

SARINO'S



@sarinosrestaurantandbar

SARINO'S *Story*



Introducing Executive **Head chef** of Sarino's, **Alex Keene** whose passion for food was nurtured from an early age. Being raised in a family of horticulturalists meant he was certain to grow up appreciating fresh produce.

Coming from a generation of chefs who undertook strenuous apprenticeships, Alex has perfected his skills from the ground up to become the chef he is today. His training in an Italian kitchen fostered a love of traditional dishes, and a standard of work ethic that gave him the opportunity to work alongside a list of highly regarded chefs.

Visa and Mastercard incur a 0.90% surcharge, American Express incur a 1.50% surcharge and Eftpos incur a 0.40% surcharge. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

ASSAGINI / *snacks*

Pane Clarified butter candle infused with rosemary, thyme and garlic Served with freshly baked rosetta roll	4.5pp
Warm marinated olives Sambuca citrus peel mixed herbs chilli <i>GF</i>	9
Woodfired mixed nuts paprika black pepper sea salt <i>N</i>	9

PRIMI / *to start*

Antipasto share board San Danielle prosciutto wagyu beef bresaola calabrese salami josper roasted vegetables semi-dried truss tomato pecorino romana toasted ciabatta	23 pp
Woodfired QLD king prawns calabrese salami roasted capsicum lemon garlic <i>GF</i>	37
Bruschetta toasted foccacia goats cheese mousse caramelised fig speck & hazelnut crumb <i>N</i>	26
Wagyu beef carpaccio parmigiano reggiano horseradish artichoke capers lemon olive oil foccacia	28
Beetroot & gin cured ocean trout avocado mandarin pickled cucumber dill puffed wild rice <i>GF</i>	27
Freshly shucked Pacific oysters white balsamic eschalot vinaigrette lemon	half dozen 27 / full dozen 52

SECONDI / mains

PASTA FRESCA / fresh pasta

Ravioli buffalo mozzarella ricotta pistachio burnt butter sage <i>N</i>	39
Linguini picked mud crab bottarga saffron garlic chilli lemon marjoram cherry tomato	45
Rigatoni slow braised lamb shin porcini mushroom red wine rosemary salted ricotta	40

SECONDI / main course

Eggplant parmigiana buffalo mozzarella San Marzano tomato basil parmigiano reggiano <i>GF</i>	44
King salmon cartoccio mussels vongole broccolini Lingurian olives heirloom tomato <i>GF</i>	47
Josper roasted snapper cauliflower grilled asparagus shiitake mushroom lemon emulsion <i>GF</i>	46
Dry aged pan seared duck breast braised red witlef potato fondant Grand Marnier jus <i>GF</i>	55
Josper roasted pork loin pancetta pumpkin honey glazed Dutch carrot walnut & mustard cress <i>GF N</i>	48
Sarino's chargrilled steak pomme purée spring onion madeira jus <i>GF</i>	56

CONTORNI / sides

Sautéed greens garlic chilli lemon almonds <i>GF N</i>	13
Radicchio & baby gem salad orange fennel raisin almonds ricotta <i>GF N</i>	13
Roasted broccoli & cauliflower buffalo ricotta pine nuts aged balsamic <i>GF N</i>	13
Shoe string fries Sardinian truffle pecorino	12

SARINO'S SHARED MENU

Showcasing Sarino's favourites, guests will enjoy a true Italian culinary experience with the tradition of coming together and sharing a sumptuous feast.

\$120 per person

PRIMI

Antipasto board

San Danielle prosciutto | wagyu beef bresaola | calabrese salami | pickled artichoke | semi-dried truss tomato | pecorino romana | toasted ciabatta

PASTA

Rigatoni

Slow braised lamb shin | porcini mushroom | red wine | rosemary | salted ricotta

Ravioli

Buffalo mozzarella | ricotta | pistachio | burnt butter | sage

SECONDI

Crispy skin market fish

Sautéed greens | garlic | chilli | lemon | almonds

Chargrilled market steak

Pomme purée | spring onion | madeira jus

Served with radicchio & baby gem salad | orange | fennel | raisan | almonds | ricotta

DOLCE

Chef's selection of desserts

DEGUSTATION

Indulge yourself in an Italian culinary experience. Venture out of your comfort zone and try various authentic Italian dishes which you can pair with wine hand-picked by Richard, our awarded Sommelier.

Degustation \$140 per person — Add matching wines \$75 per person

- PANE** Clarified **butter candle** served with freshly baked **rosetta roll** | rosemary | thyme | garlic
- SNACK** **Bruschetta** | toasted focaccia | goats cheese mousse | caramelised fig | speck & hazelnut crumb
- CRUDO** **Beetroot & gin cured ocean trout** | avocado mousse | mandarin | pickled cucumber | dill | puffed wild rice
2018 Tiefenbrunner, Sauvignon Blanc, Alto Adige Italy
- PASTA** **Ravioli** | buffalo mozzarella and ricotta | pistachio | burnt butter | sage
2020 Torbreck Roussanne, Viognier, Marsanne, Barossa Valley South Australia
- PESCE** **Josper Roasted Gold Band Snapper** | cauliflower | shiitake mushroom | lemon emulsion | asparagus
2015 Hatherleigh Pinot Noir, Lagan, Southern Tablelands
- CARNE** **Dry aged pan seared duck breast** | braised red witlef | potato fondant | Grand Marnier jus
2018 Zenato Ripassa Superiore DOC Valpolicella Venato, Italy
- SORBETO** **Basil sorbet** | lemon myrtle | vegetable salad
- DOLCE** **Crème caramel** | caramelised white chocolate mousse | salted caramel | dark chocolate crumble | vanilla gelato
2019 Dom de la Pugeade, Muscat Beaumes de Venise, Rhone Valley France

DOLCE / *dessert*

Crème caramel caramelised white chocolate mousse salted caramel dark chocolate crumb vanilla gelato <i>GF</i>	23
Torta di mandarin mandarin cake fennel gelato brioche ginger crumb	22
Pannacotta passionfruit Spring berries almonds Italian meringue <i>GF N</i>	22
Tiramisu mascarpone mousse savoiardi biscuit coffee	21
Affogato vanilla gelato Frangelico mixed nut biscotti espresso <i>N</i>	21

FORMAGGI / *cheese*

Truffle pecorino truffle honey 15	Testun al Barolo caramelised pear 15
Gorgonzola dolce fig & quince jam 12	Holy goat muscatels 13
Selection of all four cheese	38

VINI DA DESSERT / *dessert wine | fortified | digestive*

2021 Robert Stein Harvest Gold Botrytis Semillon , <i>Mudgee NSW</i>	12
2019 Dom de la Pigeade, Muscat Beaumes de Venice , <i>Rhone Valley, France</i>	12
2003 Tenute Rossetti Vin Santo , <i>Tuscany</i>	14
Campbells Muscat , <i>Rutherglen</i>	14
Campbells Topaque , <i>Rutherglen</i>	14
All Saints Museum Muscadelle , <i>Rutherglen</i>	14
2014 Ramos Pinto, Late Bottles Port , <i>Duoro Valley, Portugal</i>	14
Ramos Pinto Quinta do Bom-Reti , <i>Portugal, 20 year old Tawny Port</i>	16
Betrance Mard d'Alsace Gewürztraminer Grappa , <i>France</i>	14
Serego Alighieri Grappa , <i>Valpolicella</i>	18
Masi Mezzanella di Recioto Amarone Grappa , <i>Valpolicella</i>	20

DOLCE LIQUIDO / *liquid dessert*

Brandy Alexander	20
Revolver rye coffee bitters	22
Café Italiano Galiano orgeat cream	20