

SANTINI

GROUP FEASTING MENU

Sourdough + Cultured Butter

GOLD BAND SNAPPER CARPACCIO

Burnt Orange + Fennel + Horseradish

SAN DANIELLE PROSCIUTTO

Melon + Black Garlic

BURRATA

Green Tomatoes + Pickled Shallots + Herb Oil + Green Olives

ZUCCHINI BLOSSOM

Spiced Labneh + Herb Oil + Sesame Seed

RIGATONCINI

Braised Lamb Shoulder + Green Peas + Pecorino + Chilli Oil

PAN SEARED GOLD BAND SNAPPER

Braised Fennel + Tomatoes + Saffron + Pickled Mussels

THE QT RIB EYE

Anchovy Butter

ORANGE + FENNEL SALAD

Celery Heart + Radicchio + Currants + Olives + Shallots

Butter Lettuce + Mint + Dill

Green Beans + Soft Herbs + Red Peppers

TIRAMISU

Recipe 1988

CANNOLI

Marsala Pastry + Sweet Ricotta

2 Course – **75pp**

3 Course – **89pp**