

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 + Seaweed Butter + Lemon Pangrattato	
MORTADELLA	18
Warm Mr Cannubi Mortadella + Guindilla Peppers + Olive Oil	
HEIRLOOM TOMATOES	25
Cucumber + Basil + Pickled Shallots + White Balsamic + Garlic Tourn	
BRESOLA	each 14
Crispy Fried Potato Hash + Pecorino Crema	
RAW YELLOW FIN TUNA	30
Preserved Lemon + Chives + Horseradish + Olive Oil + Pasta Fritti	
CALABRIAN CHOPPED SALAD	25
Rosa Radicchio + Orange + Fennel + Red Grapes + Radish + Cabernet Vinegar + Ricotta Salata	
STRACCIATELLA	25
La Delizia Latticini Stracciatella + Green Grapes + Olive Oil + Marigolds	
WOOD GRILLED FREMANTLE OCTOPUS	32
Whipped Chickpeas + 'Nduja Butter + Lemon	

PRINCIPALE

STEAK FRITES	48
Donnybrook Pink Hanger Steak, Pasture Fed MB2, Donnybrook WA 220g + Fries + Gremolata Butter	
CRISPY SKIN BARRAMUNDI	52
Chickpeas + Calabrese Gremolata + Lemon	
YELLOW FIN TUNA	68
Fennel Crusted Tuna, Mooloolaba, QLD + Pepperonata Sauce + Herb Oil	
CHICKEN PICCATA	46
Free Range Chicken + Lemon Butter + Parsley + Capers + Frisée	
VEAL CHOP 'PARMIGIANA' <i>Limited Availability</i>	110
Vitello Bianco Veal, Donnybrook WA 500g Buffalo Mozzarella + Vodka Tomato Passata + Pecorino + Basil	

CARNE

NEW YORK SIRLOIN	68
O'Connor Pasture Fed MB2+, Gippsland VIC 300g	
TENDERLOIN FILLET	86
Donnybrook Pink Angus Pasture Fed MB2, Donnybrook WA 250g	
QT RIB EYE	88
O'Connor Pasture Fed MB2+, Gippsland VIC 350g	
OP RIB	210
Donnybrook Pink Angus Pasture Fed MB2, 28 Day Dry Aged, Donnybrook WA 1.2kg	
SALT CRUSTED 'BISTECCA ALLA FIORENTINA'	196
Rangers Valley Black Onyx, Angus 300 Day Grain Fed MB3+, Glen Innes NSW, 800g	
WAGYU STRIPLOIN	148
Stone Axe, Full Blood Wagyu MB9+ NSW, 200g	
SAUCES	
Gremolata Butter Salsa Erbe Porcini Gravy Peppercorn	

PASTA

CHIFFERI Shark Bay Prawn + Fermented Chilli Butter + Chives + Bottarga	42
POTATO GNOCCHI Arrabbiata + La Delizia Mozzarella + Basil	38
SQUID INK RISOTTO <i>Served Tableside</i> Flash Seared Squid + Fish Roe + Lemon + Parsley Salad	42
REGINETTE Pork Sausage + Veal Ragu + Pancetta + Tomato + Vermouth + Orange + Cavolo Nero	38
CRAB LINGUINE Blue Swimmer Crab + Tomato Passata + Cognac Garlic + Chilli + Basil	44

PIZZA

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

INSALATA + CONTORNI

SANTINI HOUSE SALAD Baby Gem + Butter Lettuce + Radicchio + Dill + Shallots + Citrus Vinegar	14
PEA SALAD Lemon Ricotta + Mint + Shallot + Lemon Dressing + Ricotta Salata	16
WOOD GRILLED BROCCOLINI Lemon + Garlic + Hazelnuts	16
CRISP ITALIAN POTATOES Rosemary + Garlic	12

DOLCI

TIRAMISU <i>Served Tableside</i> Espresso + Mascarpone Crème + Lots of Alcohol	24
CANNOLI Sweet Lemon Ricotta + Citrus Sugar	22
STRAWBERRY TARTLET Sweet Pastry + Vanilla Strawberries + White Chocolate Crème	22
‘SFINGI’ DONUT Green Raisins + Cinnamon Sugar	18
SORBETTO ALLE MORE Blackberry Sorbet	16
MERINGUE SUNDAE Lemon & Mascarpone Gelato + Scorched Italian Meringue	20