

**SIBERIAN STURGEON CAVIAR 18gr**  
Baked Potato Skins + Sour Cream + Chive 95

**SANTINI PANE**  
Sourdough + Pepe Saya Cultured Butter 7

**ANTIPASTI**

<b>LIVE OYSTERS</b> Shucked to Order + White Balsamic + Shallot + Lemon	34 / 68	<b>KALBARRI SNAPPER CEVICHE</b> Seasoned Latticello + Peach + Lychee	25
<b>WOOD FIRED ABROLHOS ISLAND SCALLOP</b> Orange + Fermented Chilli Butter	each 9	<b>CRISPY LEMON RICOTTA ZUCCHINI FLOWERS</b> Pecorino + Sundried Tomato Pesto + Burnt Honey Dressing	24
<b>SAN DANIELE PROSCIUTTO</b> Friuli Venezia Giulia, Italy 24 Months Old Seasonal Figs + Aceto Balsamico di Modena IGP	25	<b>ABROLHOS ISLAND OCTOPUS</b> Corn + 'Nduja + Capsicum Dressing + Cannellini + Lemon	26
<b>HEIRLOOM TOMATO</b> Stracciatella + Pinenuts + Balsamic + Kalamata Oliva Verde Liquida	23	<b>BEEF TARTARE</b> Stirling Rangers Black Angus Beef 4+ WA Herbs Spuma + Pickles + Yolk + Buckwheat Crisp	26

**PASTA**

<b>POTATO GNOCCHI</b> Tomato Passata + Fresh Basil + Stracciatella + Pecorino + Pangrattato	32
<b>LINGUINE</b> Spanner Crab + Medley Tomato + Garlic + Basil	38
<b>SQUID INK RISOTTO</b> Flash Seared Squid + Lemon + Parsley + Chilli + Black Garlic	38
<b>RAVIOLI PINCI</b> Chestnut Mushrooms + Thyme Infused Broth + Garlic Shoots Parmigiano Reggiano 24 Months	36
<b>CAMPANELLE</b> Suffolk Lamb Shoulder Tomato Ragu + Black Olives + Parsley Pecorino Sauce	38

*Gluten Free Pasta Available*

**PRINCIPALE**

<b>PAN SEARED KALBARRI SNAPPER</b> Angelina Eggplant + Caponata Sauce + Origano	48
<b>PINK PEPPER CRUSTED FREMANTLE YELLOW FIN TUNA</b> Citrus Curd + Pickled Courgette + Green Sorrel	52
<b>WAGIN DUCK BREAST</b> Plums + Compressed Radicchio + Pecorino	52
<b>LAMB RUMP</b> Suffolk Lamb, Corrigin WA Cauliflower + Roast Garlic + Parsley + Lemon	49
<b>NEW YORK STRIPLOIN</b> Stirling Rangers 40 Days Dry Aged WA, 250g Santini Peppercorn Sauce	55
<b>THE QT RIB EYE ON THE BONE</b> Black Angus Grass Fed, Harvey WA, 500g Café de Paris Sabayon + Local Spring Leaves + Crispy Potatoes	80

**MAIALE ARROSTO**

**WOOD GRILLED BERKSHIRE PORK CUTLET 68**  
Beverley, Western Australia, 650g  
Miso Marinade + Agrodolce Peppers + Caper Salt

**CONDIVIDERE**

**BISTECCA FIORENTINA 135**  
1 KG Stirling Rangers Black Angus Beef 4+  
90 Grain feed  
Salsa Erbe + Horseradish + Olive Oil

**PIZZA**

**ROSSA**

<b>MARGHERITA</b> Fior di Latte + 12 Month Pecorino + Basil	28
<b>DIAVOLA</b> San Marzano Tomato + Mozzarella + Spicy Pepperoni + Italian Sausage	32
<b>PROSCIUTTO</b> San Daniele 24 Months + Fior di Latte + Fresh Cherry Tomato + Basil	34

**BIANCA**

<b>QUATTRO FORMAGGI</b> Gorgonzola + Fior di Latte + Smoked Scamorza + Pecorino	28
<b>FUNGHI</b> Provolone + Chestnut & Oyster Mushrooms + Spinach + Mozzarella	32

*Gluten Free Pizza Dough Available, Not Suitable for Coeliac*

**DOLCE**

<b>SANTINI SPACCA D'ORO</b> Dark Valrhona Sphere + Spiced White Chocolate Mousse + Raspberry Sorbet Gold Leaf + Hibiscus + Rose	25
<b>CANNOLI TRIO</b> Marsala Pastry + Sweet Ricotta + Pistachios + Chocolate + Espresso	19
<b>PANNA COTTA</b> Seasonal Stone Fruit + Macadamia Crumb + Bergamot Sorbet + Lemon Balm	18
<b>TIRAMISU</b> Mascarpone + Espresso + Marsala	19
<b>SANTINI SORBETTO</b> Strawberry + Lemon + Prosecco Spritz	19
<b>CHEESE PLATTER</b> Pyengana Cheddar + Brie + Bleu des Basques + Fig + Grapes + Honeycomb Quince + Grissini + Lavosh + Crackers	36

**INSALATA + CONTORNI**

<b>GEM COS</b> + Green Chilli + Dill + Walnut + Toasted Buckwheat	16
<b>MACCHERONCINI</b> + Asiago + Parmesan + Herbed Crumb	16
<b>SEASONAL LEAVES</b> + Witlof + Mint + Dill + Citrus Dressing	13
<b>GREEN BEANS</b> + Shallots + Red Peppers	13
<b>CRISPY ROYAL BLUE POTATOES</b> + Rosemary + Garlic	12

**SANTINI**

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

Executive Sous Chef – Dario Pompucci