

SANTINI

Feasting Menu

Santini Bread

Warm Rosemary + Olive + Lemon Focaccia + Unfiltered Olive Oil

Entrée

Gold Band Snapper Carpaccio

Burnt Orange + Fennel + Horseradish

San Danielle Prosciutto

Crisp Pastry Puffs + Black Garlic

Burrata

Roasted Beets + Strawberries + Pomegranate + Beet Juice

Zucchini Blossom

Spiced Labneh + Herb Oil + Sesame Seed

Main

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

Butter Lettuce + Mint + Dill

Green Beans + Soft Herbs + Red Peppers

Desserts

Tiramisu

Recipe 1988

Cannoli

Marsala Pastry + Sweet Ricotta

2 Course – 75pp

3 Course – 89pp