

SANTINI

CHRISTMAS FEASTING MENU

2 Course – 85pp

3 Course – 99pp

Santini Pane

Sourdough + Pepe Saya Cultured Butter

ENTRÉE

Kalbarri Snapper Ceviche

Seasoned Latticello + Green Apple + Cucumber + Fennel

San Danielle Prosciutto

Peaches + EVOO

Crispy Lemon Ricotta Zucchini Flowers

Pecorino + Romesco + Soft Herbs + Burnt Honey Dressing

Brussel Sprout Salad

Almonds + Mint + Fennel Salami + Toasted Buckwheat

Cervantes Rock Lobster + \$20 p/p

Gribiche Sauce

MAIN

Gnocchetti Sardi

Norma Sauce + Kalamata Olives + Roasted Eggplant + Pine Nut Crumb + Basil

Sesame-Crusted Fremantle Yellow Fin Tuna

Yuzu Curd + Pickled Courgette + Micro Coriander

Stuffed Turkey

Roast Turkey + Veal + Sage + Mushroom + Pine Nut Stuffing + Gravy

QT Rib Eye

Black Angus Grass Fed, Harvey WA, Café De Paris Sabayon

Five Spice Roasted Wagin Duck + \$20 p/p

Kirsch Jus

SIDES

Seasonal Leaves + Witlof + Mint + Dill + Citrus Dressing

Green Beans Shallots + Red Peppers

Crispy Royal Blue Potatoes Rosemary + Garlic

DESSERT

Steamed Xmas Pudding

Spiced Custard + Sour Cherries

Cannoli

Marsala Pastry + Sweet Ricotta