

SANTINI

Santini X Starlight Feasting Lunch

Anon Sparkling Cuvée NV on arrival

Entree

Adam Bielawski - Poach Pear

Local Charcuterie

Octopus Terrine + Pork Rillettes + Smoke Honey + Duck-Pork-Pear Terrine + Tomato Relish Spiced Lamb Crepinette

Lucas Fernades - Long Chim

Duck Larp + Grilled Chillies + Lime Roasted Rice + Betel Leaves

Stuart Laws - Chefs Collective

Pancetta + Scallop + Boudin Noir + Pica de Galo + Puffed Grains

Paired with Deep Woods Estate Harmony Rosé 2018 & Millbrook Vermentino 2018

Mains

Kenny McHardy – Manuka Woodfire Kitchen

Smoked Berkshire Pork + Roasted Red Cabbage + Miso Sauce

Stephen Clarke – Clarke's of North Beach

Mottainai Omega Lamb + Trigg Honey + Macadamia + Smoked Potato Mousse + Buttermilk

Melissa Palinkas – Young George Bar & Kitchen

Wood Roasted Fish + Ferment Liquor + Capers + Onion + Hazelnuts

Nic Wood – Santini Bar & Grill

Rump Cap + Ox Tail-Bone Marrow + Fungi + Fermented Black Garlic + Treviso

Paired with Evans & Tate Karridale Chardonnay 2015 & Millbrook Estate Shiraz Viognier 2014

Desserts

Chase Webber – The Standard

Passion "Nut"

Amy Hamilton – Liberté

Okara Frangipane + Quince Tart + Double Cream + Quince Caramel

Paired with Smithbrook Yilgarn Botrytis Semillon 2011

**subject to change*

Proudly supporting
 **Starlight**
children's foundation