

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
Ciao 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

INSALATA + CONTORNI

SANTINI HOUSE SALAD

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

CAULIFLOWER GRATIN

Provolone Cheese Sauce + Garlic

WOOD GRILLED BROCCOLINI

Shallots + Pancetta + Lemon Olive Oil

CRISP ITALIAN POTATOES

Rosemary + Garlic

DOLCI

TIRAMISU

Served Tableside

Espresso + Mascarpone Crème + Lots of Alcohol

CANNOLI

Sweet Lemon Ricotta + Citrus Sugar

SANTINI 'ITALIAN BOMBA'

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

SORBETTO

Green Apple Sorbet

MERINGUE SUNDAE

Lemon & Mascarpone Gelato + Scorched Italian Meringue