

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

BURRATA

La Deliza Latticini Burrata + Sicilian Green Olive Tapenade + EVOO

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 Remejeanne 'Un Air', Cote du Rhone, FRA

PRINCIPALE

NEW YORK SIRLOIN

O'Connor Pasture Fed MB2+, Gippsland VIC 300g

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

NV Seppeltsfield Para 'Grand Tawny', Barossa, 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