

CHEF TASTING MENU

SANTINI PANE

Organic Sourdough + Pepe Saya Butter

SPUNTINI

BURRATA

Braised Cavolo Nero + Chilli + Garlic + Olives + Herb Oil

TUNA CANNOLI

Raw Yellow Fin Tuna + Avocado + Preserved Lemon + Chives + Bottarga

WOOD FIRED ABROLHOS ISLAND SCALLOPS

Orange + Fermented Chili Butter

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

RISO

SQUID INK RISOTTO Served Tableside

Flash Seared Calamari + Fish Roe + Lemon + Parsley Salad

2023 Quealy 'Campbell and Christine' Pinot Noir, Mornington VIC

PRINCIPALE

THE QT RIB EYE

Grass Fed MB2, O'Connor Beef, Gippsland Victoria, 350g
Lemon + Rosemary Butter

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

2022 Leeuwin Estate 'Art Series' Shiraz, Margaret River, WA

DOLCE

TIRAMISU '1988 RECIPE' Served Tableside

Espresso + Mascarpone Crème + Lots of Alcohol

Seppeltsfield Para 'Grand Tawny', Barossa, SA

Chef Tasting Menu \$89
Optional Wine Pairing \$65

SANTINI