

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. 10% surcharge applies on Public Holidays.

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

Freshly baked sourdough clarified butter candle infused with garlic rosemary and thyme	4.50 pp
Warm marinated olives Sambuca citrus peel mixed herbs chilli <i>GF</i>	9
Woodfired mixed nuts paprika black pepper sea salt <i>GF N</i>	9
Pane carasau toasted Sardinian flatbread whipped buffalo ricotta truffle honey	14
‘Sarde in saor’ traditional fried sardines caramelised onions currants pine nuts white balsamic EVO <i>GF N</i>	16
Freshly shucked Sydney rock oysters eshalot vinaigrette lemon <i>GF</i>	half dozen 27 full dozen 52

PRIMI / to start

Antipasto share board San Danielle prosciutto wagyu beef bresaola calabrese salami Josper roasted vegetables pecorino romana toasted ciabatta <i>Add burrata + 12</i>	23 pp
‘Malfitti’ pan fried pumpkin dumplings mustard fruits goats curd chestnut sage <i>N</i>	25
Dry aged kingfish crudo sea asparagus puffed grains mascarpone chilli finger-lime caviar <i>GF</i>	26
12hr slow-roasted pork belly radish Josper roasted pear gel <i>GF</i>	26
Lobster & prawn raviolo toasted cashew crumb orange & saffron butter emulsion <i>N</i>	32
Woodfired Balmain bugs roasted garlic butter lemon salsa verde <i>GF</i>	36

SECONDI / mains

PASTA FRESCA / fresh pasta

Ravioli buffalo mozzarella ricotta pistachio burnt butter sage <i>V N</i>	37
Cassarecce wagyu beef cheek red wine San Marzano tomato roasted ricotta & parmesan	39
Spaghetti tiger prawn white wine cherry tomato garlic chilli sea urchin butter chives	44

GF Available +3

SECONDI / main course

Vegetarian tart pumpkin caramelised walnuts beetroot aged balsamic stracciatella cheese <i>V N</i>	44
Woodfired mullo way fillet creamed leek cauliflower broccolini lemon emulsion <i>GF</i>	46
Confit duck maryland cavalo nero Jerusalem artichoke plum purée <i>GF</i>	44
Roasted lamb backstrap seasonal root vegetables textures of mushroom red wine jus <i>GF</i>	48
‘Aqua pazza’ coral trout green lip mussel vongole white asparagus kipfler potato cherry tomato white wine <i>GF</i>	47

From the Dry Ager

Char-grilled striploin 250g black truffle potato gratin onion purée red wine jus <i>GF</i>	56
Woodfired rib eye on the bone mbs+4 choice of 2 sides & sauce <i>GF</i>	25c per gram
<i>(Please ask your server for available sizes)</i>	

CONTORNI / sides

Sautéed greens garlic chilli lemon almonds <i>GF N</i>	14
Radicchio & baby gem salad orange fennel raisin almonds ricotta <i>GF N</i>	14
Woodfired broccoli & cauliflower buffalo ricotta pine nuts aged balsamic <i>GF N</i>	15
House cut chips Sardinian truffle pecorino <i>GF</i>	13

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 scrumptious feast. Served to the table on family banquet sharing plates.

\$120 per person

PRIMI

Warm Rosetta sourdough roll | cultured butter

Mixed marinated olives | Sambuca | citrus peel | garlic | chilli *GF*

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

PASTA

Ravioli | filled with buffalo ricotta & buffalo mozzarella | parmigiano reggiano | pistachio | burnt butter | sage *V N*

Cassarecce | wagyu beef cheek | red wine | San Marzano tomato | roasted ricotta & parmesan

SECONDI

Woodfired mullock fillet | sautéed greens | citrus dressing *GF*

Dry aged striploin | black truffle potato gratin | onion purée | red wine jus *GF*

Served with radicchio & baby gem salad | orange | fennel | raisin | almonds | ricotta *GF N*

DOLCE

Traditional tiramisu | mascarpone mousse | coffee sponge

Cannoli | whipped ricotta | dark chocolate | hazelnut praline

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 \$150 per person — Add matching wines \$75 per person

- PANE** Clarified **butter candle** served with freshly baked **rosetta roll** | rosemary | thyme | garlic &
Pane carasau | toasted Sardinian flatbread | whipped buffalo ricotta | truffle honey
- CRUDO** **Dry aged kingfish crudo** | sea asparagus | puffed grains | mascarpone | chilli | finger-lime | caviar *GF*
2018 Willm Pinot Blanc, Alsace France
- PASTA** **Ravioli** | buffalo mozzarella and ricotta | pistachio | burnt butter | sage *V N*
2019 First Foot Forward Chardonnay, Upper Yarra Valley VIC
- PESCE** **Woodfired mullet fillet** | creamed leek | cauliflower | broccolini | lemon emulsion *GF*
2020 La Crema Pinot Noir, Monterey CA
- CARNE** **Roasted lamb backstrap** | seasonal root vegetables | textures of mushroom | red wine jus *GF*
2018 Tenute Rossetti Chianti Classico Riserva DOCG, Tuscany Italy
- SORBETO** **Lemon sorbet** | grappa | mint
- DOLCE** **Chocolate delice** | dark chocolate mousse | white chocolate | amaretti | caramel | vanilla gelato *N*
Valdespino Pedro Ximenez 'El Candado', Jerez Spain

DOLCE / dessert

Cappuccino mascarpone mousse coffee sponge cocoa crumb <i>GF</i>	21
Crème Catalan Spanish crème brûlée orange vanilla cinnamon mixed nut biscotti <i>N GF</i>	20
Dark Chocolate Budino textures of chocolate vanilla bean gelato blackberry caramelised hazelnut <i>N GF</i>	23
Lemon Paradiso limoncello foam Italian meringue passionfruit lemon & vanilla sponge	21
Affogato frangelico espresso vanilla gelato biscotti <i>N</i>	22

FORMAGGI / cheese

Served with matching condiments & lavosh

Individual - 14 Selection of all 4 - 36

Gorgonzola dolce soft & blue cows milk <i>Lombardy</i>
Double Cream Brie soft cows milk <i>Tasmania</i>
Testun al Barolo hard cow & goats milk <i>Piedmont</i>
Truffle Pecorino semi hard sheeps milk <i>Tuscany</i>

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
Castello di Fonterutolli Grappa , <i>Valpolicella</i>	18

DOLCE LIQUIDO / liquid dessert

Strega & Chocolate dark rum strega dark cacao Mr Black sweet vermouth cream	22
To The Hellfire cognac spiced rum rye coffee dark cacao PX sherry	23
HSE Vintage Eggnog russel reserve private selection Jamacian rum cognac port egg dairy sugar	23