

**SANTINI PANE**  
Sourdough + Pepe Saya Cultured Butter 7

## ANTIPASTI

<b>LIVE OYSTERS</b> Shucked to Order + QT Hot Sauce + 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> Yoghurt Dressing + Blood Orange + Witlof + Dill Oil	23
<b>STRACCIATELLA</b> Padron Peppers + Gordal Olives + Capers + Fermented Chilli Dressing	22	<b>LEMON RICOTTA ZUCCHINI BLOSSOMS</b> Romesco + Herb Oil + Sesame	24
<b>SAN DANIELE PROSCIUTTO</b> La Delizia Latticini Burrata + Spiced Salt	25	<b>ABROLHOS ISLAND OCTOPUS</b> Braised Chickpeas + 'Nduja + Lemon + Parsley	24

## INSALATA

<b>ORANGE + FENNEL SALAD</b> Celery Heart + Radicchio + Currants + Olives + Shallots	19	<b>CAESAR SALAD</b> Cos Lettuce + Crisp Bacon + Fried Bread + Ortiz Anchovy + Egg + Pecorino	25
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## PASTA

<b>RIGATONCINI</b> Tomato + Basil + Stracciatella + Pangrattato	29
<b>POTATO GNOCCHI</b> Braised Lamb Shoulder + Tomato + Green Peas + Pecorino	36
<b>SQUID INK RISOTTO</b> Flash Seared Squid + Lemon + Parsley + Chilli	36
<b>ROUGH CUT LINGUINE</b> Shark Bay Blue Swimmer Crab + Tomato + Cognac + Basil	34

*Gluten Free Pasta Available, 20 Minutes Minimum*

## 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 + Purple Basil	48
<b>NEW YORK SIRLOIN</b> 30 Day Dry Aged, 100 Day Grain Fed, Rose Mallee WA 300g Cognac + Peppercorn Sauce	46
<b>THE QT RIB EYE</b> <i>Exclusively Sourced</i> Black Angus Grain Fed, Darling Downs QLD, 320g Anchovy Butter + Fries	58

## MENU DEGUSTAZIONE

Whole table only

EXPLORE OUR DAILY TASTE OF WA'S BEST PRODUCE  
CURATED BY OUR TALENTED CHEFS

5 Courses – 99pp

## 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>'NDUJA</b> Caramelised Onions + Fior Di Latte	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

**AUTUMN LEAVES + MINT + DILL 10**

**GREEN BEANS + SOFT HERBS + RED PEPPERS 12**

**CRISP ITALIAN POTATOES + ROSEMARY + GARLIC 10**

**BAKED TRUFFLE + MAC + CHEESE + PANGRATTATO 18**

# SANTINI

Executive Chef – Nic Wood

Executive Sous Chef – Andrew Barkham