

SANTINI PANE Sourdough + Pepe Saya Cultured Butter 7		
ANTIPASTI		
LIVE OYSTERS Shucked to Order + White Balsamic + Shallot + Lemon	36 / 72	RAW GOLD BAND SNAPPER Yoghurt Dressing + Cucumber + Peach + Dill 25
WOOD FIRED SCALLOP Orange + Chilli Butter	each 9	CRISPY ZUCCHINI BLOSSOMS Labneh + Green Grapes + Watercress Oil + Soft Herbs 24
SAN DANIELE PROSCIUTTO Friuli Venezia Giulia, Italy 24 Months Old Fig + Cold Press Canola Oil	25	ABROLHOS ISLAND OCTOPUS Chickpea + 'Nduja + Tomato + Lemon 25
LA DELIZIA LATTICINI BURRATA Pomegranate + Pistachio + Fennel + Chilli	26	BEEF TARTARE Rangers Valley Black Onyx Rump, NSW Beetroot + Pickles + Yolk + Crisp Bread 24
INSALATA		
RADICCHIO + PEAR Witlof + Balsamic + 12 Month Parmigiano Reggiano	19	BRUSSEL SPROUT + KALE Almonds + Mint + Fennel Salami + Toasted Buckwheat 21
PASTA		
RIGATONCINI Tomato + Red Pepper + Basil + Fried Capers + Stracciatella	29	PAN SEARED KALBARRI SNAPPER Mushroom 'Trifolati' + Parsley + Garlic + Oregano + Porcini Butter 46
SQUID INK RISOTTO Flash Seared Squid + Lemon + Parsley + Chilli	38	PINK PEPPERCORN CRUSTED YELLOW FIN TUNA Mooloolaba QLD 48
POTATO GNOCCHI Braised Rabbit + Fungi + Green Peas + Tarragon	37	Anchovy Bagna Cauda + Courgette + Heirloom Tomato
CONCHIGLIONI Lamb Shoulder + Tomato Ragu + Capers + Mint + Parsley + Pecorino	38	SPICED WAGIN DUCK BREAST Wagin, WA 48
Gluten Free Pasta Available		
MAIALE ARROSTO		
WOOD GRILLED LINLEY VALLEY PORK CUTLET 68 Wundowie, Western Australia, 600g Miso marinade + Agradolce Peppers + Caper Salt		LAMB RUMP Suffolk Lamb, Corrigin WA Cauliflower + Young Leek + Caper Leaves
PRINCIPALE		
NEW YORK STRIPLOIN Kidman Portrait 100 Day Grain Fed, WA, 250g Lemon + Romesco Sauce		
THE QT RIB EYE Exclusively Sourced 61 Black Angus Grain Fed, Darling Downs QLD, 320g Anchovy Butter + Fries		
CONDIVIDERE		
COSTOLA CON L'OSSO 90 30 Day Dry Aged Rib Eye On The Bone, Rose Mallee WA 600g Salsa Erbe + Olive Oil		
PIZZA		
ROSSA		
'MARGHERITA' Fior di Latte + 20 Month Aged Pecorino	25	SANTINI SPACCA Dark Bitter Chocolate + White Chocolate & Coconut Mousse + Gold Leaf 25
PEPPERONI San Marzano Tomato + Mozzarella + Pepperoni	27	Passion Fruit Sorbet + Chocolate Crumbs
'NDUJA Caramelised Onions + Fior Di Latte	27	CANNOLI Marsala Pastry + Sweet Ricotta 18
BIANCA		
QUATTRO FORMAGGI Gorgonzola + Fior di Latte + Smoked Scamorza + Pecorino	27	LEMON SEMIFREDDO Strawberry + Camomile + Almond + Yoghurt Sorbet 18
FUNGHI Provolone + Chestnut + Oyster Mushroom + Spinach + Mozzarella	26	BLOOD ORANGE + CAMPARI GRANITA Vanilla Coconut Chantilly
'CACIO E PEPE' CLAMS 20 Month Aged Pecorino + Mozzarella + Parsley + Pancetta	28	TIRAMISU Mascarpone + Espresso + Marsala 20
Gluten Free Pizza Dough Available, Not Suitable for Coeliac		
DOLCE		
INSALATA + CONTORNI		
AUTUMN LEAVES + MINT + DILL 10		
GREEN BEANS + SOFT HERBS + RED PEPPERS 12		
CRISPY POTATOES + ROSEMARY + GARLIC 10		
BAKED TRUFFLE + MAC + CHEESE + PANGRATTATO 18		

SANTINI

Executive Chef – Andrew Barkham

Chef De Cuisine – Dario Pompucci