

THE SANTINI BREADBASKET
Lemon Schiacciata + 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 + Crisp Potato + Black Garlic + Burnt Lemon	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 Poached Pears + Pickled Plums + Cashew Creme + Beet Juice	24	BURRATA La Deliza Latticini Burrata + Fennel Marmellata + Fennel Pollen + 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	42

PRINCIPALE

PAN SEARED SHARK BAY PINK SNAPPER Salsa Rossa + Garlic + Lemon + Olive Oil	50
BERKSHIRE PORK CHOP Porongurup, Great Southern Western Australia, 300g Braised Cabbage + Guanciale + Seeded Mustard-Pork Sauce	49
NEW YORK SIRLOIN Pasture Fed MB2+, O'Connor Beef, Gippsland Victoria, 250g Red Pepper + Black Garlic Butter	58
THE QT RIB EYE Grass Fed MB2+ O'Connor Beef, Gippsland Victoria, 320g Red Pepper + Black Garlic 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

BIANCA

ZUCCHINI + RICOTTA Fior di Latte + Lemon + Garlic + Thyme	32
DRY CURED PORK SAUSAGE Mozzarella + Parmesan + Cavolo Nero + Dried Chilli	34
'CACIO E PEPE' CLAMS 20 Month Aged Pecorino + Mozzarella + Stracciatella + Pancetta + Lemon	38

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 ALLA FIORENTINA' 45 Day Dry Aged Grain Fed MS4, O'Connor Beef, Gippsland Victoria 1kg Red Pepper + Black Garlic Butter	145

CONTORNI

AUTUMN LEAVES + HERBS + SHALLOTS + VINIAGRETTE	14
CABBAGE + PINE NUTS + PECORINO + CHIVES + LEMON VINEGAR	16
GREEN BEANS + SALUMI XO	15
CRISP ITALIAN POTATOES + ROSEMARY + GARLIC	12
CRISPY FRIED POLENTA + PECORINO	14

DOLCE

SORBETTO DI ARANCIA Amaro Montenegro	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
FIG LEAF GELATO Lemon Pizzelle	19

SANTINI

Head of Culinary Creative – Nic Wood
Chef De Cuisine – Jake Lynch