

# SANTINI

## SPUNTINO

Fig + Goats Curd Tartlets

Sterling Caviar + Crème Fraiche + Chicken Skin

**NV Perrier Jouët 'Grand Brut' Champagne - Epernay, FRA**

## PRIMO CORSO

Octopus + Pickled Mussels + Broad Beans + Blackberries + Fennel + Borage Flowers

**2018 Kir Yianni - Amyndeon, GRE**

or

Ricotta + Lemon + Zucchini Blossom + Carrot Hummus + Herb Oil

**2017 Charquino - Rias Baixas, SPN**

## SECONDO COSO

Burrata + Fennel + Pine Nuts + Sweet Yellow Peppers + Citrus

**2017 Villa Matilde - Campania, ITA**

or

WA Rock Lobster + Uni + Dill + Orange

**2018 Stefano Lubiana 'Primavera' - Derwent Valley, TAS**

## TERZO CORSO

Wood Roasted Snapper + Saffron + Smoked Potato + Fennel + Tomatoes

**2018 Larry Cherubino 'The Yard, Channybearup' - Pemberton, WA**

or

Braised Beef Ravioli + Pickled Mushrooms + Watercress Oil + Bone Broth + Garlic Flowers

**2017 Fletcher Nebbiolo D'alba - Piedmont, ITA**

## QUARTO CORSO

Dark Bitter Chocolate + Passionfruit + Ginger + Chocolate Crumbs

**2014 Myattsfeld 'Kenneth Green' Vintage Fortified - Perth Hills, WA**

or

Orange Custard Fritti + Italian Meringue + Fennel Sugar

**2014 Torbreck 'Bothie' Frontignac - Barossa Valley, SA**

## NEW YEAR'S EVE MENU - THURSDAY 31<sup>st</sup> DECEMBER 2020

\$165 per person

Additional \$60 per person for paired wine selection