

THE GRAND SANTINI BREADBASKET
 Tomato-Rosemary Focaccine + Lemon Schiacciata + Grissini +
 Organic Sourdough + Pepe Saya Butter 10

ANTIPASTO

LIVE OYSTERS Shucked to Order + White Balsamic + Shallot + Lemon	half 36 full 72	RAW SNAPPER Harissa + Pickled Cucumbers + Buttermilk + Herb Oil	28
WOOD FIRED ABROLHOS ISLAND SCALLOP Orange + Fermented Chilli Butter	each 12	CRISPY ZUCCHINI BLOSSOMS Lemon Buffalo Ricotta + Romesco + Chilli Honey + Pecorino	26
PROSCIUTTO SAN DANIELE LEVI Aged 600 Days Friuli-Venezia Giulia	24	WOOD GRILLED ABROLHOS ISLAND OCTOPUS Nduja + Butter Beans + Grape Tomato + Sorrel + Lemon + Olive Oil	28
MORTADELLA Served Warm + Pepperoncini Peppers + Pecorino	20	WOOD GRILLED TOMAHAWK LAMB CHOP Marinated 48 Hours in Garlic + Oregano + Lemon	each 18

INSALATA

CALABRIAN SALT BAKED BEETROOT SALAD Hazelnuts + Pickled Strawberries + Cashew Creme + Beet Juice	24	OUR INSALATA 'CAPRESE' La Delizia Latticini Mozzarella + Yoghurt + Heirloom Tomato + Shallots + Basil Block 275 Cold Pressed Canola Oil	24
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PASTA

RIGATONI ALLA VODKA Tomato Passata + Basil + La Delizia Latticini Stracciatella + Pangrattato	34
SQUID INK RISOTTO <i>Served Tableside</i> Flash Seared Calamari + Fish Roe + Lemon + Parsley Salad	42
GNOCCHETTI SARDI Green Pea + Broad Beans + Mint + Lemon + Dried Ricotta	39
RIGATONCINI & LAMB RAGU 12 Hour Braise + Baby Peas + Chilli Oil	38
CRAB LINGUINE Blue Swimmer Crab + Tomato Passata + Cognac + Garlic + Chilli + Greek Basil <i>Gluten Free Pasta Available, Not Suitable for Coeliac</i>	42

PRINCIPALE

PAN SEARED SHARK BAY PINK SNAPPER Wild Garlic + Spinach + Fennel + Pistachio-Macadamia Nut Crust	50
BERKSHIRE PORK CHOP Porongurup, Great Southern Western Australia, 300g Eggplant + Green Raisin Caponata + Brown Meat Sauce	49
NEW YORK SIRLOIN Pasture Fed MS2+, O'Connor Beef, Gippsland Victoria, 250g Anchovy & Lemon Butter	58
THE QT RIB EYE Grass Fed MB2 O'Connor Beef, Gippsland Victoria, 320g Anchovy & Lemon Butter	78

PIZZA ROSSA

SAN MARZANO TOMATO & BASIL Fior di Latte + 20 Month Aged Pecorino	32
DIAVOLA Mozzarella + San Marzano Tomato + Spicy Salami + Olives + Chilli Honey	36
EGGPLANT PARMIGIANA Mozzarella + San Marzano Tomato + Baked Eggplant + Basil + Stracciatella	34

BIANCA

DRY CURED PORK SAUSAGE + GUANCIALE Mozzarella + Parmesan + Basil-Parsley Salad	34
'CACIO E PEPE' CLAMS 20 Month Aged Pecorino + Mozzarella + Stracciatella + Pancetta + Lemon <i>Gluten Free Pizza Dough Available, Not Suitable for Coeliac</i>	38

CONTORNI

LETTUCE SALAD + HERBS + SHALLOTS + LEMON DRESSING	14
CABBAGE + PINE NUTS + PECORINO + CHIVES + CHARDONNAY VINEGAR	16
GREEN BEANS + HERBS + LEMON BALSAMIC + ROASTED ALMONDS	15
CRISP ITALIAN POTATOES + ROSEMARY + GARLIC	12
TRUFFLE MAC 'N' CHEESE Reggiano + Asiago + Taleggio + Gruyere + Black Truffle + Pangrattato	18

CONDIVIDERE

VEAL CHOP 'PARMIGIANA' – <i>Limited Availability</i> White Rock Milk Fed Veal, Western Australia 500g Buffalo Mozzarella + Vodka Tomato Passata + Pecorino + Basil	98
SALT CRUSTED 'BISTECCA FIORENTINA' 45 Day Dry Aged Grain Fed MS4, O'Connor Beef, Gippsland Victoria 1kg Anchovy & Lemon Butter	145

DOLCE

BLOOD ORANGE & CAMPARI GRANITA Vanilla Coconut Chantilly	20
CANNOLI Marsala Pastry + Sweet Ricotta	22
TIRAMISU '1988 RECIPE' <i>Served Tableside</i> Espresso + Mascarpone Crème + Lots of Alcohol	21
BAKED VANILLA CHEESECAKE Strawberry + Star Anise Compote	24
CHERRY & BLACKBERRY GELATO Churned to Order + Rose Prosecco Hit	19

SANTINI

Culinary Creative Lead – Nic Wood
 Executive Sous Chef – Jake Lynch