

SANTINI

Valentine's Day Dinner Santini Grill

3-Course Menu

\$129 pp

Glass of Prosecco on arrival

Amuse Bouche

Entrée

Wood Roasted Split Prawns

Spencer Gulf Prawns + Uni Butter + Wasabi + Finger Lime

Or

Baby Burrata Cheese

Yellow Peach + Braised Fennel + Citrus Oil

Or

Cape Grim Raw Beef

Raw Beef + Anchovy Crème + Crispy Onion + Frisee

Main

Line Caught King Snapper

Braised Leek + Fennel + Vongole Clams + Capers + Lemon Butter

Or

Chanterelle + Exotic Mushroom Crostata

Porcini Tart + Taragna "Buckwheat" Mascarpone Polenta + Porcini Gravy + Borage

Or

Dry Aged Cape Grim Sirloin

30 Day Dry Aged Sirloin + Burnt Onion + Watercress

Or

Crab + Mussel Cavatelli

Shark Bay Crab + Pickled Mussels + Smooth Tomato Passata + Cognac + Basil

Shared Dessert

QT Kisses

Gold + Cherry + Coconut + Yoghurt Pearls + White Chocolate

Or

Chocolate Truffle

Valrhona Chocolate + Hazelnut + Malt + Honeycomb + Chocolate Crumbs