

SANTINI

Bar Menu

WARM MARINATED OLIVES 10

Lemon + Garlic + Chilli + Thyme

PROSCIUTTO SAN DANIELE PROSCIUTTO 25

Friuli Venezia Giulia, Italy 24 Months Old

Persimmon + Cold Press Canola Oil

ABROLHOS ISLAND OCTOPUS 25

Chickpea + 'Nduja Oil + Tomato + Lemon

LA DELIZA LATTICINI BURRATA 26

Saffron Braised Fennel + Tuscan Dwarf Peach + Pistachio

RIGATONCINI 29

Tomato + Caper Berries + Basil + Black Olives + Chestnut Pangrattato

PAN SEARED KALBARRI SNAPPER 46

Mushroom 'Trifolati' + Parsley + Garlic + Oregano + Porcini Butter

QT BURGER 28

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