

SANTINI

SANTINI GROUP DINING FEASTING MENU

2 Course
\$75 per head

3 Course
\$89 per head

The Grand Santini Bread Basket + Virgin Butter

ENTRÉE

Raw Veal 'Battuta' Tartare + Crostini + Pecorino

Calabrian Salt Baked Baby Beets + Hazelnuts + Pickled Strawberries + Cashew Cream + Beet Juice

Warm Mortadella + Pepperoncini + Pecorino - Bologna, Italy

Gold Band Snapper Carpaccio + Grapes + Celery + Green Chilli + Pickled Lemon

MAINS

Fennel Crusted Yellowfin Tuna + Lime Skordalia + Broad Beans + Peas + Basil + Mint

Rigatoncini + Lamb Ragu – 12 Hour Braise + Baby Peas

The QT Rib Eye + Smoked Tomato Butter

Capri Salad + Chicory + Fennel + Wasabi Rocket + Pecorino + Crisp Fava Beans

SIDES

Green Beans + Soft Herbs + Red Peppers

Crispy Italian Potatoes + Rosemary + Garlic

Butter Lettuce + Mint + Dill

DESSERT

Sfingi Doughnuts + Green Iranian Raisins + Cinnamon Sugar

Tiramisu 1988 Recipe

**Menus are subject to change without notice*

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