

## ORGANIC HAND CRAFTED BREAD BOWL

Organic Sourdough + Quinoa Loaf + Lemon Tomato-Onion Focaccine + Crisp Venice Scroll + Grissini  
House Made Virgin Butter

6

## SMALL ANTIPASTO PLATES

### LIVE OYSTERS

2 Coastal-Inland Varieties Available  
Natural +Lemon

each 5

### CROSTINI "CORNICAN" CAPOCOLLO

Dry Aged Pork Neck-Shoulder + Black Garlic-Anchovies  
Spread

14

### PECORINO 20 MONTHS AGED VG, GFO

Unfiltered Virgin Olive Oil + Young Marjoram + Grissini

16

### PROSCIUTTO "SAN DANIELE" LEVI

Aged 600 Days - Del Friuli, Italy

18

### MORTADELLA

Warm Mortadella + Pickles + Aniseed - Bologna, Italy

16

### RAW YELLOW FIN TUNA

Avocado + Beans + Green Chilli + Lime + Coriander

21

### CRISP "CROSTOLI" PASTRY PUFFS

9+Wagyu Bresaola + Reggiano

18

### CRISP ZUCCHINI BLOSSOM VG

Buffalo-Lemon-Ricotta +Romesco + Chilli Honey

each 14

### WOOD GRILLED OCTOPUS

Congo Potato + Peppers + Basil + Olives + Black Garlic

22

### WOOD GRILLED TOMAHAWK LAMB CHOP

Marinated 48 Hours in Garlic + Oregano + Lemon

each 14

### CAPRI SALAD VG, GF

Purple Puntarelle Hearts + Fennel + Rocket + Pecorino + Crisp Fava Beans

17

### GOLD-BAND SNAPPER CARPACCIO

Grapefruit + Pepperoncini + Celery + Green Tomato

21

## MEDIUM VEGETABLE PLATES

### CALABRIAN SALT BAKED BABY BEETS VG, V, GF

Hazelnuts + Pickled Strawberries + Cashew Cheese + Beet Juice

22

### STRACCIATELLA VG

Wood Roasted Tomatoes + Basil + Pangrattato

23

## MEDIUM PASTA PLATES

### RIGATONCINI + LAMB RAGU

12 Hour Braise + Baby Peas

28

### SQUID INK RISOTTO

Flash Seared Calamari + Fish Roe + Lemon-Salad

29

### BLACK PEPPER FETTUCINE-SPICY DUCK "BOLOGNESE"

Duck Crackling

31

### ROUGH CUT "LINGUINE" CRAB

Shark Bay Hand Picked Crab Meat + Smooth Tomato  
Passata + Cognac + Greek Basil

34

### CASARECCE CON "FUNGHI"

Pine & Slippery Jack Mushroom Ragù + Finished with an Organic Egg Yolk

29

*Buckwheat Gluten Free Pasta Available 20 Minutes Minimum*

## LARGE MAIN PLATES

### PINE & SLIPPERY JACK MUSHROOM "CROSTATA" VG

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

32

### PAN SEARED KING SNAPPER

Yellow Peaches + Braised Fennel + Citrus Oil

44

### "BERKSHIRE" BLACK PIG PORK CHOP

7 Days Dry Aged, York, WA, 350g,  
Yellow Peppers Agrodolce + My Brown Sauce

45

### ROASTED SPICED WAGIN HALF DUCK

Cherry + Grappa Duck Sauce

48

### FENNEL CRUSTED YELLOW FIN TUNA

Celeriac + Apple + Hazelnuts + Sesame + Lime

45

### NEW YORK SIRLOIN ON THE BONE

45 Days Dry Aged, Cape Grim, TAS, 350g, Pasture Fed  
Parmesan-Polenta-Crumbed Thick Cut Onion Rings  
*When Available*

39

### THE QT RIB EYE *Exclusively Sourced*

Black Angus, Grain Fed, 320g, Darling Downs, QLD  
Hand Cut Fries + Caper-Anchovy Butter + Lemon

58

## MEDIUM PIZZA PLATES

### RED SAUCE

#### SAN MARZANO TOMATOES-BASIL VG

Fior di Latte + 20 Month Aged Pecorino

23

#### DRY CURED PORK SAUSAGE + GUANCIALE

Mozzarella + San Marzano Tomatoes + Greek Basil-Parsley Salad

26

### NO SAUCE

#### WOOD FIRED PICKLED MUSHROOMS VG

Taleggio + Mozzarella + Thyme + Garlic + Lemon

28

#### RED PEPPER-GARLIC-FENNEL SHRIMP

Mozzarella + Parmesan + Dried Pasilla Chilli + Fresh Dandelion + Lemon

27

#### "CACIO E PEPE" CLAMS

20 month Aged Pecorino + Mozzarella + Burrata + Spiced Pancetta

28

*Gluten Free Pizza Dough Available, Not Suitable For Celiacs*

## LARGER TO SHARE FOR 2 OR MORE

### SEA SALT CRUSTED TUSCAN "BISTECCA FIORENTINA" T-BONE

45 Days Dry Aged, Cape Grim, TAS, 800g, Pasture Fed  
Rosemary + Lemon + Condiments

94

### VEAL CHOP "PARMIGIANA"

White Rocks Milk Fed Veal, WA, 500g  
"Campania" Buffalo Mozzarella  
Roasted Vodka Tomato Passata + Young Basil

88

## LITTLE SIDE PLATES

### CRISP ITALIAN POTATOES + ROSEMARY + GARLIC

9

### PEA SALAD + FRESH & DRIED RICOTTA + BASIL + MINT

12

### ORANGE + GREEN OLIVE + PICKLED SHALLOTS + RADICCHIO + MINT

14

### WOOD ROASTED BONE MARROW + SICILIAN CAPER-PARSLEY SALAD

14

### BUTTER LETTUCE + MINT+ DILL SALAD

9

### CRISP GRATINATED CAULIFLOWER + FENNEL+

GARLIC + ASIAGO & PECORINO CHEESE GF

14

## PIG & PINOT FRIDAYS

*Available Friday Lunch Only*

### BLACK BERKSHIRE "SICILIAN" SUCKLING PIG

pp 55

Wood Roasted + Roasted New Season Potatoes-Spiced Speck-  
Oregano-Garlic + Pork Roasting Juices

*Your Server will advise the Pinot Selection*

## SMALL SWEET PLATES

### "SFINGI" DONUTS

Green Iranian Raisons + Cinnamon-Snow Sugar

16

### TRE CANNOLI 3 FLAVOURS

Raspberry Custard + Pistachio-Sweet Ricotta +  
Dark Chocolate Zabaglione

18

### BLOOD ORANGE + CAMPARI GRANITA GF,DF

Vanilla Coconut Chantilly

17

### TIRAMISU

1988 Recipe

19

### PROFITEROLES

Valrhona Chocolate + Mascarpone-Vanilla Ice-cream + Dark Pearls

19

## TINY SWEET PLATES

### WEDDING DAY SPONGE BISCOTTI

11

### STRAWBERRY-PEAR "GELATO" GF, DF

Rose Prosecco Hit

*Churned to Order Soft Serve*

14

# SANTINI