

SANTINI

NEW YEARS EVE

31st December 2021

CANAPE

Scampi + Roe + Crème Fraiche + Fennel + Tostada

Beef Tornado + Cured Egg + Brioche + Tuna Sauce

NV Petit Cordon by Maison Mumm / NV Champagne Perrier Jouet Grand Brut

ANTIPASTI

BURRATA

Heirloom Tomato + Basil + White Peach + Fennel Pollen

2019 Garganega Pieropan Soave Classico / 2016 Pinot Grigio Ronco Dei Tassi, Collio

PASTA

ROUGH CUT LINGUINE

Green Pistachio + Asparagus + Peas + Pecorino + Mint

2019 QT Riesling By Seppeltsfield / 2018 Riesling Frankland Estate Isolation Ridge

ARAGOSTA

WOOD-GRILLED WA LOBSTER

Red Pepper + Tomato Butter Caper Leaves + Lemon

2018 Pinot Noir Picardy / 2017 Gamay Dominique Piron 'Cote du Py' Morgon

MANZO

ROSE MALLEE WAGYU SIRLOIN

Cauliflower Puree + Globe Artichoke + Salsa Verde

2016 Cabernet Malbec Tim Adams / 2015 Leeuwin Estate Art Series Cabernet Sauvignon

DOLCE

WHITE CHOCOLATE GANACHE

Sheep Milk Yoghurt Sorbet + Crisp Meringue + Passionfruit

2017 Moscato Gatti Piero / 2014 Chateau Bouscasse 'Vendimiaré' Pacherenc du Vic-Bilh

\$175 p/p

Wine pairing

Tier 1 \$75 / Tier 2 \$125