

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	
PROSCIUTTO DI SAN DANIELE	28
La Delizia Latticini Buffalo Mozzarella + Grissini + EVOO	
BEET SALAD	28
Salt Baked + Pickled Beets + Goat's Curd + Braised Radicchio + Candied Pecans + Black Cherry Vincotto	
BURRATA	29
La Delizia Latticini Burrata + Marmellata Di Pomodoro + Vincotto + Tomato Olive Oil Add Truffle Hill Black Truffle + 12	
RAW YELLOW TUNA	30
Mooloolaba QLD Tuna, Preserved Lemon + Chives + Horseradish + Cold Pressed Canola Oil + Pasta Fritti	
WOOD GRILLED OCTOPUS	32
Fremantle WA Octopus, Orange + Fennel Salsa + Labneh + Blood Orange Vinaigrette	
MORTADELLA	21
Warm Mr Cannubi Mortadella + Pecorino + Olive Oil Add Truffle Hill Black Truffle + 12	
HEIRLOOM TOMATOES	26
Cucumber + Basil + White Balsamic + Garlic + Olive Oil	

PRINCIPALE

BEEF TAGLIATA	52
O'Connor Rump Cap, Pasture Fed MB2, Gippsland, VIC 220g + Radicchio + Salsa Erbe + Aged Balsamic	
CRISPY SKIN BARRAMUNDI	52
Humpty Doo Barramundi, Middle Point NT Romesco + Italian Peppers + Oregano + EVOO	
POLLO ALLA PUTTANESCA	48
Free Range Chicken + Garlic + Basil + Grape Tomatoes + Green Olives + Capers + Anchovies	
WOOD ROASTED MOTTAINAI LAMB RUMP	Serves Two 97
Mottainai Lamb Rump 600g, Carrot & Olive Fed Lamb, Williams, WA + Spiced Yoghurt + Tomato Marmellata + Yellow Raisins + Lamb 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

Truffle Butter + 4

PASTA

- RIGATONI

12 Hour Mottainai Braised Lamb + Tomato + Garden Peas + Chilli Oil
- RICOTTA CAVATELLI

Wild Mushroom Ragù + Thyme + Parmigiano Crema + Garlic Pangrattato
Add Truffle Hill Black Truffle + 12
- SQUID INK RISOTTO *Served Tableside*

Flash Seared Arrow Head Squid, August WA + Fish Roe + Lemon + Parsley Salad
- ORECCHIETTE

Duck Ragù + Funghi + Cavlo Nero + Vermouth + Pecorino
Add Truffle Hill Black Truffle + 12
- 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

CACIO E PEPE

Fior Di Latte + Potato Crisps + Cracked Pepper + Rosemary + Pecorino

ARAGOSTA *Served with Chilli Oil*

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

INSALATA + CONTORNI

- 38

SANTINI HOUSE SALAD

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

14
- 38

CAULIFLOWER GRATIN

Provolone Cheese Sauce + Garlic
Add Truffle Hill Black Truffle + 12

18
- 42

WOOD GRILLED BROCCOLINI

Lemon Ricotta + Fried Shallots + Vinaigrette

17
- 40

CRISP ITALIAN POTATOES

Rosemary + Garlic

12

DOLCI

- 44

TIRAMISU *Served Tableside*

Espresso + Mascarpone Crème + Lots of Alcohol

25
- 32

CANNOLI

Sweet Lemon Ricotta + Citrus Sugar

22
- 35

CHOCOLATE & ORANGE OLIVE OIL CAKE

Hazelnut Gelato + Brown Sugar Crumble + Dark Chocolate Ganache

24
- 34

SORBETTO ALLE MORE

Blackberry Sorbet

16
- 49

MERINGUE SUNDAE

Lemon & Mascarpone Gelato + Scorched Italian Meringue

20

SANTINI