

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 · peppers · garlic · parsley
heirloom tomatoes · bagna cauda · anchovies · basil · sherry vinegar

conchiglie alla norma · roast eggplant · basil oil · ricotta salata
borrowdale pork belly · radicchio · raisin · buckwheat · apple · black garlic
mixed leaves · eschalot · balsamic

nero d'avola poached pear · vanilla crema pasticcera · almond soil · italian meringue

menu subject to seasonal changes





\$85 banquet menu

millers' local bakehouse sourdough · roast garlic butter

bresaola · peppers · garlic · parsley

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

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

conchiglie alla norma · roast eggplant · basil oil · ricotta salata

duck ragu · pecorino · pistachio pangrattato · 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

menu subject to seasonal changes

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
allegri corti 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
12 - 3pm

dinner

wednesday, thursday and sunday
5pm - 9pm

friday and saturday
5pm - 11pm

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

02 42250222

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