

CHEF TRUFFLE TASTING MENU

SANTINI PANE

Organic Sourdough + Pepe Saya Butter

SPUNTINI

CRISPY ZUCCHINI BLOSSOM FRITTI

Ricotta + Pumpkin Hummus + Truffle Honey + Parsley Salad

PRIME BEEF TARTARE

O'Connor Rump Cap + Classic Condiments + Potato Chips + Black Truffle

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

RISO

LOCAL MUSHROOM RISOTTO

The Mushroom Guys' Local Mushrooms + Mascarpone + Black Truffle + Fresh Parsley

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

PRINCIPALE

NEW YORK SIRLOIN

Pasture Fed MB2+, O'Connor Beef, Gippsland VIC
Truffle + 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

RUM BABA

Whipped Mascarpone + Orange + Black Truffle

Le Tertre du Lys Sauternes Bordeaux, FRA

Chef Tasting Menu \$119
Optional Wine Pairing \$80

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

SANTINI