

# SANTINÒ

EST. 2021

## *\$69 Banquet Menu*

*(2 people min)*

Millers' Local Bakehouse Sourdough  
*roast garlic butter*

Goats Curd Alla Primavera  
*lemon · pine nuts · bottarga*

Heirloom Tomatoes  
*peach · pomegranate · hazelnut*

Spaghetti  
*arlic chive · chickpeas · pangrattato · egg yolk*

Breakout River Pork Cutlet  
*apricot · almond · sage*

Mixed Leaves  
*eschalot · balsamic*

Vanilla Panna Cotta  
*red wine nashi pear · olive oil*

## *\$80 Banquet Menu*

*(3 people min · 2 people \$105pp)*

Millers' Local Bakehouse Sourdough  
*roast garlic butter*

Goats Curd Alla Primavera  
*lemon · pine nuts · bottarga*

Heirloom Tomatoes  
*peach · pomegranate · hazelnut*

Beef Carpaccio  
*mustard · confit egg yolk · ricotta salata*

Spaghetti  
*garlic chive · chickpeas · pangrattato · egg yolk*

Mafaldine  
*lamb · sugar snaps · anchovies · pecorino · herbs*

Little Joe Bistecca  
Gippsland VIC  
*800g · pure black angus mb4+ · salsa verde*

Mixed Leaves  
*eschalot · balsamic*

Gianduja Zuppa Inglese  
*dulce de leche · coffee zabaglione · cantucci*