



Sarin's



Christmas Events in Sarin's

Ph 08 8621 2000 or email
sarins@portlincolnhotel.com.au
for more details

Christmas Events in Sarin's

2 COURSE / \$60PP

SET CHOICE

choose 2 entrées & 2 mains or
2 mains & 2 desserts

3 COURSE / \$75PP

SET CHOICE

choose 3 entrées, 3 mains
& 3 desserts

Guests will select from these options
on the evening of your event.



PACKAGES INCLUDE

- table cloths
- bon-bons
- table decorations
- personalised menus

Minimum 8 people for bookings, full prepayment
and food choices required 7 days prior. Terms
& conditions apply. Subject to availability.
Please speak with our Food & Service Manager
regarding exclusive alfresco bookings or events
in either Sharkys or Bayside.

Christmas Event Set Menu

ENTRÉE

SPENCER GULF KING PRAWNS **A** (DF)(GF)
herb salad, mango salsa, house-made
cocktail sauce

MOZZARELLA AND BASIL STUFFED
CHICKEN WRAPPED IN PROSCIUTTO (GF)
carrot and ginger purée

CRISPY PORK BELLY (GF)
cauliflower purée, marinated fennel

GRILLED EGGPLANT
AND HALLOUMI (V)(GF)
rocket pesto, cherry tomato jam

MAINS

ROAST TURKEY (GF)
pistachio stuffing, roast potato,
shallots, broccolini, cranberry
sauce

ATLANTIC SALMON **A** (GF)
mediterranean pearl couscous salad,
tomato caper vinaigrette

BEEF EYE FILLET (GF)
roast potato, carrot, green peas
with mint, red wine sauce

ROASTED DUKKAH PUMPKIN (V)(GF)
tahini cream, candied walnut, chilli
honey, spinach, asparagus, radish

DESSERT

CHRISTMAS PUDDING (V)
spiced eggnog custard, cherry
compote, vanilla bean gelato

CHOCOLATE BROWNIE (V)
chantilly cream, pecan praline

PAVLOVA (V)(GF)
cream, berries, kiwifruit



SEAFOOD COUNTRY OF ORIGIN

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

(V) Vegetarian (VEA) Vegan Available

(GF) Gluten Free (GFA) Gluten Free Available (DF) Dairy Free