

THE GRAND SANTINI BREAD BASKET

Lemon Olive Oil Schiacciata + House Made Virgin Butter 7

ANTIPASTI

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|---|---------|--|---------|
| LIVE OYSTERS Spicy Fennel Dressing | each 5 | ZUCCHINI BLOSSOM Buffalo Ricotta + Lemon + Romesco + Chilli Honey | each 14 |
| PECORINO AGED 20 MONTHS Unfiltered Virgin Olive Oil + Young Marjoram + Grissini | 16 | ABROLHOS ISLAND OCTOPUS Crisp Pancetta + Green Peppers + Basil + Black Garlic + Lime | 23 |
| PROSCIUTTO SAN DANIELE LEVI Aged 600 Days Friuli-Venezia Giulia | 18 | AUTUMN PLUM SALAD Chicory + Fennel + Wasabi Rocket + Pecorino + Crisp Fava Beans | 18 |
| LAMB TOMAHAWK Marinated 48 Hours in Garlic + Oregano + Lemon | each 16 | GOLD BAND SNAPPER CARPACCIO Grapes + Celery + Green Chilli + Pickled Lemon | 22 |

VEGETABLE

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| CALABRIAN SALT BAKED BABY BEETS Hazelnuts + Pickled Strawberries + Cashew Cheese + Beet Juice | 22 | CAPRESE Buffalo Mozzarella + Yoghurt + Heirloom Tomatoes + Shallots + Basil | 24 |
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PASTA

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| RIGATONCINI RAGU Braised Mottainai Lamb + Baby Peas | 31 |
| SQUID INK RISOTTO Calamari + Fish Roe + Herb Salad | 29 |
| ROUGH CUT CRAB TAGLIATELLE Blue Swimmer Crab + Tomato Passata + Cognac + Basil | 34 |
| SPICY DUCK BOLOGNESE Black Pepper Fettuccine + Duck Crackling | 31 |

Buckwheat Gluten Free Pasta Available, 20 Minutes Minimum

MAIN

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| PAN SEARED GOLD BAND SNAPPER Tuscan White Beans + Smoked Tomatoes + Lemon | 45 |
| SAUSAGE AND PEPPERS Pure Pork Sausage + Roasted Peppers Agrodolce + Garlic + Bay Leaf | 38 |
| NEW YORK SIRLOIN 45 Day Dry Aged Pasture Fed, Cape Grim TAS 300g Polenta Crumbed Onion Rings | 44 |
| THE QT RIB EYE Black Angus Grain Fed, Darling Downs QLD, 320g Smoked Tomato Butter + Shoestrings | 58 |

SHARE

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| 'BISTECCA FIROENTINA' 45 Day Dry Aged Pasture Fed, Cape Grim TAS 800g Rosemary + Lemon + Condiments | 98 |
| VEAL CHOP 'PARMIGIANA' White Rocks Milk Fed Veal, WA 500g Buffalo Mozzarella + Tomato Passata + Basil | 88 |

PIG & PINOT

Available Friday Lunch Only

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| WOOD ROASTED BERKSHIRE SUCKLING PIG Roasted Potatoes + Pancetta + Oregano + Garlic + Roasting Juices | pp 60 |
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Your Server will advise the Pinot Selection

SIDE

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| BUTTER LETTUCE + MINT + DILL | 9 |
| RADICCHIO + ORANGE + GREEN OLIVE + PICKLED SHALLOT | 14 |
| GREEN BEANS + SOFT HERBS + RED PEPPERS | 12 |
| CRISP ITALIAN POTATOES + ROSEMARY + GARLIC | 10 |
| SHOESTRING FRIES | 9 |
| TRUFFLE MAC 'N' CHEESE Reggiano + Asiago + Taleggio + Gruyere + Black Truffle | 17 |

SWEET

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| BLOOD ORANGE AND CAMPARI GRANITA Vanilla Coconut Chantilly | 17 |
| CHERRY & BLACKBERRY GELATO Churned to Order + Rose Prosecco | 16 |
| CANNOLI Marsala Pastry + Ricotta | 18 |
| 'SFINGI' DONUTS Green Iranian Raisins + Cinnamon Sugar | 16 |
| BAKED VANILLA CHEESECAKE Sweet Pickled Cumquats + Raspberries | 19 |
| TIRAMISU 1988 Recipe Served Tableside | 19 |

SANTINI

Creative Director: Robert Marchetti

Executive Chef: Charlie Vargas