

# SAROS

BAR + DINING

We welcome our Loyal Accor members. The Accor Plus Dining benefit is applied when each guest orders an item from either the House Made Pasta, Mains or From The Grill.

## ENTRÉE Available From 3pm

Sydney Rock Oysters (GF) With Lemon And Mignonette Dressing	2 For 10   6 For 24   12 For 45
Warm Bread & Cultured Lescure Butter (VG)	8
Mount Zero Marinated Olives (GF, VGN)	9
Tomato & Stracciatella Caprese Salad (VEG) Heirloom Tomato, Basil Infused Olive Oil	22
Mount Martha Mussels (GF)* ½kg Of Fresh Mussels, Jamón, Garlic And Chilli Butter Served With Bread	25
Cocktail de Crevettes (GF)* Queensland King Prawns, Avocado Mousse, Cherry Tomato, Coriander, Jalapeño, Breadcrumbs	28
(WA) Bluefin Tuna Tartare (GF) Seaweed Cream, Pickled Shimeji Mushroom, Saltbush & Kohlrabi	28
Capesante (GF)* Pan Fried Scallops In A Garlic Butter And Pangrattato Dust (3)	22
Bruschetta (VGN)* Combination Of Mushrooms (King Brown, Enoki, Shimeji) And Goat Curd	22
Pork & Pistachio Terrine (GF)* With Pickled Vegetables And Figs	22
Pate De Canard (GF)* Duck Liver Pate, Sourdough, Fortified Wine Gel	14

## SIDES Available From 5pm

House Salad (GF, VGN) Radicchio, Cos Mix Leaves, Palm Sugar Vinaigrette	12
Shoestring Fries, House Made Aioli (VGN)*	12
Oven Roasted Sweet Potato & Pumpkin (GF, VEG) With Garlic Yogurt And Burnt Butter	15
Grilled Broccolini, Green Goddess Dressing & Almonds (GF, VEG)	14

(VEG) - Vegetarian (GF) - Gluten Free (VGN) - Vegan

\*If you see an asterisk symbol please ask your waiter for that specific requirement

**A 10% surcharge applies on Sundays and 15% on Public Holidays.** All prices are GST inclusive. Please be advised that we do not split bills. Dishes may contain traces of nuts. For specific dietary requirements, please advise our staff prior to ordering your meal. All menu items are subject to seasonal availability and menu is subject to change.



## HOUSE MADE PASTA Available From 5pm

Pappardelle All'anatra	
Slow Cooked Duck And Marsala Wine Ragout, Parmigiano Reggiano & Basil	34
Ricotta Gnocchi Al Pomodoro (VGN)*	
Napoli Sauce, Stracciatella Cheese And Young Herb Oil	33
Linguine Al Granchio	
Spanner Crab And White Wine Sauce, Young Tomato And Spicy Prawn Oil	39

## MAINS Available From 5pm

Half-Roasted Chicken (GF)	
Bannockburn Chicken, Bullhorn Peppers, Pine Nuts Pesto	38
Great Ocean Duck (GF)	
Sous Vide Duck Breast, Pear & Cabernet Vinegar Dressing	42
Mount Martha Mussels (GF)*	
1 kg Of Fresh Mussels, Jamón, Garlic, Chili Butter Served With Bread	40
Ratatouille Mille Feuille (VGN)*	
Eggplant, Zucchini, Tomato, Tarragon Cream Sauce, Herb Salad	35
Poisson De Mer (GF)	
Corner Inlet Rock Flathead, Champagne & Caviar Beurre Blanc, Soft Herbs	38
12hrs Slow Cooked Moroccan-Style Lamb (GF)	
Lamb Shank, Eggplant Relish, Mint And Tzatziki Sauce	42

## FROM THE GRILL Available From 5pm

Grain Fed Riverine Scotch Fillet (MB5+) 300g (GF)	
Pomme Puree And Madeira Jus	44
Grain Fed Riverine Eye Fillet (MB5+) 220g (GF)	
Pomme Puree And Bordelaise Jus	48
Margra Lamb Rump 220g From Oberon NSW (GF)	
Pomme Puree And Chimichurri	45
Pork Rib-eye 300g From Mount Gnomon TAS (GF)	
Pomme Puree And Tarragon Butter	45

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