

SANTINI PANE
Sourdough + Pepe Saya Cultured Butter 7

ANTIPASTI

LIVE OYSTERS Shucked to Order + QT Hot Sauce + Lemon	mp	MOOLOOLABA YELLOW FIN TUNA CRUDO Pasta Fritta + Sorrel + Lemon + Smoked Bottarga	22
ABROLHOS ISLAND SCALLOP Orange + Chilli Butter	each 14	RAW KALBARRI SNAPPER Yoghurt Dressing + Apple + Witlof + Horseradish	24
STRACCIATELLA Mortadella + Olives + Pickles + Capers + Fermented Chilli Dressing	24	LEMON RICOTTA ZUCCHINI BLOSSOMS Romesco + Pecorino + Saffron Honey	24
SAN DANIELE PROSCIUTTO La Delizia Latticini Burrata + Spiced Salt	25	ABROLHOS ISLAND OCTOPUS White Beans + 'Nduja Oil + Lemon + Smoked Paprika	25

INSALATA

ORANGE + FENNEL SALAD Celery Heart + Radicchio + Currants + Olives + Shallots	19	PANZANELLA SALAD Heirloom Tomato + Old Bread + Ortiz Anchovy + Cabernet Vinegar + Basil	23
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PASTA

RIGATONCINI Braised Wagin Duck + Fungi + Pancetta + Pangrattato	37
SQUID INK RISOTTO Flash Seared Squid + Lemon + Parsley + Chilli	38
POTATO GNOCCHI Chestnut Fungi + Jerusalem Artichoke + Greens + Pecorino	35
CASARECCE Shark Bay Prawns + Tomato + Chilli + Dill + Lemon + Prawn Oil	36

Gluten Free Pasta Available, 20 Minutes Minimum

PRINCIPALE

PAN SEARED KALBARRI SNAPPER Braised Cannellini Beans + Spinach + Lemon + Green Olives	46
FENNEL CRUSTED YELLOW FIN TUNA Mooloolaba QLD Sun Chokes + Pickled Zucchini + Tuscan Peaches + Lime	48
ROSE MALLEE BEEF SHORT RIB Harvey, WA Celeriac + Roasted Buckwheat	45
PORK COTOLETTA Black Berkshire Pork York WA Lemon + Burnt Butter + Oregano + Capers	46
THE QT RIB EYE <i>Exclusively Sourced</i> Black Angus Grain Fed, Darling Downs QLD, 320g Anchovy Butter + Fries	58

ARAGOSTA

WOOD ROASTED WESTERN ROCK LOBSTER
Orange-Chilli Butter + Herb Salad + Lobster Oil + Lemon

Half 52 | Whole 99

CONDIVIDERE

BISTECCA FIORENTINA 98
30 Day Dry Aged, 100 Day Grain Fed Rose Mallee WA 800g
Salsa Erbe + Olive Oil

PIZZA ROSSO

SAN MARZANO TOMATO Fior di Latte + 20 Month Aged Pecorino	25
ROMANA Anchovy + Capers + Oregano + Fior Di Latte	26
'NDUJA Caramelised Onions + Fior Di Latte	27

BIANCHE

ITALIAN PORK SAUSAGE Zucchini Blossom + Lemon + Black Cabbage + Stracciatella	28
MORTADELLA Stracciatella + Garlic + Pistachio + Lemon	28
'CACIO E PEPE' CLAMS 20 Month Aged Pecorino + Mozzarella + Parsley + Pancetta	28

Gluten Free Pizza Dough Available, Not Suitable for Coeliac

INSALATA + VERDURE

WINTER LEAVES + MINT + DILL 10
GREEN BEANS + SOFT HERBS + RED PEPPERS 12
CRISP POTATOES + ROSEMARY + GARLIC 10
BAKED TRUFFLE + MAC + CHEESE + PANGRATTATO 18

DOLCE

RUM BABA Orange Mascarpone + Tonka Bean	19
CANNOLI Marsala Pastry + Sweet Ricotta	18
ORANGE CUSTARD FRITTI Fennel Sugar + Italian Meringue	18
BLOOD ORANGE + CAMPARI GRANITA Vanilla Coconut Chantilly	18
TIRAMISU Mascarpone + Espresso + Marsala	20

SANTINI

Executive Chef – Nic Wood