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## small stuff

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hand cut <b>truffle wedges</b> (GF) (V)	9
<b>meatballs</b> served with arrabiata sauce, grated grana padano	11
<b>home-cured bacon bombs</b> stuffed with mozzarella, truffle mash (GF)	13
spicy <b>buffalo wings</b>	14
<b>slider trio</b> , choose from	
<b>grilled haloumi</b> , onion jam, roasted cherry tomatoes (V)	13
<b>pulled pork</b> , coleslaw, homemade bbq sauce	14
<b>tacos</b> (get one or as a trio):	
<b>pulled pork</b> , chilli, coriander, lime & red cabbage	8/22
<b>cajun prawns</b> , fresh mango salsa & homemade coleslaw	8/22
<b>skirt steak</b> , guacamole, chimichurri, lime & coriander	8/22

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## salads

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<b>caesar salad</b> with soft boiled egg, home-cured bacon, crispy parmesan tuile, baby romaine, croutons, caesar dressing	12
+ <b>turmeric chicken breast</b>	5
+ <b>cajun prawns</b>	5
<b>quinoa and feta salad</b> with pomegranate, black olives, pistachios, pumpkin seeds, shallots, cumin dressing (GF) (V)	15.5
<b>roast chicken salad</b> with homemade pesto, black olives, cherry tomatoes, red radish, pine nuts, mixed greens (GF)	15.5
<b>tuna tataki</b> - bonito flakes, mixed greens, seared tuna, edamame, mixed greens, red radish, purple cabbage, japanese cucumber, sesame seeds, soy & mirin dressing (GF)	16
<b>smoked salmon &amp; potato salad</b> with snowpeas, baby spinach, japanese cucumber, red onion, capers, dill, black sesame seeds, truffle mayo (GF)	16
<b>quinoa and grilled turmeric chicken salad</b> with avocado, feta, mango, chilli, coriander, lime & cherry tomatoes (GF)	17

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## handmade pastas & risottos

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southern indian style <b>hand cut pappardelle</b> with prawns, coconut milk, curry leaves	19.5
<b>fresh tagliatelle</b> with crab, salted egg yolk sauce, crispy curry leaves	20.5
<b>mexican risotto</b> with guacamole, crispy tortilla chips, chimichurri, sous vide egg (V) (GF)	19.5
<b>truffle porcini mushroom risotto</b> with grana padano, crispy mushrooms, dill (V) (GF)	23

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## meat

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<b>chicken schnitzel burger</b> with home-cured bacon, coleslaw, garlic aioli, caramelised pineapple slices	23.5
<b>blackened grass-fed sirloin</b> , with colombian style chimichurri, truffle mash (GF)	26
sous vide <b>coffee kahlua barbeque pork ribs</b> , truffle mash, coleslaw (GF)	28
24hr sous vide <b>moroccan lamb shank</b> on pearl barley risotto, dukkha, mint	29

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## happy ending

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<b>sarnies brownie</b> with vanilla ice cream and chocolate syrup	8
<b>cocowhip</b> - vegan coconut soft serve (ask us for the menu for toppings and the flavour of the day) (GF) (V)	from 6.5

(P) - paleo (V) - vegetarian (GF) - gluten free

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## SARNIES

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#sarniescafe #getstimulated

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