressing, parsley toum	
300G SCOTCH FILLET (GF)	54
confit garlic mash potato, sautéed asparagus	
250G EYE FILLET (GF)(DF)	58
grain fed beef, Pont Neuf potato, white wine vinegar tomato, red wine jus	
600G BEEF RIBEYE (GF)	80
roast heirloom carrots, roast shallots, confit garlic, demi-glace	
📍 PORT LINCOLN HOTEL SIGNATURE SEAFOOD PLATTER ^A (GFA)	90 FOR 1
King George whiting (crumbed, battered or grilled), Spencer Gulf king prawns, bluefin tuna sashimi, Spencer Gulf kingfish sashimi, Coffin Bay oysters, pickled Kinkawooka mussels, grilled baby Berrima octopus, local seafood cioppino, salt and pepper squid, roast kipfler potato	

Sides

PAPRIKA GARLIC ROAST POTATOES (V)(GF) parmesan crisps	14
BALSAMIC ROASTED BRUSSEL SPROUTS (V)(GF) sumac honey butter, grilled lemon	15
BAKED SWEET POTATO (V)(GF) smoked blue cheese dressing, parsley	15
CHARRED BROCCOLINI (VE)(GF) tarator dressing (contains sesame and nuts), toasted almond	15
GRILLED PEAR & WITLOF SALAD (V)(GF) toasted walnut, saffron aioli, parmigiano reggiano	15

Dessert

DARK CHOCOLATE TORTE (V)(GF) whipped white chocolate hazelnut ganache, macerated strawberries	19
MIXED BERRY & BAKED CUSTARD TARTE TATIN (V) candied pecan, vanilla bean gelato	18
MUSCAT POACHED PEAR (V) cinnamon mascarpone, vanilla tuile	18
TIRAMISU (V) espresso-soaked sponge finger, mascarpone cream	17



PORT LINCOLN
HOTEL

PORTLINCOLNHOTEL.COM.AU • 8621 2000
FOLLOW US @PORTLINCOLNHOTEL