

SANTINI PANE 8  
Organic Sourdough + Pepe Saya Butter

## ANTIPASTI

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MARKET FRESH OYSTERS 42 / 84  
Rock & Pacific Oyster + White Balsamic + Shallot + Lemon

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WOOD FIRED SCALLOPS each 13  
Shark Bay Scallops + Seaweed Butter +  
Lemon Pangrattato

MORTADELLA 21  
Warm Mr Cannubi Mortadella + Guindilla Peppers +  
Olive Oil

HEIRLOOM TOMATOES 28  
Cucumber + Basil + White Balsamic + Garlic + Olive Oil

BRESAOLA each 16  
Crispy Fried Potato Hash + Pecorino Custard

RAW YELLOW FIN TUNA 30  
Preserved Lemon + Chives + Horseradish +  
Cold Pressed Canola Oil + Pasta Fritti

CALABRIAN CHOPPED SALAD 25  
Radicchio Rosa + Orange + Fennel + Red Grapes +  
Radish + Cabernet Vinegar + Ricotta Salata

BURRATA 28  
La Delizia Latticini Burrata + Sicilian Green Olive  
Tapenade + EVOO

WOOD GRILLED FREMANTLE OCTOPUS 32  
Orange + Fennel Salsa + Labneh +  
Blood Orange Vinaigrette

AUBERGINE FRITTA 26  
Marmellata Di Pomodoro + Buffalo Mozzarella + Basil +  
Air Dried Ricotta

## PRINCIPALE

STEAK FRITES 52  
O'Connor Rump Cap, Pasture Fed MB2,  
O'Connor VIC 220g + Fries + Gremolata Butter

CRISPY SKIN BARRAMUNDI 52  
Humpty Doo Barramundi, Middle Point NT  
Romesco + Italian Peppers + Oregano + EVOO

ROASTED PORK JOWL 52  
Sunnyside Free Range Pork, Albany, WA  
Braised & Roast Fennel + Apple + Mustard Sauce

WOOD ROASTED MOTTAINAI LAMB RUMP *Serves Two* 108  
Mottainai Lamb Rump 600g, Carrot & Olive Fed Lamb,  
Williams, WA + Spiced Yoghurt + Tomato Marmellata +  
Yellow Raisins + Lamb Sauce

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## CARNE

NEW YORK SIRLOIN 72  
O'Connor Pasture Fed MB2+, Gippsland VIC 250g

TENDERLOIN FILLET 88  
Donnybrook Pink Angus Pasture Fed MB2,  
Donnybrook WA 250g

QT RIB EYE 92  
O'Connor Pasture Fed MB2+, Gippsland VIC 300g

SALT CRUSTED 'BISTECCA ALLA FIORENTINA' 196  
Cape Grim Angus, T-Bone Grass Fed MB2+,  
Cape Grim, TAS, 800g

TOMAHAWK MP  
O'Connor Pasture Fed MB2+, Gippsland VIC

WAGYU STRIPLOIN 148  
Stone Axe, Full Blood Wagyu MB9+ NSW, 200g

### SAUCES

Gremolata Butter | Salsa Erbe | Porcini Gravy | Peppercorn

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## PASTA

<b>RIGATONI</b>	38
Basil & Cavolo Nero Pesto + Lemon + Stracciatella + Pangrattato	
<b>POTATO GNOCCHI</b>	38
Arrabbiata + La Delizia Mozzarella + Basil	
<b>SQUID INK RISOTTO</b> <i>Served Tableside</i>	42
Flash Seared Squid + Fish Roe + Lemon + Parsley Salad	
<b>SPICED DUCK LASAGNE</b>	46
Pork + Duck Ragù + Pancetta + Tomato Passata + La Delizia Latticini Mozzarella + Pecorino + EVOO	
<b>CRAB LINGUINE</b>	44
Blue Swimmer Crab + Tomato Passata + Cognac + Garlic + Chilli + Basil	

## PIZZA

<b>ROSSA</b>	
<b>SAN MARZANO TOMATO &amp; BASIL</b>	32
Fior Di Latte + 20 Month Aged Pecorino	
<b>PROSCIUTTO</b>	35
Fior Di Latte + San Marzano + Roasted Ham Hock + Sticky Pineapple	
<b>BIANCA</b>	
<b>PATATA</b>	34
Fior Di Latte + Provolone + Potato + Peach + Thyme + Caramelised Onion	
<b>ARAGOSTA</b> <i>Served with Chilli Oil</i>	49
Fior Di Latte + Lobster + Pancetta + Herb + Lemon	

## INSALATA + CONTORNI

<b>SANTINI HOUSE SALAD</b>	14
Baby Gem + Butter Lettuce + Herbs + Shallots + Citrus Vinegar	
<b>ITALIAN WEDGE SALAD</b>	18
Iceberg Lettuce + Chives + Gorgonzola Crème	
<b>WOOD GRILLED BROCCOLINI</b>	16
Lemon Ricotta + Fried Shallots + Vinaigrette	
<b>CRISP ITALIAN POTATOES</b>	12
Rosemary + Garlic	

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## DOLCI

<b>TIRAMISU</b> <i>Served Tableside</i>	25
Espresso + Mascarpone Crème + Lots of Alcohol	
<b>CANNOLI</b>	22
Sweet Lemon Ricotta + Citrus Sugar	
<b>MOUSSE AL CIOCCOLATO</b>	22
Bitter Chocolate + Burnt Caramel + Spiced Gelato + Chocolate Crisps + Candied Popcorn	
<b>SORBETTO ALLE MORE</b>	16
Blackberry Sorbet	
<b>MERINGUE SUNDAE</b>	20
Lemon & Mascarpone Gelato + Scorched Italian Meringue	

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**SANTINI**