

Chef's Tasting Menu

Jack Lynch
EXECUTIVE CHEF

CHEF TASTING MENU \$110PP
OPTIONAL WINE PAIRING \$105PP

(Suitable for two to eight guests only)

SPUNTINI

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

NV Lantieri 'Extra Brut' Franciacorta DOCG - Chardonnay + Pinot Nero, Lombardy, ITA

ANTIPASTI

SANTINI PANE Lemon & Rosemary Focaccia + Pepe Saya Butter

BURRATA La Delizia Latticini Burrata + Marmellata di Pomodoro + Vincotto +
Tomato Olive Oil

2023 Viberti Giovanni Derthona - Timorasso, Piedmont, ITA

RISO

SQUID INK RISOTTO Flash Fried Squid + Fish Roe + Lemon + Parsley Salad

2024 Antonella Corda - Cannonau, Sardegna, ITA

PRINCIPALE

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

Santini House Salad + Baby Gem + Butter Lettuce + Herbs + Shallots + Citrus Vinegar

Crisp Italian Potatoes + Rosemary + Garlic

2019 La Vigna di San Martino Chianti Classico Riserva - Sangiovese, Tuscany, ITA

DOLCE

TIRAMISU "1988 RECIPE" Espresso + Mascarpone Crème +
Lots of Alcohol (Served Tableside)

NV Marcarini Barolo Chinato - Aromatized Nebbiolo, Piedmont, ITA

SANTINI

