

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

prosecco & pea risotto · mascarpone · parmigiano reggiano · nasturtium

little joe bistecca · gippsland VIC 800g · pure black angus mb4+ · salsa verde  
mixed leaves eschalot · balsamic

olive oil semifreddo · macerated strawberries · almond soil · mint







when the occasion  
calls for a little extra...

\$115 indulgent banquet menu

glass of corte giara prosecco on arrival

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

squid ink spaghetti · spiced tuna · garlic · capers · salmon roe · calabrian chilli  
pappardelle · duck ragu · pecorino · pistachio pangratatto · sage

little joe bistecca · gippsland VIC 800g · pure black angus mb4+ · salsa verde  
mixed leaves eschalot · balsamic  
green beans · roasted tomato reduction · lemon pangratatto

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



## popular additions

sydney rock oysters natural

sydney rock oysters · watermelon pearls & basil granita

bacalau croquettes · tabasco aioli

gilda · parello olive · ortiz anchovy · guindilla

mushroom parfait · sangiovese jam · buckwheat · panettone

crudo · cucumber · fermented chilli · herbs

octopus carpaccio · romesco · pickled fennel · capers

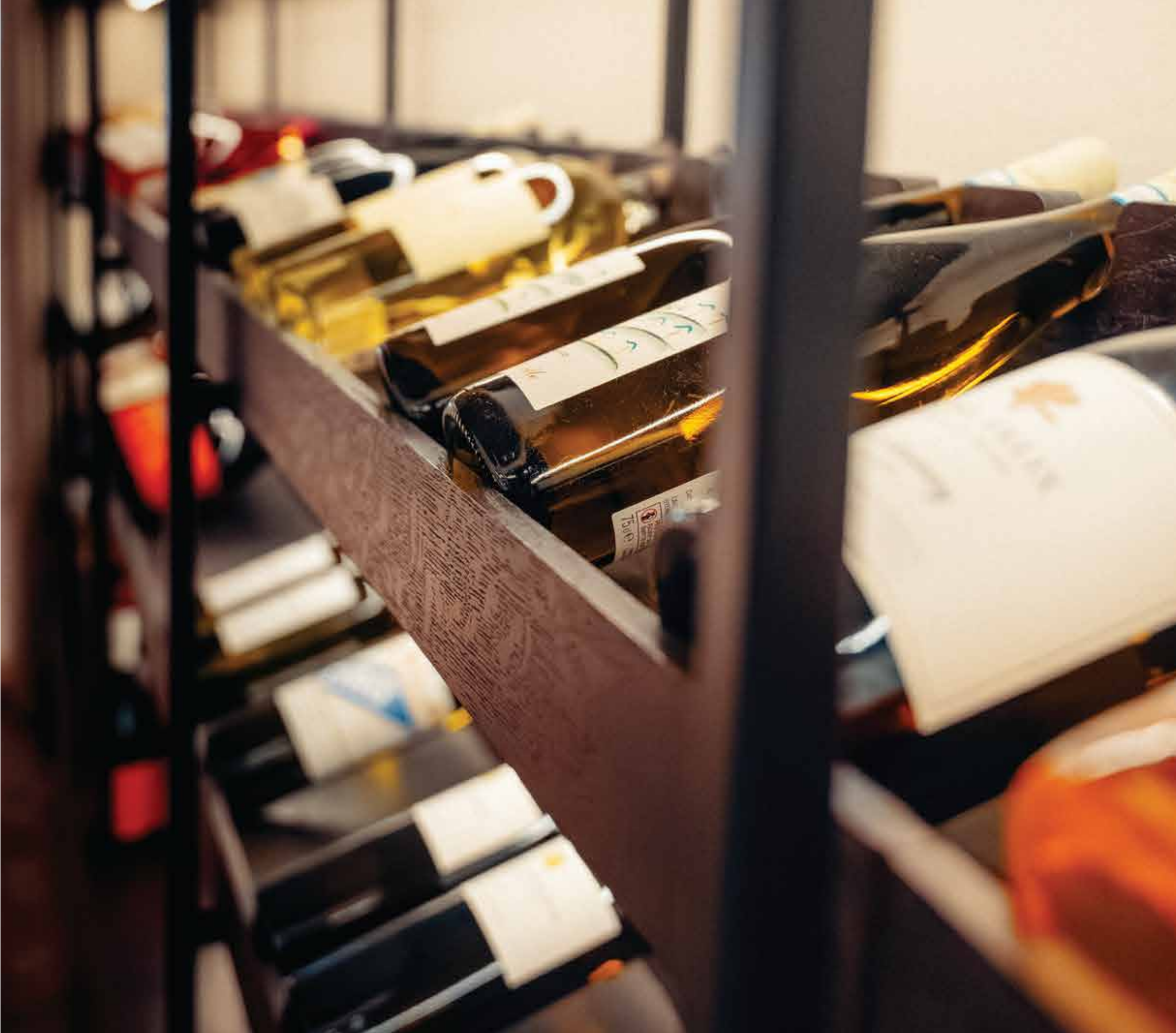
grilled market fish · white beans · celery · fennel · tarragon

potatoes · asparagus · herb emulsion · preserved lemon · olive

spek 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.

