

CHEF TASTING MENU

SPUNTINI

RAW YELLOW FIN TUNA

Mooloolaba QLD, Preserved Lemon + Chives + Horseradish + Bottarga +
Cold Pressed Canola Oil + Pasta Fritti

NV Lantieri de Paratico 'Extra Brut' Franciacorta DOCG, ITA

ANTIPASTI

SANTINI PANE

Lemon & Rosemary Focaccia + Pepe Saya Butter

BURRATA

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

2023 Carricante + Catarratto - Cantine Russo 'Luce di Lava', Etna Bianco DOC, ITA

RISO

SQUID INK RISOTTO (Served Tableside)

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

2024 Cannonau - Antonella Corda, Cannonau di Sardegna DOC, 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

2021 Nebbiolo – Negretti Barolo DOCG, ITA

DOLCE

TIRAMISU "1988 RECIPE" (Served Tableside)

Espresso + Mascarpone Crème + Lots of Alcohol

2022 Sweet Sauvignon Blanc - Antinori, 'Muffato della Sala' Umbria IGT, ITA

Chef Tasting Menu \$110
Optional Wine Pairing \$105

Executive Chef Jake Lynch
Suitable for two to eight guests only.

SANTINI