

# SANTINI

## Bar Menu

### WARM MARINATED OLIVES 10

Lemon + Garlic + Chilli + Thyme

### PROSCIUTTO SAN DANIELE LEVI 18

Aged 600 Days Friuli-Venezia Giulia + Crisp Pastry Puffs + Black Garlic

### ABROLHOS ISLAND OCTOPUS 23

Braised Chickpeas + 'Nduja + Lemon + Parsley

### SPLIT SKULL ISLAND PRAWNS 28

Uni + Orange + Chilli Butter

### BURRATA 25

Roasted Beets + Strawberries + Pomegranate + Beet Juice

### SAN MARZANO TOMATOES & BASIL PIZZA 22

Fior di Latte + 20 Month Aged Pecorino

### CURED PORK + FENNEL SAUSAGE + OLIVE PIZZA 26

Mozzarella + San Marzano Tomatoes + Basil-Parsley Salad

### RIGATONCINI 31

Braised Lamb Shoulder + Olives + Pecorino

### PAN SEARED GOLD BAND SNAPPER 43

Tuscan White Beans + Smoked Tomatoes + Lemon

### OUR CHEESEBURGER 28

Milk Bun + Pasture Fed Beef + American Cheese + Onion+ Pickle + QT Sauce + Rustic Fries

## **COCKTAILS**

### **French 75**

Giniversity London Dry + Citrus + Prosecco  
Chamomile-Honey + Peach bitters 19

### **Penicillin**

Johnnie Walker Black + Laphroaig 10 + King's  
Ginger liqueur + Citrus + Honey 21

### **Strawberry Gum Paloma**

Strawberry Gum Herradura Plata + Lime +  
Agave + Hopped Grapefruit bitters +  
Grapefruit Soda 20

### **Mai Tai**

Plantation White & Dark + Grand Marnier +  
Orgeat + Lime + Elemakule Tiki bitters 24

### **Raspberry Bramble**

Giniversity Botanical + Citrus + Raspberry +  
Wintermelon Bitters + Crème de Cassis 20

### **Charlie Chaplin**

Hayman's Sloe Gin + Apricot Brandy + Lime +  
Lavender bitters 19

### **Perfect Manhattan**

Canadian Club 8YO + Chinato + Sweet &  
Dry Vermouth + Sour Cherry bitters 21

### **Scarface**

Bacardi Ocho + Del Maguey Vida Mezcal +  
Antica Formula + Cynar + Fernet 24

## **TEMPERANCE**

### **Passionfruit Collins**

Passionfruit puree + Citrus + Red Chilli +  
Capi Ginger beer 12

### **Strawberry + Basil Mojito**

Strawberry + Thai Basil + Black Pepper +  
Capi Yuzu Soda 12

### **Egyptian Elixir**

Chamomile-Honey syrup + Peach Verjus +  
Capi Dry Tonic 12

## **BUBBLES** 150mls per glass

NV Bandini Extra Dry Prosecco  
Veneto, ITA 12

NV Perrier-Jouët Brut  
Epernay, FRA 24

## **WHITE**

2018 Pinot Grigio – Tiefenbrunner  
Alto Adige, ITA 15

2018 Kir Yianni – Assyrtiko  
Naoussa, GRE 12

2018 SSB – Cullen 'Mangan Vineyard'  
Margaret River, WA 14

2017 Chardonnay – Voyager Estate  
Margaret River, WA 19

## **PINK**

2018 Chateau l'Aumerade Rose Grenache  
Cotes de Provence, FRA 16

## **RED**

2018 Pinot Noir – Skigh Wine 'Abacus' Karridale  
Margaret River, WA 18

2018 Sangiovese – Chianti Camporsino  
Tuscany, ITA 16

2017 Shiraz – Leeuwin Estate 'Art Series'  
Margaret River, WA 18

2017 Cabernet Sauvignon – Vasse Felix 'Premier'  
Margaret River, WA 18

## **TAPS** 425mls

Feral Hop Hog Pale Ale 11

Heineken 10

Little Creature's Elsie 10

Little Creature's Rogers Amber 10

Peroni 'Nastro Azzuro' 11

## **STUBBIES**

Corona 10

Menabrea 11

Goose Island IPA 12

Peroni 'Rosso' 11

Peroni 'Gran Riserva Doppio Malto' 18

Pipsqueak Apple Cider 10