

SANTINI PANE
Sourdough + Pepe Saya Cultured Butter 7

ANTIPASTI

LIVE OYSTERS Shucked to Order + White Balsamic + Shallot + Lemon	36 / 72	RAW GOLD BAND SNAPPER Latticello + Celery + Kohl Rabi + Fennel Pollen	25
WOOD FIRED SCALLOP Orange + Chilli Butter	each 9	CRISPY ZUCCHINI BLOSSOMS Labneh + Green Grapes + Jalapeno Oil + Soft Herbs	24
SAN DANIELE PROSCIUTTO Friuli Venezia Giulia, Italy 24 Months Old Persimmon + Cold Press Canola Oil	25	ABROLHOS ISLAND OCTOPUS Chickpea + 'Nduja + Tomato + Lemon	25
LA DELIZIA LATTICINI BURRATA Saffron Braised Fennel + Tuscan Dwarf Peach + Pistachio	26	BEEF TARTARE Rangers Valley Black Onyx Rump, NSW Beetroot + Pickles + Yolc + Crisp Bread	24

INSALATA

RADICCHIO + PEAR Witlof + Balsamic + 12 Month Parmigiano Reggiano	19	BRUSSEL SPROUT + KALE Almonds + Mint + Fennel Salami + Toasted Buckwheat	21
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PASTA

RIGATONCINI Tomato + Caper Berries + Basil + Black Olives + Chestnut Pangrattato	29
SQUID INK RISOTTO Flash Seared Squid + Lemon + Parsley + Chilli	38
POTATO GNOCCHI Braised Rabbit + Fungi + Green Peas + Tarragon	37
CONCHIGLIONI Lamb Shoulder + Tomato Ragu + Capers + Mint + Parsley + Pecorino	38

Gluten Free Pasta Available

PRINCIPALE

PAN SEARED KALBARRI SNAPPER Mushroom 'Trifolati' + Parsley + Garlic + Oregano + Porcini Butter	46
PINK PEPPERCORN CRUSTED YELLOW FIN TUNA Mooloolaba QLD Anchovy Bagna Cauda + Courgette + Tomato Dressing	48
SPICED WAGIN DUCK BREAST Wagin, WA Radicchio + Hazelnut + Saba	48
LAMB RUMP Suffolk Lamb, Corrigin WA Cauliflower + Young Leek + Caper Leaves	48
NEW YORK STRIPLOIN Kidman Portrait 100 Day Grain Fed, WA, 250g Peppercorn Sauce	47
THE QT RIB EYE Black Angus Grass Fed, Harvey WA, 350g Anchovy Butter + Fries	61

MAIALE ARROSTO

WOOD GRILLED LINLEY VALLEY PORK CUTLET 68
Wundowie, Western Australia, 600g
Miso marinade + Agradolce Peppers + Caper Salt

CONDIVIDERE

BISTECCA FIORENTINA 125
30 Day Dry Aged 100 Day Grain Fed, Rose Mallee WA 950g
Salsa Erbe + Olive Oil

INSALATA + CONTORNI

AUTUMN LEAVES + MINT + DILL 10
GREEN BEANS + SOFT HERBS + RED PEPPERS 12
CRISPY POTATOES + ROSEMARY + GARLIC 10
BAKED TRUFFLE + MAC + CHEESE + PANGRATTATO 18

DOLCE

SANTINI SPACCA Dark Bitter Chocolate + White Chocolate & Coconut Mousse + Gold Leaf Passion Fruit Sorbet + Chocolate Crumbs	25
CANNOLI Marsala Pastry + Sweet Ricotta	18
PANNA COTTA Rhubarb + Ginger Crumb + Rose + Sheep's Milk Yoghurt Sorbet	18
BLOOD ORANGE + CAMPARI GRANITA Vanilla Coconut Chantilly	18
TIRAMISU Mascarpone + Espresso + Marsala	20

*** A surcharge of 15% is applicable on Public Holidays*

SANTINI

Executive Chef – Andrew Barkham

Chef De Cuisine – Dario Pompucci