



PERTH

SANTINI BAR & GRILL EVENTS MENUS



SANTINI GRILL

Santini is brimming with sensory temptations and is the ideal venue for contemporary, edgy and creative soirees. Wisely guided by the seasons and inspired by Italian traditions, locally foraged produce takes centre stage in a bold share-style menu, with a two and three course feasting menu for those who want it all.

Available for group dining bookings for breakfast and dinner and exclusive use for lunch affairs, Santini can confidently accommodate flavour-filled meetings, events and exclusive dinner parties.



SANTINI BAR

Every hour is cocktail hour at Santini Bar. Nestled on the first floor with Santini Grill, this downtown hideout is available for group bookings and cocktail parties in designated areas for 20-40 guests.

Moody and intimate, time flies within these walls. Don't be surprised if you stay longer than expected, perched on a leather-bound seat, swirling a glass of something nice from the Italian-inspired wine list or an artisanal take on a classic cocktail.



SANTINI SEMI-PRIVATE DINING

Behind a Wizard of Oz-like curtain, lies a great and powerful dining room. Available for private feasts for up to 36 guests, the bright and spacious Santini Semi-Private Dining Room is where sophisticated sit-downs evolve into unforgettable moments in time.

Eat like a king in a room fit for an artist. of natural light completes a space that always succeeds in leaving a lasting impression.

SANTINI GROUP DINING FEASTING MENU

2 Course
\$75 per person

3 Course
\$89 per person

Santini Bread
Warm Rosemary + Olive + Lemon Focaccia + Unfiltered Olive Oil

ENTRÉE

Burrata + Roasted Beets + Strawberries + Pomegranate + Beet Juice

San Danielle Prosciutto + Crisp Pastry Puffs + Black Garlic

Gold Band Snapper Carpaccio + Burnt Orange + Fennel + Horseradish

Zucchini Blossom + Spiced Labneh + Herb Oil + Sesame Seed

MAINS

Rigatoncini + Braised Lamb Shoulder + Olives + Pecorino

Pan Seared Gold Band Snapper + Tuscan White Beans + Smoked Tomatoes + Lemon

The QT Rib Eye – Black Angus Grain Fed, Darling Downs QLD + Bone Marrow Butter

Orange + Fennel Salad + Celery Heart + Radicchio + Currants + Green Olives + Pickled Shallots

SIDES

Green Beans + Soft Herbs + Red Peppers

Butter Lettuce + Mint + Dill

DESSERT

Cannoli – Masala Pastry + Sweet Ricotta

Tiramisu Recipe 1988

*Menus are subject to change without notice.

BEVERAGES

Menus require a minimum of 20 persons.

Tier One

BEVERAGE PACKAGE

Price per Guest

2 hours - \$29 pp

3 hours - \$35 pp

4 hours - \$41 pp

5 hours - \$46 pp

Package Includes

Craigmoor Estate, Cuvée Brut, Australia

Willow Bridge Water Dancer, Semillon-Sauvignon Blanc,
Ferguson Valley, WA

Chain of Fire Shiraz Cabernet, Australia

Little Creatures Elsie WA Ale, WA

5 Seeds Crisp Apple Cider, Australia

James Boag's Light, TAS

Soft Drinks + Juice

Tier Two

BEVERAGE PACKAGE

Price per Guest

2 hours - \$39 pp

3 hours - \$46 pp

4 hours - \$53 pp

5 hours - \$59 pp

Package Includes

Dal Zotto Prosecco, King Valley VIC

Cullen 'Dancing In The Moonlight' Rosé, Margaret River, WA

Leeuwin Estate Siblings, Sauvignon Blanc, Margaret River, WA

Ad Hoc 'Cruel Mistress', Pinot Noir, Great Southern WA

Cape Barren 'Native Goose' Shiraz, McLaren Vale, SA

5 Seeds Crisp Apple Cider, Australia

Little Creatures Elsie WA Ale, WA

James Boag's Light, TAS

Soft Drinks + Juice

Tier Three

BEVERAGE PACKAGE

Price per Guest

2 hours - \$49 pp

3 hours - \$55 pp

4 hours - \$63 pp

5 hours - \$69 pp

Package Includes

Josef Chromy Sparkling NV, Tasmania

Château de l'Aumérade Grenache Rosé, France

Cullen 'Dancing In The Sunlight', Sauvignon Blanc Semillon,
Margaret River WA

Oakridge Chardonnay, Yarra Valley, VIC

Castelli Estate Pinot Noir, Denmark, WA

Leeuwin Estate Prelude, Cabernet Sauvignon, Margaret River,
WA

James Squire 'Orchard' Apple Crush Cider, NSW

Little Creatures Elsie WA Ale, WA

Kirin Megumi, Japan

James Boag's Light, TAS

Soft Drinks + Juice

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