

### SANTINI BREAD

Rosemary + Olive + Lemon Focaccia  
Unfiltered Olive Oil 7

### ANTIPASTI

<b>LIVE OYSTERS</b> Chardonnay Vinegar + Cucumber + Lemon	half 30   dozen 60	<b>BEEF TARTARE</b> Fermented Chilli + Aged Cheddar + Egg Yolk + Fried Onions	24
<b>PROSCIUTTO SAN DANIELE LEVI</b> Aged 600 Days Friuli-Venezia Giulia + Crisp Pastry Puffs + Black Garlic	18	<b>ZUCCHINI BLOSSOMS</b> Spiced Labneh + Herb Oil + Sesame	24
<b>GOLD BAND SNAPPER CARPACCIO</b> Burnt Orange + Fennel + Horseradish	22	<b>ABROLHOS ISLAND OCTOPUS</b> Braised Chickpeas + 'Nduja + Lemon + Parsley	23
<b>RAW TUNA</b> Red Peppers + Tuna Creme + Basil + Bottarga	23	<b>SPLIT SKULL ISLAND PRAWNS</b> Uni + Orange + Chilli Butter	28

### VEGETABLE

<b>ORANGE + FENNEL SALAD</b> Celery Heart + Radicchio + Currants + Green Olives + Pickled Shallots	19	<b>BURRATA</b> Roasted Beets + Strawberries + Pomegranate + Beet Juice	25
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### PASTA

<b>RIGATONCINI</b> Braised Lamb Shoulder + Olives + Pecorino	31
<b>KING PRAWN RISOTTO</b> Poached Prawn + Soft Herbs + Lemon + Mascarpone	34
<b>ROUGH CUT LINGUINE</b> Blue Swimmer Crab + Tomato + Cognac + Basil	34
<b>TAGLIATELLE</b> Pea + Asparagus + Courgette + Chevre + Pangrattato	29

*Gluten Free Pasta Available, 20 Minutes Minimum*

### PIG + PINOT

*Available Friday Lunch Only*

**WOOD ROASTED BLACK BERKSHIRE SUCKLING PIG**  
Roasted Potatoes + Pancetta + Oregano + Garlic + Roasting Juices  
64pp

*Your Server will advise the Pinot Selection*

### MAIN

<b>PAN SEARED GOLD BAND SNAPPER</b> Tuscan White Beans + Smoked Tomatoes + Lemon	43
<b>BLACK BERKSHIRE PORK COTOLETTA</b> Burnt Butter + Sage + Capers + Lemon	44
<b>NEW YORK SIRLOIN</b> 45 Day Dry Aged Pasture Fed, Cape Grim TAS 300g Mushrooms Sauce	46
<b>THE QT RIB EYE</b> <i>Exclusively Sourced</i> Black Angus Grain Fed, Darling Downs QLD, 320g Bone Marrow Butter + Shoestrings	58

### SHARE

**BISTECCA FIORENTINA 96**  
45 Day Dry Aged Pasture Fed, Cape Grim TAS 800g  
Rosemary + Lemon + Condiments

### PIZZA

#### ROSSO

<b>SAN MARZANO TOMATOES &amp; BASIL</b> Fior di Latte + 20 Month Aged Pecorino	22
<b>CURED PORK + FENNEL SAUSAGE + OLIVE</b> Mozzarella + San Marzano Tomatoes + Basil-Parsley Salad	26

#### BIANCHE

<b>ZUCCHINI + RICOTTA</b> Aubergine + Thyme + Lemon + Mozzarella	24
<b>'CACIO E PEPE' CLAMS</b> 20 Month Aged Pecorino + Mozzarella + Burrata + Pancetta	28

*Gluten Free Pizza Dough Available, Not Suitable for Coeliac*

### SIDE

<b>BUTTER LETTUCE + MINT + DILL</b> 10
<b>GREEN BEANS + SOFT HERBS + RED PEPPERS</b> 12
<b>CRISP ITALIAN POTATOES + ROSEMARY + GARLIC</b> 10
<b>WOOD ROASTED JERUSALEM ARTICHOKES + FUNGI + LEMON THYME</b> 15
<b>STEAMED ASPARAGUS + GOATS CURD + LEMON + CHERVIL</b> 16

### SWEET

<b>'SFINGI' DONUTS</b> Green Iranian Raisins + Cinnamon Sugar	16
<b>CANNOLI</b> Marsala Pastry + Sweet Ricotta	18
<b>BLOOD ORANGE + CAMPARI GRANITA</b> Vanilla Coconut Panna Cotta	18
<b>TIRAMISU</b> 1988 Recipe	19
<b>BAKED VANILLA CHEESECAKE</b> Star Anise + Vanilla + Strawberries	19

# SANTINI

Executive Chef – Nic Wood  
Creative Director – Robert Marchetti