

CHEF TASTING MENU

SPUNTINI

WAGYU BRESOLA

Crispy Fried Potato Hash + Pecorino Custard

RAW YELLOW FIN TUNA

Preserved Lemon + Chives + Horseradish + Olive Oil + Pasta Fritti

NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC

ANTIPASTI

STRACCIATELLA

La Delizia Latticini Stracciatella + Green Grapes + Olive Oil + Marigolds

SANTINI PANE

Organic Sourdough + Pepe Saya Butter

2024 Vasse Felix Chardonnay 'Filius', Margaret River, WA

RISO

SQUID INK RISOTTO Served Tableside

Flash Fried Squid + Fish Roe + Lemon + Parsley Salad

2023 Bodegas Exopto Rioja Bozeto de Exopto, Rioja, SPAIN

PRINCIPALE

QT RIB EYE

O'Connor Pasture Fed MB2+, Gippsland VIC 350g

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

2023 Leeuwin Estate 'Art Series' Shiraz, Margaret River, WA

DOLCE

TIRAMISU '1988 RECIPE'

Espresso + Mascarpone Crème + Lots of Alcohol

2015 Torbreck 'The Bothie', Barossa Valley, SA

Chef Tasting Menu \$110
Optional Wine Pairing \$80

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

SANTINI