

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

SANTINI PANE

Lemon Schiacciata + Organic Sourdough + Pepe Saya Butter

SPUNTINI

BURRATA

La Deliza Latticini Burrata + Fennel Marmellata + Fennel Pollen + Cold Pressed Canola Oil

RAW BEEF

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

WOOD FIRED ABROLHOS ISLAND SCALLOP

Orange + Fermented Chilli Butter

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 MB 3, O'Connor Beef, Gippsland Victoria 600g
Beef Fat Sabayon + Tarragon + Garlic

Crispy Fired Italian Potatoes + Rosemary + Garlic
Autumn Leaves + Herb + Shallots + Vinaigrette

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

DOLCE

TIRAMISU '1988 RECIPE' Served Tableside

Espresso + Mascarpone Crème + Lots of Alcohol

2021 Frogmore Creek Iced Riesling, Coal River Valley, TAS

Chef De Cuisine – Jake Lynch

SANTINI