

# Chef's suggestions



**Pizza Bavarian** \_\_\_\_\_ small 16.00 \_\_\_\_\_ medium 20.00 \_\_\_\_\_ large 24.00

Tomato base, mozzarella, sauerkraut, wurstel (German sausages), Dijon mustard, potato, rosemary

**Dips & breads** \_\_\_\_\_ 14.00

Three homemade dips (ask for the flavours) with toasted bread and biscuits

**Nannata** \_\_\_\_\_ 23.00

Silver fish (whitebait) fritter with homemade aioli and salad

**Special salad (GF)** \_\_\_\_\_ 22.00

Haloumi cheese, Italian prosciutto, rocket, pears, walnuts, extra virgin oil balsamic vinegar

**Scallops salad(GF)** \_\_\_\_\_ 25.00

Scallops, sun dried tomato, fetta, pine nuts green salad

**Duck fettuccine (or spaghetti)** \_\_\_\_\_ E 20.00 \_\_\_\_\_ M 27.00

Duck mince cooked with white wine, herbs, and spices finished with parmesan cheese



**Asparagus and smoked salmon risotto(or fettuccine)** E 21.00 \_\_\_\_\_ M 28.00

With white wine, touch of garlic, cream

**Lamb shank with red wine & rosemary** \_\_\_\_\_ 29.00

Served with green mush potato and vegies

**Roasted venison Italian style (GF)** \_\_\_\_\_ 30.00

With white wine creamy sauce served with mixed roasted potatoes and baked vegies

**Sicilian style barramundi fillet (GF)** \_\_\_\_\_ 29.00

Fillet, cherry tomato, black olives, capers, onions, oregano, w/wine served with rosti' & salad

**Duck leg in Pinot Noir (GF)** \_\_\_\_\_ 30.00

Duck legs cooked in Pinot Noir sauce served with green mushy and vegies

**Seafood cannelloni** \_\_\_\_\_ E 21.0 \_\_\_\_\_ M 28.00

Scallops, fish, prawns with Mornay sauce and shave parmesan on top

**Porcini & sausages risotto (or fettuccine)** \_\_\_\_\_ E 19.00 \_\_\_\_\_ M 26.00

Porcini mushrooms, Italian sausages, white wine, touch of cream

**Crab fettuccine (or spaghetti)** \_\_\_\_\_ E 21.00 \_\_\_\_\_ M 28.00

Crab meat, chilli, garlic, parsley, white wine, touch of cream

**Gorgonzola gnocchi (V)** \_\_\_\_\_ E 20.00 \_\_\_\_\_ M 27.00

Gorgonzola cheese, mushrooms, cream, parsley

**Eye fillet scaloppine served with vegies** \_\_\_\_\_ 29.00

# red wine

# Worcestershire sauce

# Funghi

# Marsala

Only for sweet lover

Santini's meals are individually prepared and made to order from scratch using the fresh ingredients.  
Please be patient and enjoy the Santini's experience.