

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

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

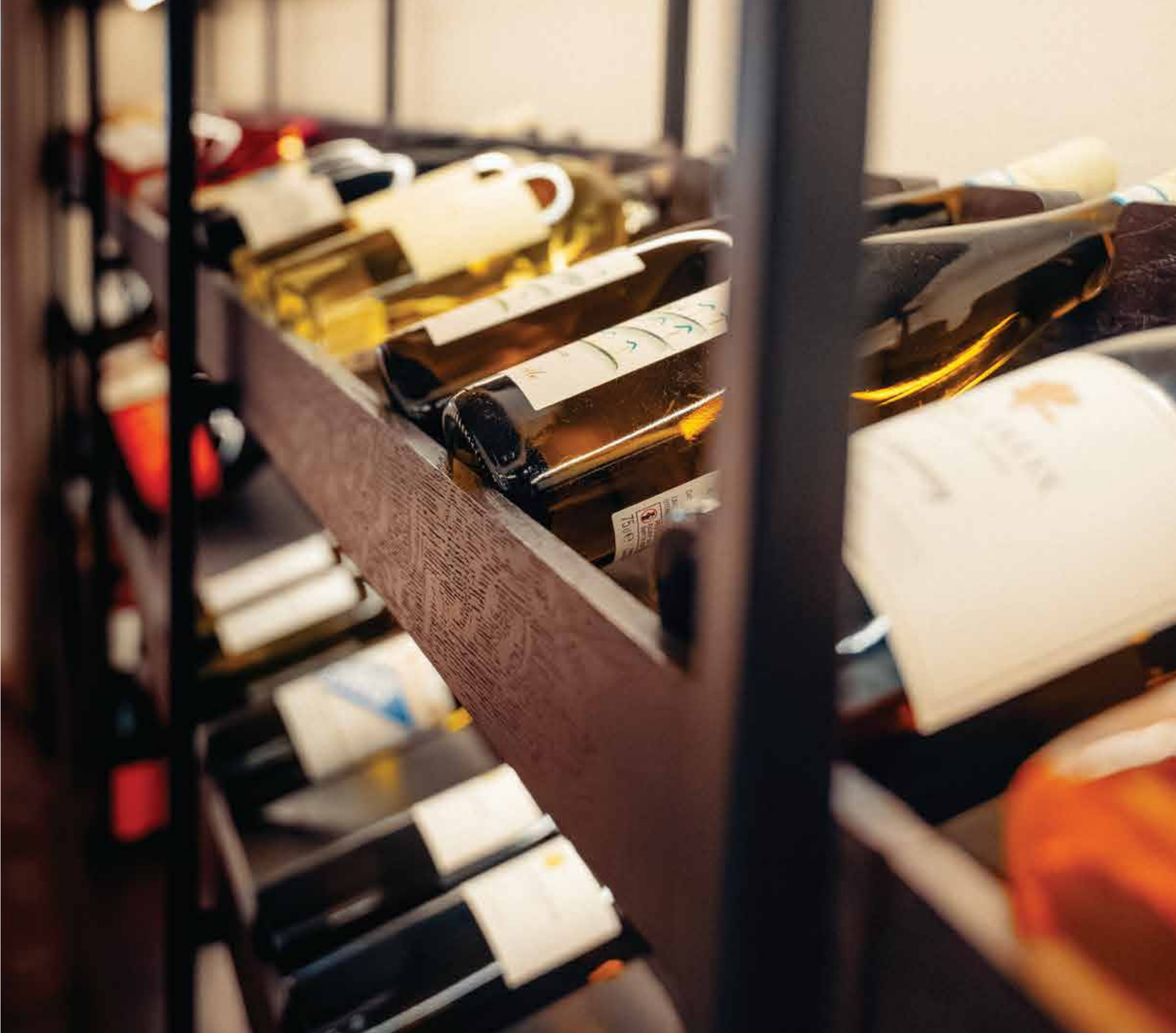
octopus carpaccio · romesco · pickled fennel · capers

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.

