

CHEF TASTING MENU

SANTINI PANE

Lemon Schiacciata + Organic Sourdough + Pepe Saya Butter

SPUNTINI

STRACCIATELLA

La Deliza Lacttini Stracciatella + Orange + Mandarin + Lemon + Fennel Pollen

RAW BEEF

O'Conner Sirloin + Mustard Crème + Pecorino + Fried Bread

CAPOCOLLO

Pasta Fritti + Capocollo + Fermented Garlic + Pecorino

2023 Vasse Felix 'Filius' Chardonnay, Margaret River, WA

PASTA

SQUID INK RISOTTO Served Tableside

Flash Seared Calamari + Fish Roe + Lemon + Parsley Salad

2021 Quealy 'Campbell and Christine' Pinot Noir, Mornington VIC

PRINCIPALE

SALT CRUSTED RIB EYE ON THE BONE

45 Day Dry Age Grain Fed MB2+, O'Connor Beef, Gippsland Victoria 600g
Beef Fat Sabayon + Tarragon + Garlic

Winter Leaves + Herb + Shallots + Citrus Vinaigrette
Crisp Italian Potatoes + Rosemary + Garlic

2018 Howard Park 'Scotsdale' Shiraz, Great Southern, WA

DOLCE

TIRAMISU '1988 RECIPE' Served Tableside

Espresso + Mascarpone Crème + Lots of Alcohol

NV Seppeltsfield Para 'Grand Tawny', Barossa, SA

Chef Tasting Menu \$95
Optional Wine Pairing \$65

Chef De Cuisine – Jake Lynch

SANTINI