

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
garlic 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