

## SANTINI TASTING MENU

Explore the Diversity of our Culinary Menu and let our Chef decide for you.

5 Courses - 99pp  
Whole tables only

### SANTINI PANE

Sourdough + Cultured Butter 7

### ANTIPASTI

<b>LIVE OYSTERS</b> Shucked to Order + Chardonnay Vinegar + Lemon	mp	<b>YELLOW FIN TUNA CANNOLI</b> Lemon + Chives + Smoked Bottarga	22
<b>ABROLHOS ISLAND SCALLOP</b> Orange + Chilli Butter	each 14	<b>RAW WA SNAPPER</b> Buttermilk Dressing + Cherries + Dill Oil	23
<b>PECORINO ROMANO</b> 20 Month Aged Pecorino + Unfiltered Olive Oil	18	<b>ZUCCHINI FLOWER FRITTI</b> Spiced Labneh + Herb Oil + Sesame	24
<b>PROSCIUTTO SAN DANIELE</b> Yellow Peaches + Whipped Ricotta	19	<b>ABROLHOS ISLAND OCTOPUS</b> Braised Chickpeas + 'Nduja + Lemon + Parsley	24
<b>STRACCIATELLA</b> Wood Roasted Figs + Pumpkin Seed Oil + Parsley	22	<b>ROSE MALLEE BEEF TARTARE</b> Mustard Creme + Horseradish + Cucumber + Dill	23

### INSALATA

<b>ORANGE + FENNEL SALAD</b> Celery Heart + Radicchio + Currants + Olives + Shallots	19	<b>LA DELIZIA LATTICINI BURRATA</b> Eggplant Caponata + Green Raisins + Fennel Pollen + Lemon + Parsley	25
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### PASTA

<b>RIGATONCINI</b> Tomato + Basil + Stracciatella + Pangrattato	29
<b>POTATO GNOCCHI</b> Braised Rabbit + Pancetta + Saffron + Green Peas	36
<b>WESTERN ROCK LOBSTER RISOTTO</b> Butter Poached Lobster + Soft Herbs + Lemon + Mascarpone	46
<b>ROUGH CUT LINGUINE</b> Shark Bay Blue Swimmer Crab + Tomato + Cognac + Basil	34

*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*

### PRINCIPALE

<b>PAN SEARED WA SNAPPER</b> Braised Fennel + Tomatoes + Saffron + Pickled Mussels	45
<b>BLACK BERKSHIRE PORK COTOLETTA</b> Lemon + Burnt Butter + Oregano + Capers	44
<b>ROASTED WAGIN DUCK</b> Radicchio + Hazelnuts + Vino Cotta	48
<b>NEW YORK SIRLOIN</b> 30 Day Dry Aged 100 Day Grain Fed, Rose Mallee WA 300g Mushrooms Sauce	46
<b>THE QT RIB EYE</b> <i>Exclusively Sourced</i> Black Angus Grain Fed, Darling Downs QLD, 320g Anchovy Butter + Fries	58

### CONDIVIDERE

**BISTECCA FIORENTINA 96**  
30 Day Dry Aged, 100 Day Grain Fed Rose Mallee WA 800g  
Salsa Erbe

### PIZZA

#### ROSSO

<b>SAN MARZANO TOMATOES &amp; BASIL</b> Fior di Latte + 20 Month Aged Pecorino	24
<b>TUTTO CARNE</b> Sopressa + Cacciatore + Guanciale + Mozzarella	26

#### BIANCHE

<b>ITALIAN PORK SAUSAGE</b> Potato + Dried Chilli + Lemon + Mozzarella + Parsley	26
<b>'CACIO E PEPE' CLAMS</b> 20 Month Aged Pecorino + Mozzarella + Parsley + Pancetta	28

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

### DOLCE

<b>ORANGE CUSTARD FRITTI</b> Fennel Sugar + Italian Meringue	18
<b>RUM BABA</b> Orange Mascarpone + Tonka Bean	19
<b>CANNOLI</b> Marsala Pastry + Sweet Ricotta	18
<b>BLOOD ORANGE + CAMPARI GRANITA</b> Vanilla Coconut Panna Cotta	18
<b>TIRAMISU</b> Mascarpone + Espresso + Lots of Alcohol	19

### INSALATA + VERDURE

SUMMER LEAVES + MINT + DILL 10

GREEN BEANS + SOFT HERBS + RED PEPPERS 12

CRISP ITALIAN POTATOES + ROSEMARY + GARLIC 10

BABY GEM LETTUCE + ANCHOVY DRESSING + PARSLEY + PECORINO 14

# SANTINI

Executive Chef – Nic Wood