

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

PROSCIUTTO DI SAN DANIELE 28

La Delizia Latticini Buffalo Mozzarella + Grissini + EVOO

HEIRLOOM BEET SALAD 28

Salt Baked + Pickled Heirloom 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 FIN TUNA 30

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

WOOD GRILLED OCTOPUS 32

Fremantle WA, 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 Half 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	38
12 Hour Braised Lamb + Tomato + Garden Peas + Chilli Oil	
RICOTTA CAVATELLI	38
Wild Mushroom Ragù + Thyme + Parmigiano Crema + Garlic Pangrattato	
Add Truffle Hill Black Truffle + 12	
SQUID INK RISOTTO <i>Served Tableside</i>	42
Flash Seared Arrow Head Squid, August WA + Fish Roe + Lemon + Parsley Salad	
CALAMARATA	40
Duck Ragù + Funghi + Rapa + Vermouth + Pecorino	
Add Truffle Hill Black Truffle + 12	
CRAB LINGUINE	44
Shark Bay WA, Blue Swimmer Crab + Tomato Passata + Cognac + Garlic + Chilli + Basil	

PIZZA

ROSSA	
SAN MARZANO TOMATO & BASIL	32
Fior Di Latte + 20 Month Aged Pecorino	
PROSCIUTTO	35
Fior Di Latte + San Marzano + Roasted Ham Hock + Sticky Pineapple	
BIANCA	
CACIO E PEPE	34
Fior Di Latte + Potato Crisps + Cracked Pepper + Rosemary + Pecorino	
ARAGOSTA <i>Served with Chilli Oil</i>	49
Fior Di Latte + Cervantes WA Lobster + Pancetta + Herb + Lemon	

INSALATA + CONTORNI

SANTINI HOUSE SALAD	14
Baby Gem + Butter Lettuce + Herbs + Shallots + Citrus Vinegar	
CAULIFLOWER GRATIN	18
Provolone Cheese Sauce + Garlic + Herb Pangrattato	
Add Truffle Hill Black Truffle + 12	
WOOD GRILLED BROCCOLINI	17
Lemon Ricotta + Fried Shallots + Vinaigrette	
CRISP ITALIAN POTATOES	12
Rosemary + Garlic	

DOLCI

TIRAMISU <i>Served Tableside</i>	25
Espresso + Mascarpone Crème + Lots of Alcohol	
CANNOLI	22
Sweet Lemon Ricotta + Citrus Sugar	
CHOCOLATE & ORANGE OLIVE OIL CAKE	24
Hazelnut Gelato + Brown Sugar Crumble + Dark Chocolate Ganache	
SORBETTO ALLE MORE	16
Blackberry Sorbet	
MERINGUE SUNDAE	20
Lemon & Mascarpone Gelato + Scorched Italian Meringue	

SANTINI