

## SANTINI PANE

Sourdough + Pepe Saya Cultured Butter 7

## ANTIPASTI

<b>LIVE OYSTERS</b> Shucked to Order + QT Hot Sauce + Lemon	mp	<b>MOOLOOLABA YELLOW FIN TUNA</b> Pasta Fritta + Sorrel + Lemon + Smoked Bottarga	22
<b>ABROLHOS ISLAND SCALLOP</b> Orange + Chilli Butter	each 14	<b>RAW KALBARRI SNAPPER</b> Yoghurt Dressing + Apple + Witlof + Horseradish	24
<b>STRACCIATELLA</b> Mortadella + Olives + Pickles + Capers + Fermented Chilli Dressing	24	<b>LEMON RICOTTA ZUCCHINI BLOSSOMS</b> Romesco + Pecorino + Saffron Honey	24
<b>SAN DANIELE PROSCIUTTO</b> La Delizia Latticini Burrata + Spiced Salt	25	<b>ABROLHOS ISLAND OCTOPUS</b> White Beans + 'Nduja Oil + Lemon + Smoked Paprika	25

## INSALATA

<b>ORANGE + FENNEL SALAD</b> Celery Heart + Radicchio + Currants + Olives + Shallots	19	<b>PANZANELLA SALAD</b> Heirloom Tomato + Old Bread + Ortiz Anchovy + Cabernet Vinegar + Basil	23
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## PASTA

<b>RIGATONCINI</b> Braised Wagin Duck + Fungi + Pancetta + Pangrattato	37
<b>SQUID INK RISOTTO</b> Flash Seared Squid + Lemon + Parsley + Chilli	36
<b>POTATO GNOCCHI</b> Chestnut Fungi + Jerusalem Artichoke + Greens + Pecorino	35
<b>CASARECCE</b> Shark Bay Prawns + Tomato + Chilli + Dill + Lemon + Prawn Oil <i>Gluten Free Pasta Available, 20 Minutes Minimum</i>	36

## PRINCIPALE

<b>WOOD ROASTED AUBERGINE</b> Walnut Salsa Erbe + Cashew Creme + Puffed Grains	34
<b>PAN SEARED KALBARRI SNAPPER</b> Braised Cannellini Beans + Spinach + Lemon + Green Olives	46
<b>FENNEL CRUSTED YELLOW FIN TUNA</b> Mooloolaba QLD Sun Chokes + Pickled Zucchini + Tuscan Peaches + Lime	48
<b>VEAL OSSO BUCCO</b> White Rocks Veal, Bengel WA Borlotti Beans + Vermouth + Orange Gremolata	46
<b>PORK COTOLETTA</b> Black Berkshire Pork York WA Lemon + Burnt Butter + Oregano + Capers	46
<b>THE QT RIB EYE</b> <i>Exclusively Sourced</i> Black Angus Grain Fed, Darling Downs QLD, 320g Anchovy Butter + Fries	58

## ARAGOSTA

### WOOD ROASTED WESTERN ROCK LOBSTER

Orange-Chilli Butter + Herb Salad + Lobster Oil + Lemon

Half 52 | Whole 99

## CONDIVIDERE

### BISTECCA FIORENTINA 98

30 Day Dry Aged, 100 Day Grain Fed Rose Mallee WA 800g  
Salsa Erbe + Olive Oil

## PIZZA

### ROSSO

<b>SAN MARZANO TOMATO</b> Fior di Latte + 20 Month Aged Pecorino	25
<b>ROMANA</b> Anchovy + Capers + Oregano + Fior Di Latte	26
<b>'NDUJA</b> Caramelised Onions + Fior Di Latte	27

### BIANCHE

<b>ITALIAN PORK SAUSAGE</b> Zucchini Blossom + Lemon + Black Cabbage + Stracciatella	28
<b>MORTADELLA</b> Stracciatella + Garlic + Pistachio + Lemon	28
<b>'CACIO E PEPE' CLAMS</b> 20 Month Aged Pecorino + Mozzarella + Parsley + Pancetta <i>Gluten Free Pizza Dough Available, Not Suitable for Coeliac</i>	28

## INSALATA + VERDURE

WINTER LEAVES + MINT + DILL 10

GREEN BEANS + SOFT HERBS + RED PEPPERS 12

CRISP POTATOES + ROSEMARY + GARLIC 10

BAKED TRUFFLE + MAC + CHEESE + PANGRATTATO 18

## DOLCE

<b>RUM BABA</b> Orange Mascarpone + Tonka Bean	19
<b>CANNOLI</b> Marsala Pastry + Sweet Ricotta	18
<b>ORANGE CUSTARD FRITTI</b> Fennel Sugar + Italian Meringue	18
<b>BLOOD ORANGE + CAMPARI GRANITA</b> Vanilla Coconut Chantilly	18
<b>TIRAMISU</b> Mascarpone + Espresso + Marsala	20

# SANTINI

Executive Chef – Nic Wood