

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.

\$5 per person cakeage when cut and served as petit fours for the table to share (no garnish). If you would like your cake served as a dessert with ice cream and seasonal berries, the cakeage fee is \$10 per person.

ANTIPASTI / to share

Warm Sonoma sourdough served with rosemary and garlic infused butter candle <i>V</i>	4.50	pp
Sambuca flamed marinated olives <i>V</i>	9	
Heirloom tomato e stracciatella <i>V</i>	12	
Woodfired capsicum mixed herbs <i>V</i>	9	
Pickled green beans garlic chilli oregano <i>V</i>	8	
Marinated balsamic portobello mushrooms <i>V</i>	9	
Oven baked tomino cheese confit garlic <i>V</i>	14	
Fresh burrata basil oil <i>V</i>	13	
Prosciutto San Danielle 18mth	16	
Mortadella e pistachio <i>N</i>	10	
Wagyu beef bresaola	11	
Calabrese salami	9	
Fried sardines white balsamic onion raisin pinenuts <i>GF N</i>	16	
Kingfish crudo chilli pangrattato citrus <i>GFA</i>	16	
Freshly shucked pacific oyster eschalot vinaigrette lemon <i>GF</i>	Half 27	Doz 52
Baked oyster caramelised leek champagne parmesan	Half 27	Doz 52

PRIMI / to start

Roasted beetroot medley gorgonzola cream caramelised pecan puffed rice aged balsamic <i>V GF N</i>	24	
Pan seared scallops pea purée basil sponge caviar lime cream pistachio crumb <i>GFA N</i>	28	
Grilled octopus chorizo semi dried tomato purée kalamata olive powder quinoa onion petal <i>GF</i>	26	
Lobster raviolo orange emulsion cashew nut salmon roe dill <i>N</i>	36	
Wagyu beef carpaccio pecorino toscana watercress radish quail egg <i>GF</i>	27	

SECONDI / mains

PASTA FRESCA / fresh pasta

Ravioli buffalo mozzarella & ricotta pistachio burnt butter sage parmigiano reggiano <i>VN</i>	36
Fettuccine carbonara parmesan cream pancetta pepper crumb	36
Cassarecce braised lamb ragu red wine rosemary pecorino romano baked ricotta	38
Spaghetti al mare blue swimmer crab vongole garlic chilli bottarga	41

GF Available +5

SECONDI / main course

Eggplant parmigiana buffalo mozzarella San Marzano tomato parmigiano reggiano basil <i>VGF</i>	42
Barramundi cartoccio heirloom tomato kalamata olive basil capers white wine <i>GF</i>	43
Slow cooked fish pie ling fish spinach potato brick pastry sweet corn	46
Pork tenderloin wrapped in prosciutto Jerusalem artichoke braised plum broccolini <i>GF</i>	44
Crispy skin duck breast cherry purée potato rosti caramelised onion red wine jus <i>GF</i>	52

Cooked on the Jospier Grill - Aged for a minimum of 3 weeks

Beef eye fillet 250g pomme purée grilled asparagus red wine jus <i>GF</i>	55
Grass fed flank steak 200g MBS+4 pomme purée balsamic eschalot mushroom sauce	61
Premium dry aged rib eye on the bone served with choice of sauce & two sides	25c per gram

CONTORNI / sides

House cut chips rosemary truffle aioli <i>VGF</i>	12
Steamed greens lemon chilli parsley <i>VGF</i>	13
Mixed leaf salad cucumber heirloom tomato honey mustard dressing <i>VGF</i>	12
Tempura cauliflower florets almond ricotta cream prosciutto basil oil aged balsamic <i>V</i>	14
Fregola 'risotto' pumpkin sage burnt butter <i>V</i>	14

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

Sambuca flamed marinated olives | citrus peel | garlic | chilli *V GF*

Antipasto board | San Danielle prosciutto | wagyu beef bresaola | calabrese salami
marinated vegetables | toasted ciabatta

PASTA

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

Cassarecce | braised lamb ragu | red wine | rosemary | baked ricotta

SECONDI

Crispy skin barramundi | steamed greens | mixed herb gremolata *GF*

Chargrilled eye fillet | pomme purée | red wine jus *GF*

DOLCE

Traditional tiramisu | mascarpone mousse | coffee sponge

Cannoli | whipped dulce de leche cream | dark chocolate

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	Warm sourdough Rosemary & garlic infused butter candle Sambuca flamed olives Beetroot & gorgonzola crostini
PASTA	Lobster raviolo orange emulsion cashew salmon roe dill <i>N</i> <i>2022 Albizza Chardonnay, Alto Adige Italy</i>
CRUDO	Wagyu beef carpaccio pecorino toscana watercress radish quail egg <i>2023 Freeman Fiano 'Altura Vineyard', Hilltops NSW</i>
PESCE	Grilled octopus semi dried tomato purée kalamata olive powder quinoa onion petal <i>GF</i> <i>2021 Renzo Seghesio Barbera D'Alba, Monforte D'Alba Italy</i>
CARNE	Crispy skin duck breast cherry purée potato rosti caramelised onion garlic silverbeet <i>GF</i> <i>2017 Cirillo 'Ancestor Vine' Grenache, Barossa Valley SA</i>
SORBETO	Lychee sorbet grappa mint
DOLCE	Chocolate delice chocolate textures caramel mousse praline raspberry caramel gelato <i>2017 Ramos Pinto, Late Bottled Port, Douro Valley Portugal</i>

DOLCE / *dessert*

Tiramisu coffee gel coffee ice cream cocoa soil <i>VGF N</i>	20
Chocolate delice chocolate textures caramel mousse praline raspberry caramel gelato <i>V N</i>	22
Caramelised apple & pear cardamon crumble lime & apple compote dulce de leche cream <i>VGF N</i>	22
Affogato almond biscotti vanilla gelato espresso hazelnut liqueur <i>V N</i>	21
Trio of chocolate truffles <i>VGF N</i>	12
- Milk chocolate & peanut	
- White chocolate & coconut	
- Dark chocolate & hazelnut	

FORMAGGI / *cheese*

Cheese board truffle pecorino gorgonzola taleggio testun al barolo condiments	36
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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