

SANTINI PANE
Sourdough + Pepe Saya Cultured Butter 7

ANTIPASTI

LIVE OYSTERS Shucked to Order + White Balsamic + Shallot + Lemon	34 / 68	KALBARRI SNAPPER CEVICHE Seasoned Latticello + Green Apple + Cucumber + Fennel	25
WOOD FIRED ABROLHOS ISLAND SCALLOP Orange + Fermented Chilli Butter	each 9	CRISPY LEMON RICOTTA ZUCCHINI FLOWERS Pecorino + Romesco + Soft Herbs + Burnt Honey Dressing	24
SAN DANIELE PROSCIUTTO Friuli Venezia Giulia, Italy 24 Months Old Peaches + Dandaragan Extra Virgin Olive Oil	25	ABROLHOS ISLAND OCTOPUS Corn Custard + 'Nduja + Capsicum Dressing + Chickpea + Lemon	26
HEIRLOOM TOMATO Stracciatella + Macadamia + Balsamic + Kalamata Oliva Verde Liquida	21	BEEF TARTARE Stirling Rangers Black Angus Beef 4+ WA Black Garlic + Pickles + Yolk + Buckwheat Crisp	26

PASTA

GNOCCHETTI SARDI Norma Sauce + Kalamata Olives + Roasted Eggplant Pine Nuts Crumb + Basil	32
LINGUINE Spanner Crab + Medley Tomato + Garlic + Basil	35
SQUID INK RISOTTO Flash Seared Squid + Lemon + Parsley + Chilli	38
SPRING GREEN PEAS RAVIOLI Broad Beans + 24 Months Pecorino Romano + Garlic Shoots + Herbs	36
CAMPANELLE Suffolk Lamb Shoulder Tomato Ragù + Capers + Mint + Parsley + Pecorino	38

Gluten Free Pasta Available

PRINCIPALE

PAN SEARED KALBARRI SNAPPER Ginger Infused Gem Cos + Finger Lime Beurre Blanc + Passionfruit	48
SESAME CRUSTED FREMANTLE YELLOW FIN TUNA Yuzu Curd + Pickled Courgette + Micro Coriander	52
LAMB RUMP Suffolk Lamb, Corrigin WA Onion Puree + Roasted Onion + Plums	48
NEW YORK STRIPLOIN Stirling Rangers 40 Days Dry Aged WA, 250 g Santini Peppercorn Sauce	50
THE QT RIB EYE ON THE BONE Black Angus Grass Fed, Harvey WA, 500 g Cafe 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

MARGHERITA Fior di Latte + 12 Month Pecorino + Basil	25
DIAVOLA San Marzano Tomato + Mozzarella + Spicy Pepperoni	28
PROSCIUTTO San Daniele 24 Months + Fior di Latte + Fresh Cherry Tomato + Basil	32

BIANCA

QUATTRO FORMAGGI Gorgonzola + Fior di Latte + Smoked Scamorza + Pecorino	27
FUNGHI Provolone + Chestnut & Oyster Mushrooms + Spinach + Mozzarella	28

Gluten Free Pizza Dough Available, Not Suitable for Coeliac

DOLCE

SANTINI SPACCA D'ORO Dark Valrhona Sphere + Kirsch Chantilly + Sour Cherry Sorbet + Gold Leaf Coconut + Chocolate Crumb	25
CANNOLI Marsala Pastry + Sweet Ricotta	18
PANNA COTTA Seasonal Stone Fruit + Macadamia Crumb + Bergamot Sorbet + Lemon Balm	18
BLOOD ORANGE + CAMPARI GRANITA Vanilla Coconut Chantilly	18
TIRAMISU Mascarpone + Espresso + Marsala	19
SANTINI GELATO Strawberry + Pear + Prosecco Spritz	19
CHEESE PLATTER Pyengana Cheddar + Brie + Bleu des Basques + Fig + Grapes + Honeycomb Quince + Grissini + Lavosh + Crackers	36

INSALATA + CONTORNI

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

SANTINI

Executive Chef – Stephen Clarke
Executive Sous Chef – Dario Pompucci

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