

SANTINŌ

EST. 2021

the saint's room



experience signature santino dining in the privacy of the saint's room

tucked away from the buzz of our dining room, the saint's room has been transformed into an intimate private space, perfect for long, lingering meals with good friends and great wine.

set within an oval-shaped room, surrounded by shelves of wine, the space seats up to 14 guests around a beautifully set table .

guests can choose from two signature banquet menus, designed for sharing and built around the heart of santino's kitchen. expect shared starters, handmade pastas, and our famed bistecca alla fiorentina.

whether it's a celebration, a special occasion, or just an excuse to dine in style, the saint's room offers a unique way to experience santino - privately.





the saint's room

seats up to 14 guests
available for guests aged 18+ only

minimum spend: \$2,000
10% service charge applies

no time limit on the table

menus

\$90 signature banquet menu

millers' local bakehouse sourdough · roast garlic butter
bresaola · shishito peppers · olive oil
zucchini alla scapece · burrata · pine nuts · mint · salmoriglio

fazzoletti alla portofino · cherry tomato · pesto genovese · pine nuts · pecorino
little joe bistecca · gippsland VIC 800g · pure black angus mb4+ · salsa verde
mixed leaves escholot · balsamic

millefoglie rhubarb · lemon crema pasticciera · frangelico · caraway seeds





when the occasion calls for a little extra...

\$115 indulgent banquet menu

millers' local bakehouse sourdough · roast garlic butter
bresaula · shishito peppers · olive oil
zucchini alla scapece · burrata · pine nuts · mint · salmoriglio
veal tartare tonnato · cornichons · eschalot · tobasco · mustard · pasta fritta

ziti pork & fennel sausage · chicory · pangrattato · ricotta salata · confit chilli oil
chitarra · slipper lobster · garlic · chilli · parsley · crustacean oil · sea blite
little joe bistecca · gippsland VIC 800g · pure black angus mb4+ · salsa verde
mixed Leaves eschalot · balsamic
eggplant parmigiana · san marzano · olive gremolata · cashew ricotta · provolone

gianduja zuppa inglese · dulce de leche · coffee zabaglione · cantucci

popular additions

sydney rock oysters

bacalau croquettes

gilda

parfait

hokkaido scallop crudo

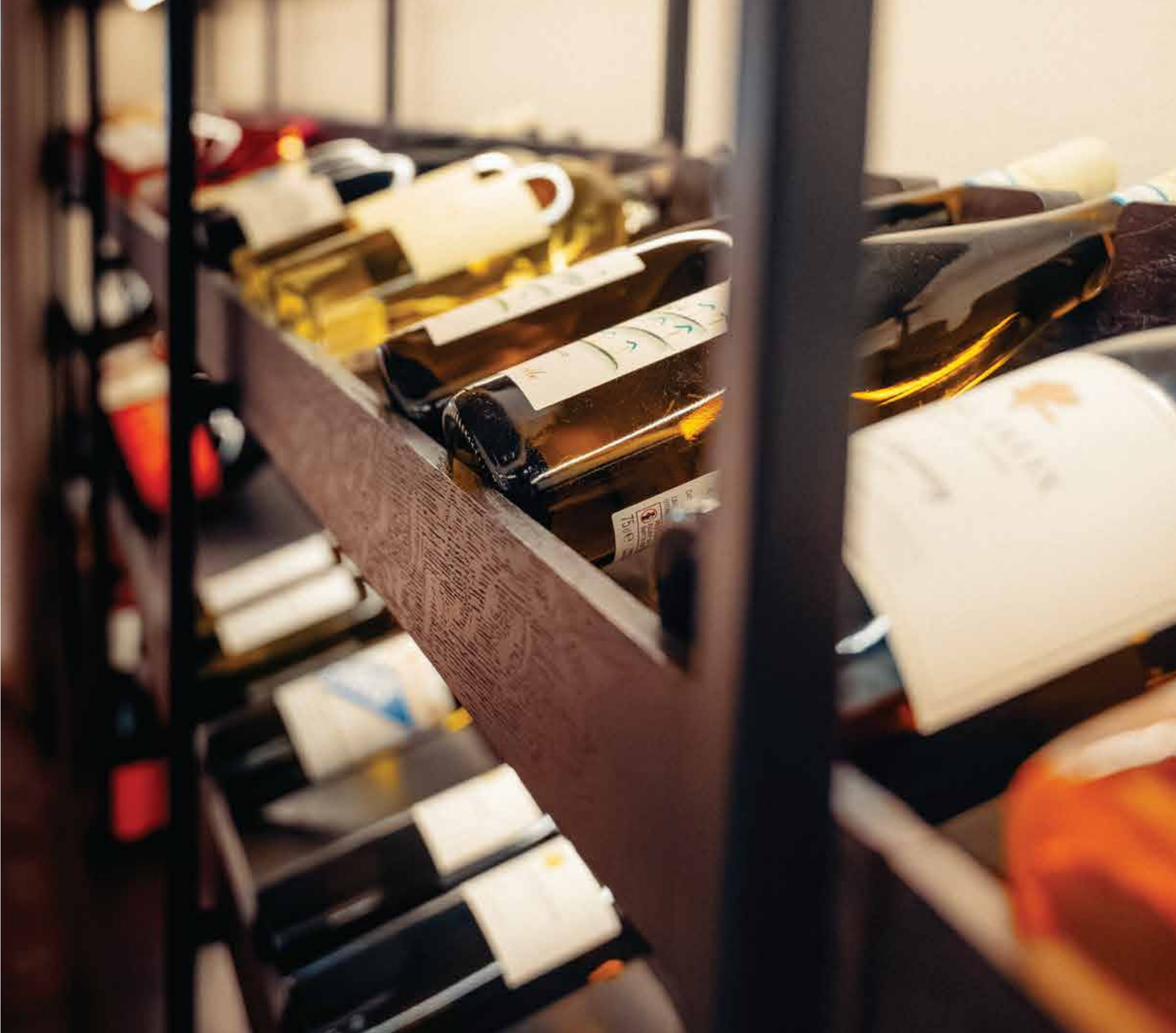
charred octopus

grilled market fish

warm potato salad

Speak to our team about which items
would suit your event





drinks

Standard Package

\$60 2HRS | \$80 3HRS | \$100 4HRS

BEER / CIDER

first light brewing pale ale
peroni mid-strength

WHITE

dead man walking reisling
perlage pinot grigio

ROSÉ

sibiana nerello mascalese rosato

RED

head red gsm
the other wine co sangiovese

NON-ALCOHOLIC

soft drinks, juices, sparkling water

elevate your evening

Premium Package

+\$15 PR PERSON | ADDITIONAL TO PACKAGE

BEER / CIDER
birra moretti (tap)

WHITE
diomede 'lama di pietra' chardonnay
dog point vineyard sauvignon blanc

ROSÉ
cantina orsogna lunaria 'romoro' pinot grigio

RED
swinging bridge 'maw' pinot noir
torbreck 'woodcutter's' shiraz

NON-ALCOHOLIC
soft drinks, juices, sparkling water





cocktails

Looking to 'level up' your drinks offering?
Here are some cocktail suggestions our
team can serve on your arrival, during or
after your meal

Espresso Martini

Aperol Spritz

Margarita

Gin/Vodka Martini

make it a celebration

If you're planning something worth toasting, we offer the option to add a bottle of champagne to your booking. We'll have it on ice when you arrive.

