

SANTINI PANE  
Lemon & Rosemary Focaccia + Pepe Saya Butter

8

ANTIPASTI

|                                                                                                                  |         |
|------------------------------------------------------------------------------------------------------------------|---------|
| MARKET FRESH OYSTERS                                                                                             | 42 / 84 |
| Australian Rock & Pacific Oyster + White Balsamic + Shallot + Lemon                                              |         |
| WOOD FIRED SCALLOPS                                                                                              | each 14 |
| Shark Bay WA, Half Shell Scallop + Charcutier XO Butter                                                          |         |
| ARANCINOTTO                                                                                                      | 15      |
| Cacio E Pepe + Cracked Black Pepper + Rosemary + Ricotta                                                         |         |
| PROSCIUTTO DI SAN DANIELE                                                                                        | 28      |
| La Delizia Latticini buffalo mozzarella, grissini, EVOO                                                          |         |
| BURRATA                                                                                                          | 29      |
| La Delizia Latticini Burrata + Marmellata Di Pomodoro + Vincotto + Tomato Olive Oil                              |         |
| RAW YELLOW FIN TUNA                                                                                              | 30      |
| Mooloolaba QLD, Preserved Lemon + Chives + Horseradish + Bottarga + Cold Pressed Canola Oil + Pasta Fritti       |         |
| PICKLED OCTOPUS                                                                                                  | 30      |
| Fremantle WA, Orange + Sicilian Olives + Oregano + Pickled Shallots + Calabrian Chilli + Cold Pressed Canola Oil |         |
| HEIRLOOM COURGETTES                                                                                              | 28      |
| Zucchini + Salsa Erbe + Lemon + Whipped Fetta                                                                    |         |
| WOOD ROASTED PRAWNS                                                                                              | 48      |
| Gulf of Carpentaria, NA, Skull Island Tiger Prawns + Calabrian Chilli + Lemon Butter                             |         |

PRINCIPALE

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| BEEF TAGLIATA                                                                                    | 52 |
| O'Connor Rump Cap, Pasture Fed MB2, Gippsland, VIC 220g + Radicchio + Salsa Erbe + Aged Balsamic |    |
| SWORDFISH PICCATA                                                                                | 52 |
| Exmouth, WA + Citrus Butter + Parsley + Dill + Garlic + Capers + Frisee                          |    |
| POLLO ALLA PUTTANESCA                                                                            | 48 |
| Free Range Chicken + Garlic + Basil + Grape Tomatoes + Green Olives + Capers + Anchovies         |    |
| WOOD ROASTED PARDOO WAGYU SHORT RIB <i>Serves Two</i>                                            | 92 |
| Pardoo Wagyu MB9+ Pilbara, WA + Jerusalem Artichoke + Cavolo Nero + Beef Sauce                   |    |

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

## PASTA

### RIGATONI

12 Hour Mottainai Braised Lamb + Tomato +  
Garden Peas + Chilli Oil

### RICOTTA CAVATELLI

Wild Mushroom Ragù + Thyme + Parmigiano Crema +  
Garlic Pangrattato

### SQUID INK RISOTTO

Flash Seared Arrow Head Squid, August WA +  
Tobiko + Garlic + Lemon

### BAKED PASTA ALLA VODKA

Spinach & Ricotta Conchiglioni + Pecorino + Mozzarella

### CRAB LINGUINE

Shark Bay WA, Blue Swimmer Crab + Tomato Passata +  
Cognac + Garlic + Chilli + Basil

## PIZZA

### ROSSA

#### SAN MARZANO TOMATO & BASIL

Fior Di Latte + 20 Month Aged Pecorino

#### PROSCIUTTO

Fior Di Latte + San Marzano +  
Roasted Ham Hock + Sticky Pineapple

### BIANCA

#### PIZZA CON SALSICCIA

Fior Di Latte + Pork & Fennel Sausage + Cavolo Nero +  
Dried Chilli + Garlic Oil

#### ARAGOSTA *Served with Chilli Oil*

Fior Di Latte + Cervantes WA Lobster + Garlic +  
Herb + Lemon

## INSALATA + CONTORNI

38 SANTINI HOUSE SALAD 14

Baby Gem + Butter Lettuce + Herbs +  
Shallots + Citrus Vinegar

38 CAULIFLOWER GRATIN 18

Provolone Cheese Sauce + Garlic

42 WOOD GRILLED BROCCOLINI 16

Shallots + Pancetta + Lemon Olive Oil

38 CRISP ITALIAN POTATOES 12

Rosemary + Garlic

## DOLCI

TIRAMISU *Served Tableside* 25

Espresso + Mascarpone Crème + Lots of Alcohol

CANNOLI 22

Sweet Lemon Ricotta + Citrus Sugar

32 SANTINI 'ITALIAN BOMBA' 24

White Chocolate + Prosecco & Raspberry Gelato +  
Almond Sponge + Italian Meringue

35 SORBETTO 16

Green Apple Sorbet

36 MERINGUE SUNDAE 20

Lemon & Mascarpone Gelato + Scorched Italian Meringue

SANTINI