

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

**ANTIPASTI**

<b>LIVE OYSTERS</b> Shucked to Order + White Balsamic + Shallot + Lemon	34 / 68
<b>WOOD FIRED ALBOROS ISLAND SCALLOP</b> Orange + Fermented Chilli Butter	each 9
<b>SAN DANIELE PROSCIUTTO</b> Friuli Venezia Giulia, Italy 24 Months Old La Delizia Straciatella + Extra Virgin Olive Oil	25
<b>SEASONAL BABY BEETROOTS</b> Goats Curd + Dill + Candied Pecans + Sunflower	22

<b>KALBARRI SNAPPER CEVICHE</b> Seasoned Latticello + Green Apple + Celery + Fennel	25
<b>CRISPY LEMON RICOTTA ZUCCHINI FLOWERS</b> Pecorino + Romesco + Soft Herbs + Burnt Honey Dressing	20
<b>ABROLHOS ISLAND OCTOPUS</b> Chickpea + 'Nduja + Capsicum Dressing + Lemon	26
<b>BEEF TARTARE</b> Stirling Rangers Black Angus Beef 4+ WA Black Garlic + Pickles + Yolk + Buckwheat Crisp	26

**PASTA**

<b>RIGATONCINI</b> Puttanesca Sauce + Black Olives + Capers + Ortiz Anchovies + Basil	32
<b>TAGLIOLINI</b> Spanner Crab + Medley Tomato + Garlic + Basil	35
<b>SQUID INK RISOTTO</b> Flash Seared Squid + Lemon + Parsley + Chilli	38
<b>SPRING GREEN PEAS RAVIOLI</b> Broad Beans + 24 Months Pecorino Romano + Leek + Oregano	36
<b>CAMPANELLE</b> Suffolk Lamb Shoulder Tomato Ragù + Capers + Mint + Parsley + Pecorino	38
<b>BUCATINI</b> Quattro Stelle Guanciale + Black Pepper + Carbonara Foam <i>Gluten Free Pasta Available</i>	33

**PRINCIPALE**

<b>PAN SEARED KALBARRI SNAPPER</b> Carnarvon Asparagus + Citrus Beurre Blanc + Bottarga + Sorrel	46
<b>SESAME CRUSTED FREMANTLE YELLOW FIN TUNA</b> Yuzu Curd + Pickled Courgette + Micro Coriander	48
<b>SPICED WAGIN DUCK BREAST</b> Wagin, WA Radicchio + Macadamia + Kumquat + Saba	52
<b>LAMB RUMP</b> Suffolk Lamb, Corrigin WA Cauliflower + Spring Onion + Caper Leaves	48
<b>NEW YORK STRIPLON</b> Stirling Rangers 40 Days Dry Aged WA, 250g Peppercorn Sauce	50
<b>THE QT RIB EYE</b> Black Angus Grass Fed, Harvey WA, 350g Cafe de Paris Sabayon + Local Spring Leaves + Crispy Potatoes	68

**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	25
<b>DIAVOLA</b> San Marzano Tomato + Mozzarella + Spicy Pepperoni	28
<b>PROSCIUTTO</b> San Daniele 24 Months + Fior di Latte + Fresh Cherry Tomato + Basil	28

**BIANCA**

<b>MORTADELLA</b> Garlic Oil + Straciatella + Pistacchios	25
<b>QUATTRO FORMAGGI</b> Gorgonzola + Fior di Latte + Smoked Scamorza + Pecorino	27
<b>FUNGHI</b> Provolone + Chestnut & Oyster Mushrooms + Spinach + Mozzarella <i>Gluten Free Pizza Dough Available, Not Suitable for Coeliac</i>	28

**DOLCE**

<b>SANTINI D'ORO</b> Dark Bitter Chocolate + White Chocolate & Coconut Mousse + Gold Leaf Passion Fruit Sorbet + Chocolate Crumb	25
<b>CANNOLI</b> Marsala Pastry + Sweet Ricotta	18
<b>PANNA COTTA</b> Rhubarb + Ginger Crumb + Rose + Sheep's Milk Yoghurt Sorbet	18
<b>BLOOD ORANGE + CAMPARI GRANITA</b> Vanilla Coconut Chantilly	18
<b>TIRAMISU</b> Mascarpone + Espresso + Marsala	19

**INSALATA + CONTORNI**

**BRUSSEL SPROUT** + Almonds + Mint + Fennel Salami + Toasted Buckwheat 19  
**SPRING LEAVES** + Witlof + Mint + Dill + Citrus Dressing 13  
**GREEN BEANS** + Shallots + Red Peppers 12  
**CRISPY ROYAL BLUE POTATOES** + Rosemary + Garlic 11

**SANTINI**

Executive Chef – Stephen Clarke  
Chef De Cuisine – Dario Pompucci

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

