# SANTINŌ

EST. 2021

functions & events



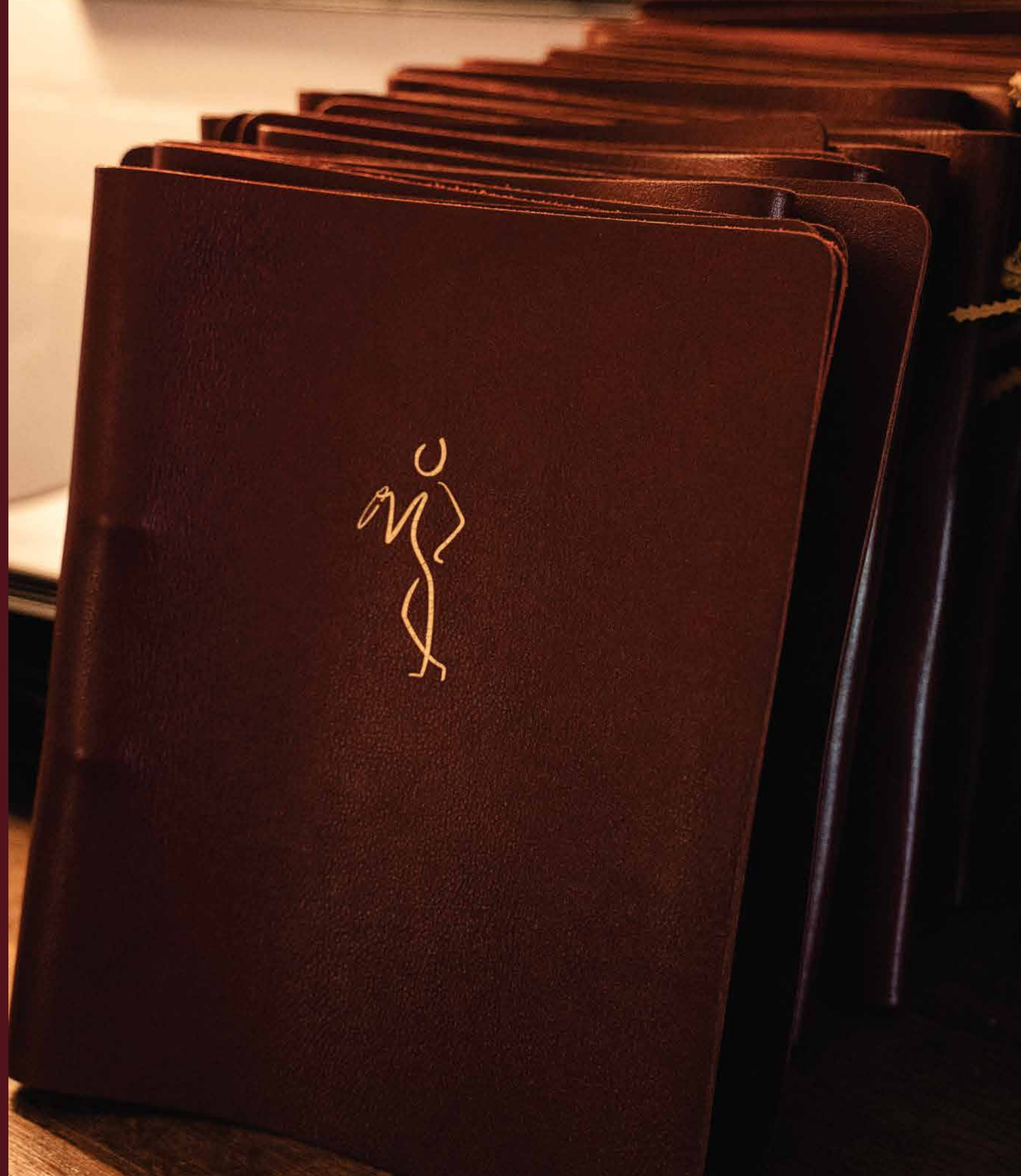
# yours for the night

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

pane e burro · miller's local bakehouse sourdough · roast garlic butter

asparagi e uova · asparagus · egg sauce · olives · capers · cornichon · chervil
pollo affumicato · smoked chicken breast · burnt orange · fennel · green olive tapenade

casarecce alla trapanese · sun dried tomato · peppers · buffalo ricotta · pine nuts · basil oil

borrowdale pork cotoletta · fig jam · port wine jus · burnt rosemary
insalata · mixed leaves · mustard · red wine vinegar

fragole con mascarpone · strawberries · coconut · savoiardi · meringue





# $89 indugent banquet menu

millers' local bakehouse sourdough · roast garlic butter

zucchini alla scapece · caprino fresco · buckwheat · mint oil
pollo affumicato · smoked chicken breast · burnt orange · fennel · green olive tapenade
tartare di vitello · veal · tonnato · cornichons · eschalot · tabasco · mustard · crostini-

casarecce alla trapanese · sun dried tomato · peppers · buffalo ricotta · pine nuts · basil oil
pappardelle al ragu d'anatra · duck ragu · pecorino · pistachio pangrattato · sage

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

gianduja zuppa inglese dulce de leche · coffee zabaglione · cantucci

# 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**
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 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

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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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