

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

\$95 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

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





when the occasion
calls for a little extra ...

\$115 signature banquet menu

glass of corte giara prosecco on arrival

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

squid ink risotto · prawn foam · cayenne · crustacean oil
pappardelle duck ragu · pecorino · pistachio pangrattato · sage

little joe bistecca gippsland vic 800g · pure black angus mb4+ · salsa verde
mixed leaves · mustard · red wine vinegar
burnt leeks gribiche · pangrattato · ash salt

gianduja zuppa inglese dulce de leche · coffee zabaglione · contucci

popular additions

sydney rock oysters

bacalau croquettes · tobasco aioli

gilda · parello olive · olasagasti anchiovy · guindilla

whipped stracchino chickpeas · colabrian chili ·
pine nuts · preserved lemon · oregano

octopus carpaccio romesco · pickled fennel · capers

m crudo gordal olive · finger lime · radish · aleppo pepper ·
colatura di alici

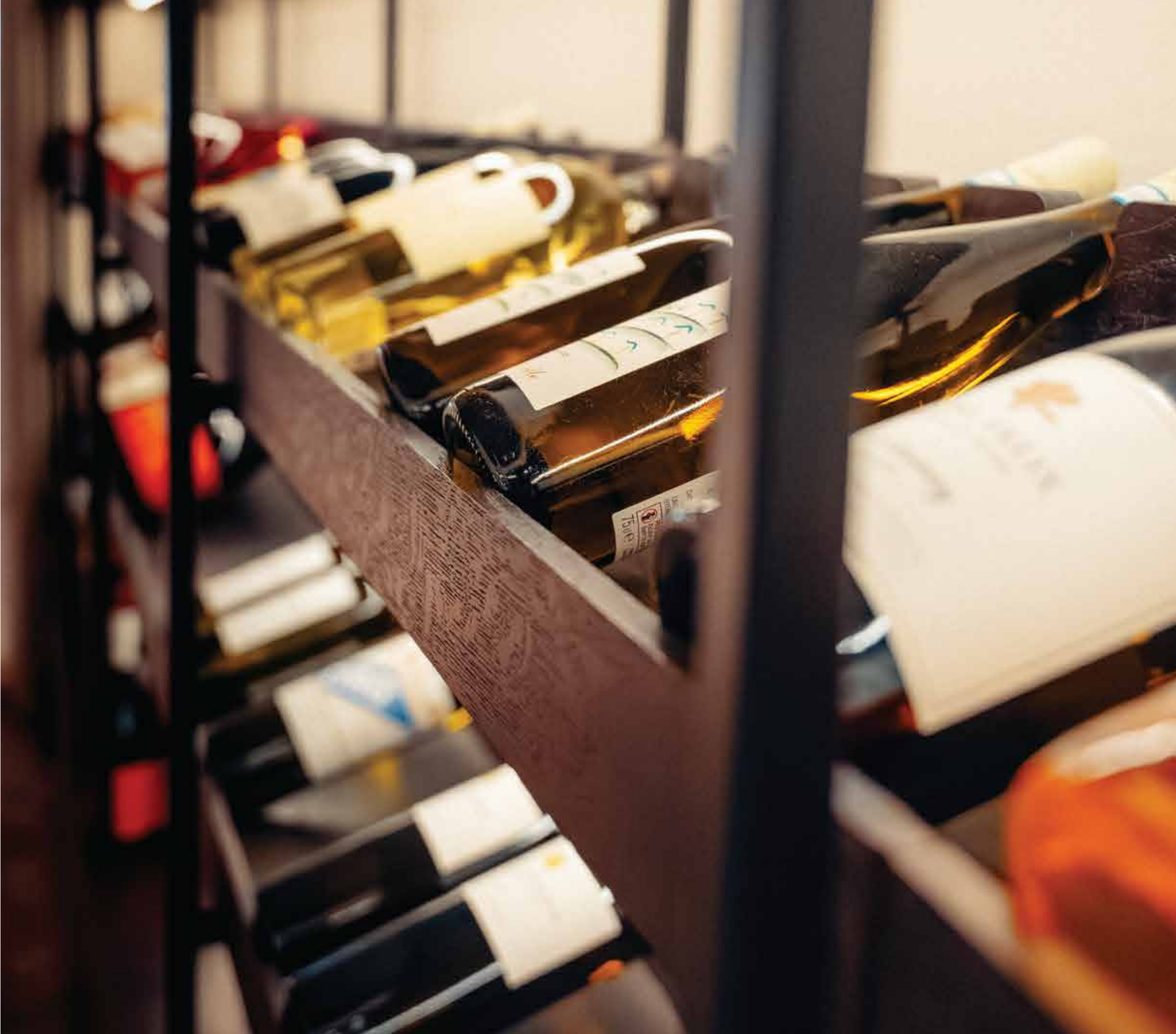
cabbage roll rillette pork · chicken brodo · chives

market fish fregola · samphire · grenobloise sauce

borrowdale pork belly radicchio · raisin · buckwheat ·
apple · black garlic

potato galette · cacio e pepe





drinks

STANDARD PACKAGE

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

BEER

first light pole ale
peroni mid strength

WHITE

perlage pinot grigio
frankland estate riesling

RED

sibiliana "roceno" nerello mascalese

RED

head red gsm
swinging bridge maw 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 sauvignon 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

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

operol spritz

margarita

gin / vodka martini

