

SANTINŌ

EST. 2021

functions & events



yours for the night

Hidden in a lively Wollongong laneway, Restaurant Santino is an intimate Italian bistro perfect for private dining and celebrations. With art deco charm, soft lighting, warm lively atmosphere made for martinis, conversation, and shared meals.

Our chefs create seasonal menus using the finest local produce and fresh house-made pasta every day. For celebrations or group dining, we offer a selection of thoughtfully curated banquets designed to showcase the best of what we do.

Our wine list showcases a thoughtful selection from Italy and beyond, complemented by a lineup of classic and signature cocktails and a strong showing of Amari to finish the night.

From intimate gatherings of ten to full-venue events for up to sixty guests, Santino provides tailored packages, attentive staff, and a setting made for long lunches and memorable dinners.



\$75 banquet menu

millers' local bakehouse sourdough · roast garlic butter
bresaola · shishito peppers · olive oil
heirloom tomatoes · bagna cauda · anchovies · basil · sherry vinegar

prosecco & pea risotto · mascarpone · parmigiano Reggiano · nasturtium
chargrilled lamb rump · artichoke alla romana · green peppercorn
mixed leaves · eschalot · balsamic

millefoglie · rhubarb · lemon crema pasticciera · frangelico · caraway seeds





\$85 banquet menu

millers' local bakehouse sourdough · roast garlic butter

bresaola · shishito peppers · olive oil

heirloom tomatoes · bagna cauda · anchovies · basil · sherry vinegar

veal tartare · tonnato · cornichons · eschalot · tobasco · mustard · pasta fritta

prosecco & pea risotto · mascarpone · parmigiano reggiano · nasturtium

pappardelle · duck ragu · pecorino · pistachio pangratatto · sage

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

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

drink upgrades

SPIRIT UPGRADE +20 PER PERSON

bulleit bourbon, beefeater gin, seacliff
vodka, havana club white /dark rum,
starward two fold whisky

ADD PROSECCO +5 PER PERSON

allegriini corte giara prosecco

ADD CHAMPAGNE +\$25 PER PERSON louis

roederer collection 244 champagne

*ONLY AVAILABLE WITH PURCHASE OF PREMIUM PACKAGE





contact us

opening hours

lunch

friday to sunday, reservations from 12 - 2:15pm

dinner

wednesday, thursday and sunday, reservations
from 5pm - 8:30pm

friday and saturday
reservations from 5pm - 9pm

enquires

our team at santino is here to ensure your event runs seamlessly, with every detail handled with care. To start planning your celebration, contact our reservations team to discuss your booking.

02 42250222

eat@restaurantsantino.com.au

www.restaurantsantino.com.au

2/17 globe lane

wollongong nsw 2500