

THE GRAND SANTINI BREAD BASKET

Tomato-Onion Focaccine + Lemon Olive Oil Scacciata + Sesame Grissini + Seeded Sourdough + House Made Virgin Butter

7

ANTIPASTO PLATES

LIVE OYSTERS 2 Coastal-Inland Varieties Available Coriander + Horseradish + White Balsamic	each 5	CRISP "CROSTOLI" PASTRY PUFFS 9+ Wagyu Bresaola + Reggiano	18
PECORINO 20 MONTHS AGED Unfiltered Virgin Olive Oil + Young Marjoram + Grissini	16	CRISP ZUCCHINI BLOSSOM Buffalo-Lemon-Ricotta + Romesco + Chilli Honey	each 14
PROSCIUTTO "SAN DANIELE" LEVI Aged 600 Days - Del Friuli, Italy	18	WOOD GRILLED OCTOPUS Crisp Pancetta + Green Peppers + Basil + Black Garlic + Lime	22
MORTADELLA Warm Mortadella - Bologna Italy + Pecorino + Black Truffle	21	CAPRI SALAD Purple Puntarelle Hearts + Fennel + Rocket + Pecorino + Crisp Fava Beans	18
WOOD GRILLED TOMAHAWK LAMB CHOP Marinated 48 Hours in Garlic + Oregano + Lemon	each 16	RAW VEAL "BATTUTA" TARTARE Milk Fed Veal Loin + Pecorino + Black Truffle + Crostini	24
RAW YELLOW FIN TUNA Avocado + Beans + Green Chilli + Lime + Coriander	22	GOLD-BAND SNAPPER CARPACCIO Pomegranate + Celery + Grapes + Green Chilli	21

VEGETABLE PLATES

CALABRIAN SALT BAKED BABY BEETS Hazelnuts + Pickled Strawberries + Cashew Cheese + Beet Juice	22	BURRATA Raw Artichoke Hearts + Green Capri Olives + Preserved Lemon + Nora Chilli	24
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PASTA PLATES

LOCAL VENISON OSSO BUCCO + RIGATONCINI 8 Hour Braise + Orange + Gremolata	34
SQUID INK RISOTTO Flash Seared Calamari + Fish Roe + Lemon Salad	29
POTATO-RICOTTA GNOCCHI Spicy Pork Sausage-Chestnuts Ragu + Sage + Pecorino	34
ROUGH CUT "LINGUINE" CRAB Shark Bay Hand Picked Crab Meat + Smooth Tomato Passata + Cognac + Greek Basil	34
CARCIOFO FRICELLI Artichoke Creme + Shitake + Ricotta + Crisp Artichokes	29

Buckwheat Gluten Free Pasta Available 20 Minutes Minimum

PIZZA PLATES

RED SAUCE

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

NO SAUCE

ZUCCHINI + POTATO + ROSEMARY Ricotta + Mozzarella + Thyme + Garlic + Lemon	27
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

SIDE PLATES

CRISP ITALIAN POTATOES + ROSEMARY + GARLIC	9
PEA SALAD + FRESH & DRIED RICOTTA + BASIL + MINT	12
ORANGE + GREEN OLIVE + PICKLED SHALLOTS + RADICCHIO + MINT	14
GREEN BEANS + DILL + RED PEPPERS	12
BUTTER LETTUCE + MINT+ DILL SALAD	9
BLACK TRUFFLE MAC 'N' CHEESE REGGIANO + ASIAGO + TALEGGIO + GRUYERE CHEESE SAUCE + PANGRATTATO	17
MANJIMUP BLACK TRUFFLE <i>Enhance Any Dish - Shaved to Order</i>	18

MAIN PLATES

PINE & SLIPPERY JACK MUSHROOM "CROSTATA" Porcini Tart and Taragna "Buckwheat" Mascarpone Polenta + Mushroom Gravy + Borage Flowers	36
PAN SEARED GOLD BAND SNAPPER Tuscan White Beans + Smoked Tomatoes + Lemon	45
CRISP ROASTED PORK JOWL-CHEEK Roasted Sunchoke + Apple + Fennel + Pork Juices	44
FENNEL CRUSTED YELLOW FIN TUNA Lemon Skordalia + Garlic Cukes + Parsley + 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 <i>When Available</i>	39
THE QT RIB EYE <i>Exclusively Sourced</i> Black Angus, Grain Fed, 320g, Darling Downs, QLD Smoked Tomato Butter + Shoestrings	58

SHARE FOR 2 OR MORE

SEA SALT CRUSTED TUSCAN "BISTECA 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

PIG & PINOT FRIDAYS

Available Friday Lunch Only

BLACK BERKSHIRE "SICILIAN" SUCKLING PIG Wood Roasted + Roasted New Season Potatoes - Spiced Speck - Oregano - Garlic + Pork Roasting Juices <i>Your Server will advise the Pinot Selection</i>	pp 60
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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 Vanilla Coconut Chantilly	17
TIRAMISU 1988 Recipe	19
PROFITEROLES Valrhona Chocolate + Mascarpone-Vanilla Ice-cream + Dark Pearls	19
WEDDING DAY SPONGE BISCOTTI	11
STRAWBERRY-PEAR "GELATO" Rose Prosecco Hit <i>Churned to Order Soft Serve</i>	14
SALTED CARAMEL TART Bitter Chocolate + Quark + Cocoa	18

SANTINI

Creative Director: Robert Marchetti
Executive Chef: Nic Wood