

SANTINI PANE
Organic Sourdough + Pepe Saya Butter

8

ANTIPASTI

MARKET FRESH OYSTERS 38 / 76
Rock & Pacific Oyster + White Balsamic + Shallot + Lemon

WOOD FIRED SCALLOPS each 12
Shark Bay Scallops + Citrus + Garlic + Chive Butter

CRISPY ZUCCHINI BLOSSOM FRITTI 26
Ricotta + Pumpkin Hummus + Chilli Honey + Parsley Salad

PRIME BEEF TARTARE 28
O'Connor Rump Cap + Classic Condiments + Potato Chips

CALABRIAN SALT BAKED BEETROOT SALAD 26
Pomegranate + Chicory + Marmellata Di Cipolle + Sherry Vinegar + Molasses + Olive Oil

RAW SNAPPER 28
Orange + Caper Gremolata + Shallot + Fennel Pollen + Black 275 Cold Press Canola Oil

WOOD GRILLED FREMANTLE OCTOPUS 30
Whipped Chickpeas + 'Nduja Butter + Lemon

BURRATA 30
La Delizia Latticini Burrata + Marmellata Di Pomodoro + Saba + Olive Oil

CUTTLEFISH FRITTI 28
Crispy Fried Shark Bay Cuttlefish + Lemon + Basil + Spiced Aioli

PASTA

SPAGHETTI AGLIO E OLIO 30
Dried Red Pepper + Garlic + Lemon + Parsley + Parmesan + EVOO
Add Shark Bay Prawns + 12

GNOCCHI 39
Pancetta + Green Pea + White Vermouth + Oregano

SQUID INK RISOTTO *Served Tableside* 42
Flash Seared Squid + Fish Roe + Lemon + Parsley Salad

CASARECCE 38
Italian Pork Sausage Ragu + Cavolo Nero + Orange + Chilli

CRAB LINGUINE 44
Blue Swimmer Crab + Tomato Passata + Cognac
Garlic + Chilli + Basil

PRINCIPALE

PAN SEARED SNAPPER 54
WA Snapper + Grape Tomato + Olives + Capers + Anchovies + Garlic + EVOO

YELLOW FIN TUNA 68
Fennel Crusted Tuna, Mooloolaba, QLD
Peperonata Sauce + Herb Oil

GUANCIALE DI MANZO 48
Braised Beef Cheek, Donnybrook, WA
Saffron Polenta + Orange Gremolata

WAGYU RUMP CAP 99
Mayura Station, Full Blood Wagyu MB+6, Limestone Coast SA, 250g + Fermented Black Garlic Sauce

NEW YORK SIRLOIN 64
O'Connor Pasture Fed MB2+, Gippsland VIC, 300g
Lemon + Rosemary Butter

THE QT RIB EYE 85
O'Connor Pasture Fed MB2+, Gippsland VIC, 300g
Lemon + Rosemary Butter

CONDIVIDERE

VEAL CHOP 'PARMIGIANA' *Limited Availability* 118
Vitello Bianco Veal Donnybrook, Western Australia 500g
Buffalo Mozzarella + Vodka Tomato Passata + Pecorino + Basil

PORK TOMAHAWK 105
Heritage Berkshire Pork, Moore River 750g
Roasted Persimmon

SALT CRUSTED 'BISTECCA ALLA FIORENTINA' 185
O'Connor Grain Fed MB4, Gippsland VIC 1kg
Lemon + Rosemary Butter

PIZZA

ROSSA	
SAN MARZANO TOMATO & BASIL	32
Fior Di Latte + 20 Month Aged Pecorino	
DIAVOLA	36
Fior Di Latte + San Marzano + Spicy Salami + Olives + Chilli Honey	
BIANCA	
DRY CURED PORK SAUSAGE	34
Fior Di Latte + Caramelised Onion + Potato + Parsley	
‘CACIO E PEPE’ CLAMS	39
20 Month Aged Pecorino + Mozzarella + Stracciatella + Pancetta + Lemon	

INSALATA + CONTORNI

SANTINI HOUSE SALAD	14
Baby Gem + Butter Lettuce + Herbs + Shallots + Citrus Vinegar	
PEA SALAD	16
Lemon Ricotta + Mint + Shallot + Lemon Dressing + Ricotta Salata	
GREEN BEANS	16
Fermented Chilli + Almonds + Salsa Erbe	
CRISP ITALIAN POTATOES	12
Rosemary + Garlic	
WOOD ROASTED MAC & CHEESE	22
‘Nduja + Mozzarella + Herb Pangrattato	

DOLCI

TIRAMISU ‘1988 RECIPE’ <i>Served Tableside</i>	24
Espresso + Mascarpone Crème + Lots of Alcohol	
CANNOLI	21
Raspberry Crema + Raspberry Sugar	
RUM BABA	22
Whipped Mascarpone + Orange + Tonka Bean	
‘SFINGI’ DONUT	18
Green Raisins + Cinnamon Sugar	
SORBETTO ALLE MORE	14
Blackberry Sorbet	
FORMAGGIO	42
Capra Foglia Noce + Gorgonzola Piccante DOP Blackall Gold Washed Rind + Honeycomb Chutney + Grissini + Lavosh + Oat Biscuits	