

CHEF TASTING MENU

SANTINI PANE

Organic Sourdough + Pepe Saya Butter

SPUNTINI

CRISPY ZUCCHINI BLOSSOM FRITTI

Ricotta + Pumpkin Hummus + Chilli Honey + Parsley Salad

BURRATA

La Deliza Latticini Burrata + Marmellata Di Pomodoro + Saba + Olive Oil

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

RISO

SQUID INK RISOTTO Served Tableside

Flash Seared Squid + Fish Roe + Lemon + Parsley Salad

2023 Quealy 'Campbell and Christine' Pinot Noir, Mornington VIC

PRINCIPALE

NEW YORK SIRLOIN

Pasture Fed MB2+, O'Connor Beef, Gippsland VIC
Lemon + Rosemary Butter

Santini House Salad + Baby Gem + Butter Lettuce + Herbs + Shallots + Citrus Vinegar
Crisp Italian Potatoes + Rosemary + Garlic

2022 Leeuwin Estate 'Art Series' Shiraz, Margaret River, WA

DOLCE

TIRAMISU '1988 RECIPE' Served Tableside

Espresso + Mascarpone Crème + Lots of Alcohol

Seppeltsfield Para 'Grand Tawny', Barossa, SA

Chef Tasting Menu \$99
Optional Wine Pairing \$75

Executive Chef Jake Lynch & Culinary Creative Lead Nic Wood
Suitable for two to eight guests only.

SANTINI