

SANTINI PANE
Sourdough + Pepe Saya Cultured Butter 7

ANTIPASTI

LIVE OYSTERS Shucked to Order + White Balsamic + Shallot + Lemon	36 / 72	MOOLOOLABA YELLOW FIN TUNA CRUDO Pasta Fritta + Sorrel + Lemon + Bottarga	24
ABROLHOS ISLAND SCALLOP Orange + Chilli Butter	each 9	RAW GOLD BAND SNAPPER Mandarin + Radish + Fennel + Salmon Caviar	27
MORTADELLA La Delizia Stracciatella + Peas + Pickles + Mint + Pistachio Dressing	23	CRISPY ZUCCHINI BLOSSOMS Labneh + Green Grapes + Watercress Oil + Soft Herbs	24
SAN DANIELE PROSCIUTTO Friuli Venezia Giulia, Italy 24 Months Old Yellow Peach + Cold Press Canola Oil	24	ABROLHOS ISLAND OCTOPUS Chickpea + 'Nduja + Tomato + Lemon	25

INSALATA

RUBY GRAPFRUIT + PERILLA Witlof + Radicchio + Currants + Red Onion + Verjus	19	LA DELIZIA LATTICINI BURRATA Heirloom Tomatoes + Olives + Basil + Pine nut	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	36

Gluten Free Pasta Available

SPALLA DI AGNELLO WOOD ROASTED SUFFOLK LAMB SHOULDER

Corrigin, Western Australia
Cashew Creme + Red Peppers + Parsley

Serves 2-3 | 98

PRINCIPALE

PAN SEARED KALBARRI SNAPPER Capsicum + Tomato + Lemon + Basil + Oregano	46
PINK PEPPERCORN CRUSTED YELLOW FIN TUNA Mooloolaba QLD Anchovy Bagna Cauda + Torbay Asparagus + Ox Heart Tomato	48
SPICED WAGIN DUCK BREAST Wagin, WA Witlof + Dates + Kumquat	48
PORK COTOLETTA Black Berkshire Pork York WA Lemon + Burnt Butter + Oregano + Capers	46
NEW YORK STRIPLION Kidman Portrait 100 Day Grain Fed, WA, 250g Lemon + Romesco Sauce	47
THE QT RIB EYE <i>Exclusively Sourced</i> Black Angus Grain Fed, Darling Downs QLD, 320g Anchovy Butter + Fries	61

CONDIVIDERE

COSTOLA CON L'OSSO 90
30 Day Dry Aged Rib Eye On The Bone, Rose Mallee WA 600g
Salsa Erbe + Olive Oil

PIZZA

ROSSO

"MARGHERITA" 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
FUNGHI Provolone + Chestnut + Oyster Mushroom + Spinach + Mozzarella	26
'CACIO E PEPE' CLAMS 20 Month Aged Pecorino + Mozzarella + Parsley + Pancetta	28

Gluten Free Pizza Dough Available, Not Suitable for Coeliac

INSALATA + VERDURE

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

DOLCE

CHOCOLATE Dark Chocolate Mousse + Pickled Cherries + Cocoa Cracker Pine Syrup + Spiced Chocolate Crumbs	18
CANNOLI Marsala Pastry + Sweet Ricotta	18
LEMON SEMIFREDDO Strawberry + Camomile + Almond + Yoghurt Sorbet	18
BLOOD ORANGE + CAMPARI GRANITA Vanilla Coconut Chantilly	18
TIRAMISU Mascarpone + Espresso + Marsala	20

SANTINI

Executive Chef – Andrew Barkham