

# 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

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

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## PRIMI / to start

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

## SECONDI / mains

### PASTA FRESCA / fresh pasta

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

*GF Available +5*

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### SECONDI / main course

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

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

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### CONTORNI / sides

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

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### 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

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### PASTA

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

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

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### SECONDI

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

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

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### DOLCE

**Traditional tiramisu** | mascarpone mousse | coffee sponge

**Cannoli** | whipped dulce de leche cream | dark chocolate

## DOLCE / *dessert*

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

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## FORMAGGI / *cheese*

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

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## DOLCE LIQUIDO / *liquid dessert*

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