

## ORGANIC HAND CRAFTED BREAD BOWL

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

6

## ANTIPASTO PLATES

<b>LIVE OYSTERS</b> 2 Coastal-Inland Varieties Available Coriander + Horseradish + White Balsamic	each 5	<b>CRISP "CROSTOLI" PASTRY PUFFS</b> 9+ Wagyu Bresaola + Reggiano	18
<b>CROSTINI "CORSIKAN" CAPOCOLLO</b> Dry Aged Pork Neck-Shoulder + Black Garlic-Anchovies Aioli	14	<b>CRISP ZUCCHINI BLOSSOM</b> vg Buffalo-Lemon-Ricotta + Romesco + Chilli Honey	each 14
<b>PECORINO 20 MONTHS AGED</b> VG, GFO Unfiltered Virgin Olive Oil + Young Marjoram + Grissini	16	<b>WOOD GRILLED OCTOPUS</b> Crisp Pancetta + Green Peppers + Basil + Black Garlic + Lime	22
<b>PROSCIUTTO "SAN DANIELE" LEVI</b> Aged 600 Days - Del Friuli, Italy	18	<b>WOOD GRILLED TOMAHAWK LAMB CHOP</b> Marinated 48 Hours in Garlic + Oregano + Lemon	each 16
<b>MORTADELLA</b> Warm Mortadella + Pickles + Aniseed - Bologna, Italy	16	<b>CAPRI SALAD</b> VG, GF Purple Puntarelle Hearts + Fennel + Rocket + Pecorino + Crisp Fava Beans	17
<b>RAW YELLOW FIN TUNA</b> Avocado + Beans + Green Chilli + Lime + Coriander	22	<b>GOLD-BAND SNAPPER CARPACCIO</b> Pomegranate + Celery + Grapes + Green Chilli	21

## VEGETABLE PLATES

<b>CALABRIAN SALT BAKED BABY BEETS</b> VG, V, GF Hazelnuts + Pickled Strawberries + Cashew Cheese + Beet Juice	22	<b>STRACCIATELLA</b> VG Wood Roasted Tomatoes + Basil + Pangrattato	23
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## PASTA PLATES

<b>RIGATONCINI + LAMB RAGU</b> 12 Hour Braise + Baby Peas	29
<b>SQUID INK RISOTTO</b> Flash Seared Calamari + Fish Roe + Lemon-Salad	29
<b>BLACK PEPPER FETTUCINE-SPICY DUCK "BOLOGNESE"</b> Duck Crackling	31
<b>ROUGH CUT "LINGUINE" CRAB</b> Shark Bay Hand Picked Crab Meat + Smooth Tomato Passata + Cognac + Greek Basil	34
<b>CARCIOFO FRICELLI</b> Artichoke Creme + Shitake + Ricotta + Crisp Artichokes	29

*Buckwheat Gluten Free Pasta Available 20 Minutes Minimum*

## PIZZA PLATES

### RED SAUCE

<b>SAN MARZANO TOMATOES-BASIL</b> VG Fior di Latte + 20 Month Aged Pecorino	23
<b>DRY CURED PORK SAUSAGE + GUANCIALE</b> Mozzarella + San Marzano Tomatoes + Greek Basil-Parsley Salad	26

### NO SAUCE

<b>ZUCCHINI + POTATO + ROSEMARY</b> Ricotta + Mozzarella + Thyme + Garlic + Lemon	27
<b>RED PEPPER + GARLIC + FENNEL + SHRIMP</b> Mozzarella + Parmesan + Dried Pasilla Chilli + Fresh Dandelion + Lemon	27
<b>"CACIO E PEPE" CLAMS</b> 20 month Aged Pecorino + Mozzarella + Burrata + Spiced Pancetta	28

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

## SIDE PLATES

<b>CRISP ITALIAN POTATOES + ROSEMARY + GARLIC</b>	9
<b>PEA SALAD + FRESH &amp; DRIED RICOTTA + BASIL + MINT</b>	12
<b>ORANGE + GREEN OLIVE + PICKLED SHALLOTS + RADICCHIO + MINT</b>	14
<b>GREEN BEANS + DILL + RED PEPPERS</b>	12
<b>BUTTER LETTUCE + MINT+ DILL SALAD</b>	9
<b>BLACK TRUFFLE MAC 'N' CHEESE REGGIANO + ASIAGO + TALEGGIO + GRUYERE CHEESE SAUCE + PANGRATTATO</b>	17

## MAIN PLATES

<b>PINE &amp; SLIPPERY JACK MUSHROOM "CROSTATA"</b> VG Porcini Tart and Taragna "Buckwheat" Mascarpone Polenta + Mushroom Borage Gravy	32
<b>PAN SEARED GOLD BAND SNAPPER</b> Tuscan White Beans + Smoked Tomatoes + Lemon	45
<b>CRISP ROASTED PORK JOWL-CHEEK</b> Roasted Sun Chokes + Apple + Fennel + Pork Juices	44
<b>FENNEL CRUSTED YELLOW FIN TUNA</b> Lemon Skordalia + Garlic Cukes + Parsley + Lime	45

<b>NEW YORK SIRLOIN ON THE BONE</b> 45 Days Dry Aged, Cape Grim, TAS, 350g, Pasture Fed Parmesan-Polenta-Crumbed Thick Cut Onion Rings <i>When Available</i>	39
<b>THE QT RIB EYE</b> <i>Exclusively Sourced</i> Black Angus, Grain Fed, 320g, Darling Downs, QLD Smoked Tomato Butter + Shoestrings	58

## SHARE FOR 2 OR MORE

<b>SEA SALT CRUSTED TUSCAN "BISTECCA FIORENTINA" T-BONE</b> 45 Days Dry Aged, Cape Grim, TAS, 800g, Pasture Fed Rosemary + Lemon + Condiments	94
<b>VEAL CHOP "PARMIGIANA"</b> White Rocks Milk Fed Veal, WA, 500g "Campania" Buffalo Mozzarella Roasted Vodka Tomato Passata + Young Basil	88

## PIG & PINOT FRIDAYS

*Available Friday Lunch Only*

<b>BLACK BERKSHIRE "SICILIAN" SUCKLING PIG</b> Wood Roasted + Roasted New Season Potatoes - Spiced Speck - Oregano - Garlic + Pork Roasting Juices <i>Your Server will advise the Pinot Selection</i>	pp 55
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## SWEET PLATES

<b>"SFINGI" DONUTS</b> Green Iranian Raisons + Cinnamon-Snow Sugar	16
<b>TRE CANNOLI 3 FLAVOURS</b> Raspberry Custard + Pistachio-Sweet Ricotta + Dark Chocolate Zabaglione	18
<b>BLOOD ORANGE + CAMPARI GRANITA</b> GF, DF Vanilla Coconut Chantilly	17
<b>TIRAMISU</b> 1988 Recipe	19
<b>PROFITEROLES</b> Valrhona Chocolate + Mascarpone-Vanilla Ice-cream + Dark Pearls	19
<b>WEDDING DAY SPONGE BISCOTTI</b>	11
<b>STRAWBERRY-PEAR "GELATO"</b> GF, DF Rose Prosecco Hit <i>Churned to Order Soft Serve</i>	14

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