

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.



\$79 signature banquet menu

millers' local bakehouse sourdough · roast garlic butter

porcini · sourdough sauce · parmesan egg yolk emulsion · jerusalem artichoke · truffle oil
prosciutto · caperberries

chitarra · cavolo nero · taleggio · parmigiano · chilli · egg yolk

borrowdale pork belly · radicchio · raisin · buckwheat · apple · black garlic
mixed leaves · mustard · red wine vinegar

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





\$89 indugent banquet menu

millers' local bakehouse sourdough roast garlic butter

porcini · sourdough sauce · parmesan egg yolk emulsion · jerusalem artichoke · truffle oil
prosciutto · caperberries

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

chitarra · cavolo nero · taleggio · parmigiano · chilli · egg yolk
pappardelle duck ragu · pecorino · pistachio pangratatto · sage

little joe bistecca gippsland vic 800g · pure black angus mb4+ · salsa verde
mixed leaves · mustard · red wine vinegar

gianduja zuppa inglese dulce de leche · coffee zabaglione · contucci

drinks

STANDARD PACKAGE

\$70 2HRS | \$90 3HRS | \$110 4HRS

BEER

first light pale ale
peroni mid strength

WHITE

perlage pinot grigio
frankland estate riesling

RED

sibilliana "roceno" nerello mascalese

RED

head red gsm
swinging bridge mauve pinot noir

NON-ALCOHOLIC

soft drinks, juices, sparkling water,
tea & coffee





elevate your evening

PREMIUM PACKAGE

+\$15 PER PERSON | ADDITIONAL TO PACKAGE

BEER

birra moretti

WHITE

dog point sauvigon blanc
vasse felix chardonnay

ROSÉ

cantina orsogna lunaria ramoro pinot grigio

RED

torbreck 'woodcutter's shiraz
cantina zaccagnini montepulciano 'ikebana'

package also includes all items listed in the
standard drinks package.

drink upgrades

SPIRITS PACKAGE UPGRADE

+30 PER PERSON

seacliffe vodka, four pillars dry gin, havanna club white rum, espolon tequila, makers mark bourbon, monkey shoulder whiskey

ADD PROSECCO

+\$5 PER PERSON

WHAT ABOUT CHAMPAGNE?

+\$25 PER PERSON - STANDARD PACKAGE

+\$15 PER PERSON - 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

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