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

pane e burro · miller's 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

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

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

fragole con mascarpone · strawberries · coconut · savoiardi · meringue





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

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

spaghetti · blue swimmer crab · dill · creme fraiche · crustacean oil · garlic · chilli
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
burnt leeks gribiche · pangrattato · ash salt

gianduja zuppa inglese dulce de leche · coffee zabaglione · cantucci

popular additions

sydney rock oysters

bacalau croquettes · tobasco aioli

gilda ·parello olive · olasagasti anchiovy · guindilla

whipped bottarga · salmon roe · preserved lemon · chives · flat bread

asparagi e uova · asparagus · egg sauce · olives · capers · cornichon · chervil

pesce crudo · yellow pepper emulsion · chilli · finger lime · shiso

gamberi alla griglia · king prawns · rouille sauce

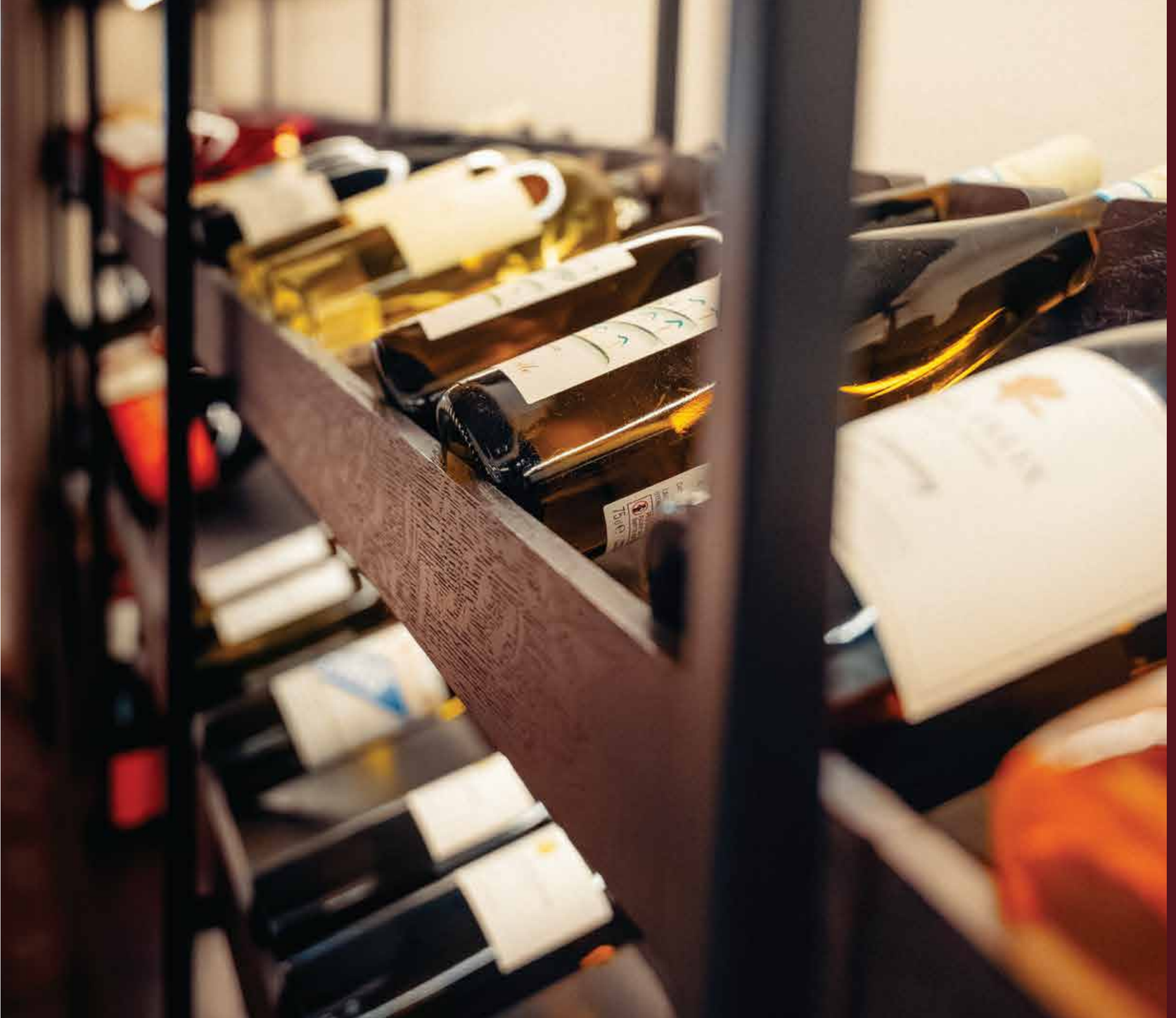
eggplant parmigiana · san marzano · provolone · chilli · gremolata · cashew cheese

pesce da mercato · market fish · fregola · samphire · grenobloise sauce

borrowdale pork cotoletta · fig jam · port wine jus · burnt rosemary

potato galette · cacio e pepe





drinks

STANDARD PACKAGE

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

BEER
first light pale ale
peroni mid strength

WHITE
perlage pinot grigio
frankland estate riesling

ROSE
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

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

