

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 + Bottarga	24
ABROLHOS ISLAND SCALLOP Orange + Chilli Butter	each 14	RAW GOLD BAND SNAPPER Mandarin + Radish + Fennel + Salmon Caviar	27
LA DELIZIA STRACCIATELLA Mortadella + Peas + Pickles + Mint + Pistachio Dressing	23	LEMON RICOTTA ZUCCHINI BLOSSOMS Romesco + Pecorino + Saffron Honey	24
SAN DANIELE PROSCIUTTO Friuli Venezia Giulia, Italy 24 Months Old Pickled Peppers + Cold Press Canola Oil	24	ABROLHOS ISLAND OCTOPUS White Beans + 'Nduja Oil + Tomato + Lemon	25

INSALATA

ORANGE + FENNEL SALAD Celery Heart + Radicchio + Currants + Olives + Shallots	19	LA DELIZIA LATTICINI BURRATA Leeks + Hazelnuts + Fennel Pollen	26
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PASTA

RIGATONCINI Tomato + Red Pepper + Basil + Fried Capers + Stracciatella	29
SQUID INK RISOTTO Flash Seared Squid + Lemon + Parsley + Chilli	38
POTATO GNOCCHI Braised Rabbit + Fungi + Green Peas + Tarragon	37
CASARECCE Shark Bay Prawns + Tomato + Chilli + Dill + Lemon + Prawn Oil <i>Gluten Free Pasta Available, 20 Minutes Minimum</i>	36

PRINCIPALE

PAN SEARED KALBARRI SNAPPER Capsicum + Tomato + Lemon + Basil + Oregano	46
FENNEL CRUSTED YELLOW FIN TUNA Mooloolaba QLD Sun Chokes + Pickled Zucchini + Tuscan Peaches + Lime	48
SPICED WAGIN DUCK BREAST Wagin, WA Witlof + Dates + Kumquat	49
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

SPALLA DI AGNELLO
WOOD ROASTED SUFFOLK LAMB SHOULDER
Corrigin, Western Australia
Cashew Creme + Red Peppers + Parsley

Serves 2-3 | 98

CONDIVIDERE

BISTECCA FIORENTINA 110
30 Day Dry Aged, 100 Day Grain Fed Rose Mallee WA 900g
Salsa Erbe + Olive Oil

PIZZA ROSSO

SAN MARZANO TOMATO Fior di Latte + 20 Month Aged Pecorino	25
ITALIAN PORK SAUSAGE San Marzano Tomato + Mozzarella + Ricotta + Chilli + Oregano	27
'NDUJA Caramelised Onions + Fior Di Latte	27

BIANCHE

QUATTRO FORMAGGI Gorgonzola + Fior di Latte + Smoked Scamorza + Pecorino	27
MORTADELLA Stracciatella + Garlic + Pistachio + Lemon	28
'CACIO E PEPE' CLAMS 20 Month Aged Pecorino + Mozzarella + Parsley + Pancetta <i>Gluten Free Pizza Dough Available, Not Suitable for Coeliac</i>	28

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

DOLCE

SANTINI SPACCA Dark Bitter Chocolate + Chocolate Mousse + Pickled Cherries+ Gold Leaf Raspberry Sorbet + Chocolate Crumbs	25
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 – Andrew Barkham