

SANTINI

Bar Menu

WARM MARINATED OLIVES 10

Lemon + Garlic + Chilli + Thyme

PROSCIUTTO SAN DANIELE PROSCIUTTO 24

Friuli Venezia Giulia, Italy 24 Months Old
Pickled Peppers + Cold Press Canola Oil

ABROLHOS ISLAND OCTOPUS 25

White Beans + 'Nduja Oil + Tomato + Lemon

LA DELIZIA LATTICINI BURRATA 26

Leeks + Hazelnuts + Fennel Pollen

SAN MARZANO TOMATOES & BASIL PIZZA 25

Fior di Latte + 20 Month Aged Pecorino

QUATTRO FROMAGGI 27

Gorgonzola + Fior Di Latte + Smoked Scamorza +
Pecorino

CASARECCE 36

Shark Bay Prawns + Tomato + Chilli + Dill + Lemon +
Prawn Oil

PAN SEARED KALBARRI SNAPPER 46

Capsicum + Tomato + Lemon + Basil + Oregano

QT BURGER 28

Pasture Fed Beef + Cheese + Pickles + Onion + Tomato +
Lettuce + Mustard Aioli + Fries