



SARNIES

DINNER MENU

SARNIES

Smaller

Roasted beetroot and sunflower seed hummus served with rye crisps (V)	160
Charred cauliflower served on labneh, with tomato garlic salsa and roasted pumpkin seeds (V)	160
Chicken liver paté, orange and pickles, served with sourdough crisps	160
Smoked salmon tartare with kaffir lime and chilli, served with sourdough crisps 🌶️ Ⓢ	220
Slow-cooked beef stew with vegetables and red wine	220
Burrata and mango salad with crumbled Thai chorizo 🌶️	250
Mini Caesar salad with home-cured bacon, lemon vinaigrette and bonito cured egg yolk	160
Parmesan fries (V)	150

Larger

Fettuccini with mushroom duxelles, truffle oil and poached egg (V)	320
Add pancetta + 40	
Pancetta mac 'n' cheese	350
Aubergine and mushroom lasagna (V) 🌶️	350
New York style chicken parmigiana, mozzarella and pasta arrabiata 🌶️ Ⓢ	420
Pork-chop with caramelized apples, mashed potato and red sauerkraut	450
Steak and parmesan fries, served with tom yum bearnaise, chimichurri and nam jim jeaw on the side	480
Cured then hot-smoked salmon, served with spicy pomelo salad 🌶️, tomatoes and herbed labneh Ⓢ	480
A tasty cheeseburger with tomato relish, pickles, parmesan fries and kaffir lime aioli	380
Add bacon + 40	
Add fried egg + 20	

Dessert

Pavlova with salted coconut cream, mango, pomelo, passionfruit, and chocolate Ⓢ	Espresso crème caramel, dark cacao powder and candied orange zest	A f*cking good brownie with dark chocolate chunks and pinch of sea salt
280	180	130