

CHEF TRUFFLE TASTING MENU

SPUNTINI

MORTADELLA

Warm Mr Cannubi Mortadella + Truffle Béarnaise + Chives

NV Biondelli 'Satén' Franciacorta DOCG, ITA

ANTIPASTI

SANTINI PANE

Lemon & Rosemary Focaccia + Pepe Saya Butter

BURRATA

La Deliza Latticini Burrata + Marmellata Di Pomodoro + Black Truffle

2021 Carricante + Catarratto - Cantine Russo 'Luce di Lava', Etna Bianco DOC, ITA

PASTA

RICOTTA CAVATELLI

Wild Mushroom Ragu + Thyme + Parmigiano Crema + Black Truffle

2022 Cannonau - Antonella Corda, Cannonau di Sardegna DOC, ITA

PRINCIPALE

NEW YORK SIRLOIN

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

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

2017 Nebbiolo – Negretti Barolo DOCG, ITA

DOLCE

CHOCOLATE & ORANGE OLIVE OIL CAKE

Hazelnut Gelato + Brown Sugar Crumble +
Dark Chocolate Ganache + Truffle

2007 Isole e Olena, Vin Santo del Chianti Classico DOC, ITA

Chef Tasting Menu \$125
Optional Wine Pairing \$105

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

SANTINI