

SARINO'S

At Sarino's Restaurant we endeavor to provide our guests with a relaxed yet sophisticated experience when dining with us.

To take the stress of ordering away from you as our guest, our chefs have created an exquisite 5 course shared Chef's Selection menu for you to enjoy.

Our menu is updated regularly to align with the freshest seasonal produce available. The chef's selections being served on the evening of your reservation will be emailed during the week prior to your reservation.

We pride ourselves in accommodating all dietary requirements where possible, so please let us know in advance if you or any of your guests require a specialised menu.

CHEF'S SHARING MENU

\$100pp

PRIMI

PASTA

SECONDI - FISH

SECONDI - MEAT

DOLCE

Wine Pairing available across 4 courses - \$60pp

SARINO'S

SAMPLE MENU ONLY

House cold smoked Atlantic Salmon | mandarin | fermented blood orange | Woodland sorrel | finger lime caviar (GF)

Ravioli | buffalo ricotta | buffalo mozzarella | parmigiano reggiano | burnt sage butter | pistachio

Murray Cod | scallop | broccolini | roasted mushroom brodo (GF)

Fire Roasted **Jack's Creek Wagyu sirloin tip mb6+** | celeriac | beetroot | blackberry | red wine jus

Belgium chocolate flourless torta | crème anglaise | honeycomb and hazelnut crumb (GF)

SARINO'S

VEGETARIAN MENU - SAMPLE ONLY

Fire roasted Dutch Carrot | beetroot | beetroot chard | gem leaf |
torched Holy Goat cheese

Ravioli | buffalo ricotta | buffalo mozzarella | parmigiano reggiano |
burnt sage butter | pistachio

Eggplant parmigiana | rocket | parmigiano reggiano | basil oil (GF)

Carnaroli risotto | strawberries | prosecco

Belgium chocolate flourless torta | crème anglaise | honeycomb
and hazelnut crumb