

CHEF TASTING MENU

SANTINI PANE

Lemon Schiacciata + Organic Sourdough + Pepe Saya Butter

SPUNTINI

STRACCIATELLA

La Deliza Lacttini Stracciatella + Orange + Mandarin + Lemon + Fennel Pollen

RAW BEEF

O'Conner Sirloin + Mustard Crème + Pecorino + Fried Bread

CRISPY ZUCCHINI BLOSSOMS

Lemon Buffalo Ricotta + Romesco + Chilli Honey + Pecorino

2023 Vasse Felix 'Filius' Chardonnay, Margaret River, WA

PASTA

SQUID INK RISOTTO Served Tableside

Flash Seared Calamari + Fish Roe + Lemon + Parsley Salad

2021 Quealy 'Campbell and Christine' Pinot Noir, Mornington VIC

PRINCIPALE

SALT CRUSTED RIB-EYE ON THE BONE

45 Day Dry Age Grain Fed MB2+, O'Connor Beef, Gippsland Victoria 600g
Beef Fat Sabayon + Tarragon + Garlic

Winter Leaves + Herb + Shallots + Citrus Vinaigrette
Crisp Italian Potatoes + Rosemary + Garlic

2020 Howard Park 'Scotsdale' Shiraz, Great Southern, WA

DOLCE

TIRAMISU '1988 RECIPE' Served Tableside

Espresso + Mascarpone Crème + Lots of Alcohol

NV Seppeltsfield Para 'Grand Tawny', Barossa, SA

Chef Tasting Menu \$95
Optional Wine Pairing \$65

Suitable for two to seven guests only.
Please contact us for any dietaries before booking as some dietaries might not be able to be catered for.

Sample menu subject to change.

SANTINI