



QT

PERTH

SANTINI BAR & GRILL EVENTS MENUS



SANTINI GRILL

Santini is brimming with sensory temptations and is the ideal venue for contemporary, edgy and creative soirees. Wisely guided by the seasons and inspired by Italian traditions, locally foraged produce takes centre stage in a bold share-style menu, with a two and three course feasting menu for those who want it all.

Available for group dining bookings for breakfast and dinner and exclusive use for lunch affairs, Santini can confidently accommodate flavour-filled meetings, events and exclusive dinner parties.



SANTINI BAR

Every hour is cocktail hour at Santini Bar. Nestled on the first floor with Santini Grill, this downtown hideout is available for group bookings and cocktail parties in designated areas for 20-40 guests.

Moody and intimate, time flies within these walls. Don't be surprised if you stay longer than expected, perched on a leather-bound seat, swirling a glass of something nice from the Italian-inspired wine list or an artisanal take on a classic cocktail.



SANTINI SEMI-PRIVATE DINING

Behind a Wizard of Oz-like curtain, lies a great and powerful dining room. Available for private feasts for up to 36 guests, the bright and spacious Santini Semi-Private Dining Room is where sophisticated sit-downs evolve into unforgettable moments in time.

Eat like a king in a room fit for an artist. of natural light completes a space that always succeeds in leaving a lasting impression.

SANTINI GROUP DINING BREAKFAST MENU

\$35 per person

SERVED ON THE TABLE :

A Selection of Freshly Baked Pastries + Yoghurt Pots

CHOOSE ONE OF THE FOLLOWING :

TOASTED GLUTEN FREE MUESLI

Coconut Yoghurt + Rhubarb & Ginger Compote + Pear + Almond Milk

SCRAMBLED EGGS

Watercress + Soft Herbs + Buttered Sourdough

SMASHED AVOCADO

Sourdough + Pickled Chilli + Edamame + Pecorino + Citrus Oil

SANTINI BREAKFAST

Scrambled Egg + Smoked Bacon + Pork Sausage + Potato Hash + Wilted Greens + White Beans + Hot Rolls

BEVERAGES

Batch Brew Coffee, Seven Seas Loose Leaf Tea, Fresh Orange Juice

**Menus are subject to change without notice.*

SANTINI GROUP DINING FEASTING MENU

2 Course
\$75 per person

3 Course
\$89 per person

The Grand Santini Bread Basket + Virgin Butter

ENTRÉE

Raw Veal 'Battuta' Tartare + Crostini + Pecorino

Calabrian Salt Baked Baby Beets + Hazelnuts + Pickled Strawberries + Cashew Cream + Beet Juice

Warm Mortadella + Pepperoncini + Pecorino - Bologna, Italy

Gold Band Snapper Carpaccio + Grapes + Celery + Green Chilli + Pickled Lemon

MAINS

Fennel Crusted Yellowfin Tuna + Lime Skordalia + Broad Beans + Peas + Basil + Mint

Rigatoncini + Lamb Ragu – 12 Hour Braise + Baby Peas

The QT Rib Eye + Smoked Tomato Butter

Capri Salad + Chicory + Fennel + Wasabi Rocket + Pecorino + Crisp Fava Beans

SIDES

Green Beans + Soft Herbs + Red Peppers

Crispy Italian Potatoes + Rosemary + Garlic

Butter Lettuce + Mint + Dill

DESSERT

Sfingi Doughnuts + Green Iranian Raisins + Cinnamon Sugar

Tiramisu 1988 Recipe

**Menus are subject to change without notice.*

BEVERAGES

Menus require a minimum of 20 persons.

Tier One

BEVERAGE PACKAGE

Price per Guest

2 hours - \$29 pp

3 hours - \$35 pp

4 hours - \$41 pp

5 hours - \$46 pp

Package Includes

Craigmoor Estate, Cuvée Brut, Australia

Willow Bridge Water Dancer, Semillon-Sauvignon Blanc, Ferguson Valley, WA

Chain of Fire Shiraz Cabernet, Australia

Little Creatures Elsie WA Ale, WA

5 Seeds Crisp Apple Cider, Australia

James Boag's Light, TAS

Soft Drinks + Juice

Tier Two

BEVERAGE PACKAGE

Price per Guest

2 hours - \$39 pp

3 hours - \$46 pp

4 hours - \$53 pp

5 hours - \$59 pp

Package Includes

Aurelia Prosecco, South East Australia

Cullen 'Dancing In The Moonlight' Rosé, Margaret River, WA

Leeuwin Estate Siblings, Sauvignon Blanc, Margaret River, WA

Ad Hoc 'Cruel Mistress', Pinot Noir, Great Southern WA

Cape Barren 'Native Goose' Shiraz, McLaren Vale, SA

5 Seeds Crisp Apple Cider, Australia

Little Creatures Elsie WA Ale, WA

James Boag's Light, TAS

Soft Drinks + Juice

Tier Three

BEVERAGE PACKAGE

Price per Guest

2 hours - \$49 pp

3 hours - \$55 pp

4 hours - \$63 pp

5 hours - \$69 pp

Package Includes

Josef Chromy Sparkling NV, Tasmania

Château de l'Aumérade Grenache Rosé, France

Cullen 'Dancing In The Sunlight', Sauvignon Blanc Semillon, Margaret River WA

Oakridge Chardonnay, Yarra Valley, VIC

Castelli Estate Pinot Noir, Denmark, WA

Leeuwin Estate Prelude, Cabernet Sauvignon, Margaret River, WA

James Squire 'Orchard' Apple Crush Cider, NSW

Little Creatures Elsie WA Ale, WA

Kirin Megumi, Japan

James Boag's Light, TAS

Soft Drinks + Juice

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