

SANTINI

Valentine's Day Dinner Santini Grill

2-Course Menu

\$89 pp

Glass of Prosecco on arrival

Amuse Bouche

Main

Line Caught King Snapper

Braised Leek + Fennel + Vongole Clams + Capers + Lemon Butter

Or

Chanterelle + Exotic Mushroom Crostata

Porcini Tart + Taragna "Buckwheat" Mascarpone Polenta + Porcini Gravy + Borage

Or

Dry Aged Cape Grim Sirloin

30 Day Dry Aged Sirloin + Burnt Onion + Watercress

Or

Crab + Mussel Cavatelli

Shark Bay Crab + Pickled Mussels + Smooth Tomato Passata + Cognac + Basil

Shared Dessert

QT Kisses

Gold + Cherry + Coconut + Yoghurt Pearls + White Chocolate

Or

Chocolate Truffle

Valrhona Chocolate + Hazelnut + Malt + Honeycomb + Chocolate Crumbs