

# CHEF TASTING MENU

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## SANTINI PANE

Organic Sourdough + Pepe Saya Butter

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## SPUNTINI

### CRISPY ZUCCHINI BLOSSOM FRITTI

Lemon Ricotta + Pumpkin Hummus + Chilli Honey + Parsley Salad

### BURRATA

La Deliza Latticini Burrata + Marmellata Di Pomodoro + Saba + Olive Oil

### WOOD FIRED ABROLHOS ISLAND SCALLOPS

Orange + Chilli Butter + Italian Parsley

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

## RISO

### SQUID INK RISOTTO Served Tableside

Flash Seared Squid + Fish Roe + Lemon + Parsley Salad

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

## PRINCIPALE

### THE QT RIB EYE

Grain Fed MB4, O'Connor Beef, Gippsland VIC

Lemon + Rosemary Butter

Autumn Leaves + Herb + Shallots + Citrus Vinaigrette

Crisp Italian Potatoes + Rosemary + Garlic

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

## DOLCE

### THE LOVE BOMB

Chocolate Financier, Chocolate Crèmeux, Chocolate Sponge, Chocolate Mousse Ganache,  
Streusel, Raspberry Chocolate Shards

OR

### THE GHOST

Sponge Cake, Vanilla Mousse, Strawberry & Raspberry Compote, Chocolate Truffle,  
Milk-Coconut Veil

*Seppeltsfield Para 'Grand Tawny', Barossa, SA*

Chef Tasting Menu \$95  
Optional Wine Pairing \$75

Culinary Creative Lead Nic Wood & Executive Chef Jake Lynch  
Suitable for two to seven guests only.

**SANTINI**