LUNCH

AVAILABLE
10AM - 3PM

SNACK

4 Cheese Arancini *V* **14**
Truffle mayo

Zucchini Flowers (2pcs) *V N* **14**
Filled with buffalo ricotta
and lemon, chestnut honey

Mixed Marinated Olives *VE GF* **9**
Sambuca, citrus peel

Cheese Plate *V N GF+* **28**
Selection of Italian cheeses,
quince, woodfired nuts, lavosh

Antipasto Plate *GF+* **32**
Selection of Italian salumi,
marinated vegetables,
toasted ciabatta
+ add burrata 13

BREAD

Chicken Schnitzel Baguette **14**
Provolone, cos, herbed mayo

Roasted Porchetta Roll **16**
Cabbage & fennel slaw,
Fire and Brimstone smokey BBQ

Smoked Salmon Panini **14**
Rocket, tomato, dill, mascarpone

Calabrese **14**
Salami, prosciutto, smoked ham,
rocket, semi dried tomato, provolone

Mediterranean Vegetable *V VE+* **13**
Basil pesto, aged cheddar

PASTA FRESCA

Cassarecce **25**
Slow braised lamb ragu,
red wine, pecorino

Spaghetti *V* **25**
Cacio e pepe sauce,
parmegiano reggiano

Fusilli **25**
Prawn, basil pesto,
cherry tomato, pangrattato

Sarino's 100-layer Lasagne **25**
San Marzano tomato,
buffalo mozzarella

SIDE

Baby Gem Salad *V GF VE+* **12**
Cherry tomato, Spanish onion,
cucumber, honey mustard dressing

Bowl of Chips *V GF* **12**
Served with aioli

SWEET

Tiramisu *V* **15**
Mascarpone mousse, coffee
sponge, dark chocolate

Chocolate Delice *V GF N* **15**
Vanilla gelato, salted caramel,
amaretti

DINNER

AVAILABLE 3PM - LATE

Woodfired Mixed Nuts *VE* **9**

Mixed Marinated Olives *VE* **9**
Sambuca, citrus peel

Cheese Plate *V GF+ N* **28**
Selection of Italian cheeses, quince, woodfired nuts, lavosh

Antipasto Plate *GF+* **32**
Selection of Italian salumi, marinated vegetables, toasted ciabatta
+ add burrata $13

4 Cheese Arancini *V* **14**
Truffle pecorino, aioli

Zucchini Flowers (2pcs) *V* **14**
Filled with buffalo ricotta, chestnut honey

Panko Crumbed Calamari Rings **15**
Served with dill mayo

Southern Fried Chicken Pieces **16**
Served with herbed mayo

Seasoned Potato Wedges *V* **14**
Sweet chilli, sour cream, chives

Bowl of Chips *GF V* **12**
Served with aioli

Traditional Italian Donuts *V N* **13**
Filled with Nutella

SARINO'S

DINE-IN *OR* TO-GO

ANTIPASTO

Marinated Olives	150g	$11
Woodfired Capsicum	150g	$12
Marinated/Pickled Beans	150g	$10
Roasted Balsamic Mushrooms	150g	$12
Italian Pickled Sardines	150g	$13
Semi-dried Tomato	150g	$12
Pickled Eggplant	150g	$9

SALUMI & FORMAGGIO

Hot Cacciatore Salame	100g	$10
Prosciutto San Danielle	100g	$12
Beef Bresaola	100g	$11
Flat Pancetta	100g	$9
Smoked Speck	100g	$11
Mild Sopressa Salami	100g	$8
Njuda Salami	100g	$9
Guanciale	100g	$9
Fresh Buffalo Burrata	125g	$12
Truffle Pecorino	100g	$11
Parmegiano Reggiano	100g	$9
Gorgonzola Dolce	100g	$8
Smoked Scamorza	100g	$9
Sarino's Clarified Butter Candle		$6
Slow Roasted Porchetta	1kg	$36
Dry Aged Rib Eye	20c per gram	
Woodfired Mixed Nuts	250g	$9
Cannoli Shells	180g	$12

PROTEIN

Slow Roasted Porchetta	1kg	$36
Dry Aged Rib Eye	15c per gram	

FRESH PASTA

Cassarecce	250g	$7
Fusilli	250g	$7
Spaghetti	250g	$7
Rigatoni	250g	$7
Sarino's Ravioli	300g	$16

SAUCES

Sarino's Lasagne	500g	$18
Napolitana	300g	$9
Caccio E Pepe	300g	$9
Slow Braised Lamb Ragu	300g	$13
Pork And Veal Ragu	300g	$12

DRY GOODS

Woodfired Mixed Nuts	250g	$9
Fregola	500g	$9
Carnarolli Rice	1kg	$9
Polenta	1kg	$8
Olive Oil Lingue	150g	$7
Aged Balsamic Vinegar	250ml	$25
Truffle Honey	125ml	$19
Anchovies	125g	$9
San Marzano Tomato	400g	$6
Grissini	200g	$7
Cannoli Shells	180g	$12

DINING IN?

Take your selections to the staff at the bar and they will be happy to create your platter.

COCKTAILS

SIGNATURES

The Hills 20
Vodka, lychee, coconut, lemon, pineapple, sugar

Power & Passion 18
Vodka, passoa, passionfruit, lime, sugar

Espress Yourself 20
Vanilla vodka, kahlua, espresso, agave

Hot & Bothered 22
Tequila, mezcal, peach, chilli, lime, sugar

Three Little Birds 18
Rum, aperol, pineapple, lime, orgeat

Mellow Mando 18
Bernie's Social amici mandaretto, vodka, licor43, lemon, orange

COCKTAIL JUGS

Long Island Iced Tea 40

Sex On The Beach 40

Power & Passion 40

The Hills 40

HARD SELTZER

12 EACH OR 4 FOR 40

Watermelon

Passionfruit

Tropical

Lime

Island Mist
Guilt Free • Hard Seltzer

CLASSICS

East 8 Hold Up 20
Vodka, aperol, passionfruit, pineapple, lime

Pornstar Martini 18
Vodka, passionfruit, vanilla, lime, prosecco

Negroni 20
Gin, campari, sweet vermouth

Mango Daiquiri 20
Light rum, mango, lime

Bramble 20
Gin, creme de mure, lemon, sugar

Japanese Slipper 18
Midori, cointreau, lemon

SHOTS

WP 11
Vodka, Peach Schnapps, Cranberry

La Pasion 11
Espolon Blanco Tequila, Passoa, Passionfruit

Jam Donut 11
Baileys, Chambord, Sugar Rim

WINE

	150ml	
WHITE		
2021 Twin Islands **Sauvignon Blanc**, *Marlborough NZ*	**10**	**42**
2018 Pasqua **Pinot Grigio**, *Verona Italy*	**10**	**42**
2021 Vasse Felix 'Filius' **Chardonnay**, *Margaret River WA*	**12**	**48**
SPARKLING		
NV Wirra Wirra 'Mrs Wigley'**Pink Moscato**, *McLaren Vale SA*	**10**	**38**
NV DeLuca **Prosecco**, *Italy*	**10**	**42**
NV Jansz, **Cuvée**, *Tasmania*	**14**	**48**
ROSÉ		
2020 Petaluma ' White Label'**Rosé**, *Coonawarra SA*	**14**	**46**
RED		
2021 Riposte 'The Dagger' **Pinot Noir**, *Adelaide Hills SA*	**12**	**48**
2021 Vasse Felix 'Filius' **Cabernet Sauvignon**, *Margaret River WA*	**12**	**48**
2020 Smith & Hooper **Merlot**, *Wrattonbully SA*	**10**	**42**
2019 Yalumba 'Wild Ferments' **Shiraz**, *Barossa SA*	**10**	**42**

Extensive list available on request

PACKAGED BEER & CIDER

Corona	**12**	Somersby Pear Cider	**10**
Cascade Light	**8.5**	Somersby Apple Cider	**10**
Peroni 0%	**7**	Somersby Blackberry Cider	**11**
Brookvale Ginger Beer	**12**		