

SANTINI

Feasting Menu

Santini Pane

Sourdough + Pepe Saya Cultured Butter

Entrée

Raw WA Snapper

Yoghurt Dressing + Blood Orange + Witlof + Dill Oil

San Danielle Prosciutto

La Delizia Latticini Burrata + Spiced Salt

Caesar Salad

Cos Lettuce + Crisp Bacon + Fried Bread + Ortiz Anchovy + Egg + Pecorino

Lemon Ricotta Zucchini Blossoms

Romesco + Herb Oil + Sesame Seed

Main

Rigatoncini

Tomato + Basil + Stracciatella + Pangrattato

Pan Seared Gold Band Snapper

Braised Fennel + Tomatoes + Saffron + Pickled Mussels

New York Sirloin

30 Day Dry Aged 100 Day Grain Fed, Rose Mallee WA 300g
Pepper Sauce

Orange + Fennel Salad

Celery Heart + Radicchio + Currants + Green Olives + Pickled Shallots

Sides

Autumn Leaves + Mint + Dill

Green Beans + Soft Herbs + Red Peppers

Desserts

Tiramisu

Mascarpone + Espresso + Lots of Alcohol

Cannoli

Marsala Pastry + Sweet Ricotta

2 Course – 75pp

3 Course – 89pp