

**SANTINI**

# SANTINI GROUP DINING FEASTING MENU

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2 Course  
\$75 per head

3 Course  
\$89 per head

## **Sanfina Pane**

Sourdough + Pepe Saya Cultured Butter

## **ENTRÉE**

### **Raw Gold Band Snapper**

Yoghurt Dressing + Cucumber + Peach + Dill

### **San Daniele Prosciutto**

Fig + Cold Press Canola Oil

### **La Delizia Latticini Burrata**

Heirloom Tomatoes + Olive + Basil + Pine Nut

### **Crisp Zucchini Blossoms**

Labneh + Green Grapes + Watercress Oil + Soft Herbs

## **MAINS**

### **Casarecce**

Shark Bay Prawns + Tomato + Chilli + Dill + Lemon + Prawn Oil

### **Pink Peppercorn Crusted Yellow Fin Tuna**

Anchovy Bagna Cauda + Courgette + Heirloom Tomato

### **QT Rib Eye**

Black Angus Grain Fed, Darling Downs QLD + Anchovy Butter

### **Ruby Grapefruit + Radicchio**

Witlof + Perilla + Currants + Red onion + Verjus

## **SIDES**

Summer Leaves + Mint + Dill

Green Beans + Soft Herbs + Red Peppers

## **DESSERT**

### **Tiramisu**

Mascarpone + Espresso

### **Cannoli**

Marsala Pastry + Sweet Ricotta

*\*Menus are subject to change without notice*

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