

SARINO'S

Pranzo Espresso

ASSAGINI / snacks

Freshly baked sourdough V	4.5pp
clarified butter candle infused with garlic rosemary and thyme	
Mixed marinated olives GF VE	9
Sambuca citrus peel mixed herbs chilli	
Pane carasau V	14
toasted Sardinian flatbread whipped buffalo ricotta truffle honey	
'Sarade in saor' GF N	16
traditional fried sardines caramelised onion sultanas pine nuts white balsamic	
Freshly shucked pacific oysters GF	half dozen 27
eschalot vinaigrette lemon	full dozen 52

PRIMI / to start 19

Insalata caprese V
heirloom tomato | stracciatella | vincotto | basil | toasted ciabatta

Fritto misto
semolina fried calamari | school prawns | dill lemon mayo

San Danielle prosciutto
buffalo mozzarella | ciabatta | compressed melon | basil oil

Grilled octopus salad GF
rocket | tomato | kalamata olive | potato | roasted capsicum | crispy prosciutto

Beef carpaccio GF
rocket, parmegiano reggiano | pinenuts | fried capers | lemon dressing

PASTA FRESCA / fresh pasta 26

Ravioli V N
buffalo mozzarella | ricotta | burnt butter | sage | pistachio

Rigatoni arrabiata
San Marzano tomato | caramelised onion | garlic | chilli | pecorino toscano | parsley

Prawn spaghetti
basil pesto | garlic | chilli | cherry tomato | lemon pangratato

Cassarecce
spring lamb ragu | peas | red wine | parmegiano reggiano

GF Available +3

SECONDI / main course 30

Veal saltimbocca GF
veal tenderloin wrapped in prosciutto and sage | cavalo nero | zucchini | sweet potato | red wine jus

Pork cotaletta
herbed grissini crumb | fennel and celeriac remoulade | lemon | red wine jus

Crispy skin barramundi GF
mixed beans | cauliflower | asparagus | mixed herb gremolata

Chicken scallopini GF
sautéed mixed mushroom medley | marsala sauce | cime di rapa

Chargrilled striploin +\$10 GF
potato gratin | black truffle | onion gel | red wine jus

SARINO'S

Pranzo Espresso

FROM THE DRY AGER

25c per gram

please ask our waitstaff for available weights

Woodfired rib eye GF

our premium rib eyes are aged for a minimum of 4 weeks and cooked over hot coals, served with your choice of side sauce

CONTORNI / sides

13

House cut chips GF

rosemary salt | garlic aioli

Baby gem salad GF

white balsamic vinaigrette | parmigiano reggiano

Sautéed greens GF

garlic | chilli | lemon

DOLCE / dessert

15

Traditional tiramisu V

mascarpone mousse | coffee sponge

Chocolate delice V GF

dark chocolate budino | amaretti crumb | salted caramel | gelato

Torta di frutta V

seasonal fruits | chantilly cream | Italian meringue | toasted almond | vanilla sponge

Selection of Sorbets VE GF 8

please ask waitstaff for available flavours

Cheeseboard

Individual 14 | Selection of all four 36

Gorgonzola dolce | soft & blue | cow's milk | *Lombardy*

Double cream bri | soft | cow's milk | *Tasmania*

Testun al Barolo | hard | cow & goat's milk | *Piedmont*

Truffle pecorino | semi hard | sheep's milk | *Tuscany*

DOLCE LIQUIDO / liquid dessert

Strega & Chocolate

22

dark rum | strega | dark cacao | Mr Black | sweet vermouth | cream

To The Hellfire

23

cognac | spiced rum | rye | coffee | dark cacao | PX sherry

HSE Vintage Egnog

23

russel reserve private selection | Jamacian rum | cognac | port | egg | dairy | sugar

Available for lunch service 12pm - 3pm

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.