

SANTINI

Feasting Menu

Santini Pane

Sourdough + Pepe Saya Cultured Butter

ENTREE

Kalbarri Snapper Ceviche

Seasoned Latticello + Peach + Lychee

San Daniele Prosciutto

Seasonal Figs + Aceto Balsamico di Modena IGP

Crispy Lemon Zucchini Blossoms

Pecorino + Sundried Tomato Pesto + Burnt Honey Dressing

Gem Cos

Green Chilli + Dill + Walnut + Toasted Buckwheat

MAIN

Potato Gnocchi

Tomato Passata + Fresh Basil + Stracciatella + Pecorino + Pangrattato

Pink Pepper Crusted Fremantle Yellow Fin Tuna

Citrus Curd + Pickled Courgette + Green Sorrel

QT Rib Eye

Black Angus Grass Fed, Harvey WA
Café de Paris Sabayon

SIDES

Seasonal Leaves

Witlof + Mint + Dill + Citrus Dressing

Green Beans

Shallots + Red Peppers

Crispy Royal Blue Potatoes

Rosemary + Garlic

DESSERT

Tiramisu

Mascarpone + Espresso + Marsala

Cannoli

Marsala Pastry + Sweet Ricotta + Pistachios + Chocolate + Espresso

2 Course – 85pp

3 Course – 99pp