

SANTINI

SANTINI JUGGERNAUT DINING MENU

Antipasto Plate

Sourdough + Pepe Saya Cultured Butter

San Daniele Prosciutto + La Delizia Latticini Burrata + Spiced Salt

20 per person

Mains

Potato Gnocchi + Chestnut Fungi + Jerusalem Artichoke + Greens + Pecorino 35

Or

Casarecce + Shark Bay Prawns + Tomato + Chilli + Dill + Lemon + Prawn Oil 36

Or

Veal Osso Bucco + Borlotti Beans + Vermouth + Orange Gremolata 44

Or

Pan Seared Kalbarri Snapper + Braised Cannellini Beans + Greens + Lemon + Green Olives 46

Or

The QT Rib Eye + Anchovy Butter + Shoestrings 58

Sides

Green Beans + Soft Herbs + Red Peppers 12

Crisp Potatoes + Rosemary + Garlic 10

Orange + Fennel Salad + Celery Heart + Radicchio + Currants + Olives + Shallots 19

Desserts

Tiramisu + Mascarpone + Espresso + Marsala 20

Or

Cannoli – Marsala Pastry + Sweet Ricotta 18

Or

Blood Orange + Campari Granita + Vanilla Coconut Panna Cotta 18