

# SARINO'S

---

## ANTIPASTO

|   |    |
|---|----|
| Warm sourdough, rosemary infused <b>Wagyu fat candle</b>    | 9  |
| Warm <b>marinated olives</b> , garlic, citrus               | 9  |
| Woodfired <b>eggplant</b>                                   | 9  |
| Josper <b>roasted capsicums</b>                             | 10 |
| Marinated <b>Portobello mushroom</b>                        | 11 |
| Mortadella e <b>pistachio</b>                               | 11 |
| <b>Salami</b> classico piccante                             | 12 |
| <b>Prosciutto</b> san Danielle                              | 16 |
| Wagyu <b>Bresaola</b>                                       | 14 |
| <b>Salumi board</b>   selection of cured meats              | 28 |
| <b>Vegetarian board</b>   selection of marinated vegetables | 26 |

---

## ASSAGGINI

|   |     |
|---|-----|
| <b>Tomato bruschetta</b>   heirloom tomato   Spanish onion   basil   garlic oil | 16  |
| Freshly shucked <b>Sydney Rock oysters</b>   eschalot vinaigrette               | 4ea |
| Tempura <b>zucchini flowers</b> filled with buffalo ricotta & mozzarella        | 14  |
| Fried <b>Cuttlefish</b>   native pepper   black salt                            | 21  |
| Mixed <b>mushroom arancini</b>   romesco   truffle pecorino                     | 20  |

---

# SARINO'S

---

## PRIMI

*to start*

|  |    |
|--|----|
| Pulled <b>burrata</b>   heirloom tomato   peas   aged balsamic   zucchini                  | 21 |
| <b>Wagyu beef</b> carpaccio   lemon emulsion   asparagus   parmegiano Reggiano   pine nuts | 26 |
| <b>Hiramasa kingfish</b> crudo   blood orange   chilli crumb   lime mayonnaise             | 25 |
| Josper <b>roasted NZ scampi</b>   crustacean oil   charcoal mayo                           | 35 |

---

## PASTA

*fresh pasta*

|  |    |
|--|----|
| Rigatoni   <b>pork and veal ragu</b>   parmegiano Reggiano   | 34 |
| <b>Ravioli</b>   buffalo ricotta   buffalo mozzarella   parmegiano Reggiano   burnt butter   pistachio | 32 |
| Spaghetti   <b>tiger prawns</b>   San Marzano tomato   pangrattato   garlic   chilli   bottarga        | 38 |

---

## SECONDI

*main course*

|   |    |
|---|----|
| Slow cooked <b>Lamb rump</b>   black garlic   peas   eggplant   red wine jus                    | 38 |
| Josper grilled <b>Jack's creek flank steak mb8+</b>   Wagyu fat potato   balsamic eschalot      | 44 |
| <b>Barramundi</b>   charred corn   sugar snaps   salsa verde                                    | 36 |
| <b>Atlantic salmon</b> cartoccio   broccolini   cherry tomato   potato   mussels   dill   lemon | 37 |

---

## CONTORNI

*sides*

|  |    |
|--|----|
| <b>Baby cos lettuce</b>   shaved parmesan                    | 10 |
| <b>Shoe string fries</b>   truffle pecorino                  | 12 |
| <b>Broccolini</b>   garlic   chilli   hazelnuts              | 10 |
| <b>Roasted cauliflower</b>   currants   pine nuts   balsamic | 14 |

---

## DOLCE

*dessert*

|   |    |
|---|----|
| <b>Tiramisu</b>   mascarpone mousse   coffee gel   cocoa crumb                      | 15 |
| <b>Chocolate budino</b>   bitter sweet caramel   roasted hazelnuts   vanilla gelato | 16 |
| Buttermilk <b>pannacotta</b>   seasonal berries   honeycomb                         | 16 |
| <b>Affogato</b>   Frangelico   coffee   vanilla gelato   almond biscotti            | 18 |
| Chefs' selection of <b>Italian cheeses</b> & condiments                             | 32 |