

SANTINI PANE
Sourdough + Pepe Saya Cultured Butter 7

ANTIPASTI

LIVE OYSTERS Shucked to Order + White Balsamic + Shallot + Lemon	36 / 72	RAW GOLD BAND SNAPPER Seasoned Latticello + Kohl Rabi + Fennel Pollen	25
WOOD FIRED SCALLOP Orange + Chilli Butter	each 9	CRISPY TRUFFLE RICOTTA ZUCCHINI FLOWERS Pecorino + Romesco + Soft Herbs + Burnt Honey Dressing	24
SAN DANIELE PROSCIUTTO Friuli Venezia Giulia, Italy 24 Months Old La Delizia Straciatella + Extra Virgin Olive Oil	25	ABROLHOS ISLAND OCTOPUS Chickpea + 'Nduja + Capsicums + Lemon	26
SEASONAL BABY BEETROOTS Goats Curd + Dill + Pecans + Sunflower + Buckwheat	22	BEEF TARTARE Stirling Rangers Black Angus Beef 4+ WA Black Garlic + Pickles + Yolk + Crisp Bread	25

INSALATA

WINTER LEAVES Witlof + Mint + Dill + Citrus Dressing	12	BRUSSEL SPROUT + KALE Almonds + Mint + Fennel Salami + Toasted Buckwheat	21
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PASTA

RIGATONCINI Puttanesca Sauce + Black Olives + Capers + Ortiz Anchovies + Basil	29
TAGLIOLINI Green tomato Pesto + Burrata + Pistachios + Marjoram + Basil	29
SQUID INK RISOTTO Flash Seared Squid + Lemon + Parsley + Chilli	38
POTATO GNOCCHI Charred Wild Australian Mushrooms + Leek + Oregano	33
CAMPANELLE Lamb Shoulder Tomato Ragu + Capers + Mint + Parsley + Pecorino	38
BUCATINI Pecorino Romano 24 Months + Black Pepper + Truffle <i>Gluten Free Pasta Available</i>	42

PRINCIPALE

PAN SEARED KALBARRI SNAPPER Carnarvon Asparagus + Citrus Beurre Blanc + Bottarga + Sorrel	46
FENNEL CRUSTED YELLOW FIN TUNA Mooloolaba QLD Jerusalem Artichoke + Tuscan Cabbage + Bagna Cauda	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 Stirling Rangers 40 Days Dry Aged WA, 250g Peppercorn Sauce	50
THE QT RIB EYE Black Angus Grass Fed, Harvey WA, 350g Anchovy Butter + Fries	61

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	25
PEPPERONI San Marzano Tomato + Mozzarella + Pepperoni	28

BIANCA

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

INSALATA + CONTORNI

GREEN BEANS + SHALLOTS + RED PEPPERS 12
CRISPY POTATOES + ROSEMARY + GARLIC 11

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

SANTINI

Executive Chef – Stephen Clarke
Chef De Cuisine – Dario Pompucci

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

