

CHIANTI

CLASSICO 78
4 COURSE

MENU FISSO

RISERVA 95
5 COURSE

SPUNTINI

- Blue Swimmer crab - pink lady apple, celery, walnut | 15
Artichoke fritti - sauce verde | 8
Salame and ox tongue arrostitico - salsa impostore | 12
Anchovy toast - pomodoro fresco, anchovy, lardo | 9
1/2 dozen Mooka oysters Smoky Bay | 36
Sourdough, olive oil | 9

ANTIPASTI

- Burrata Primavera - spring vegetables, pea vinaigrette, mint | 28
Prosciutto dolce di Parma - gnocco fritto | 29
Abrolhos Island scallop crudo - melon, cucumber, lime | 32
Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 29
White asparagus - pecorino, Tasmanian mountain pepper | 32
Vongole and mussels alla plancia- white wine and garlic | 28

PASTA

- Reginette, spring lamb ragu, chilli, mint, pecorino | 36
Casarecce nero, Blue Swimmer crab, tomato, basil, chilli | 44
Ravioli, goats curd, peas, broad beans, asparagus | 39
Spaghetti, tuna crudo, spinach, basil, lemon, mosciame | 42
Pappardelle, rabbit ragu, pancetta, rosemary, Sicilian olive | 46

SECONDI

- Veal costoletta, 500g, grissini crust, watercress sauce | 80
Sardinian fregola - frutti di mare, tomato, chilli, lemon, herbs | 52
Mulloway - sunny flavours, olive, tomato, capers, rosemary | 49

ALLA BRACE

Chargrilled over Sangiovese Vines

- 300g Kerwee angus sirloin - bistecca sauce | 65
1kg Kerwee angus rib eye - bone marrow | 195
Hispi cabbage - macadamia, native thyme | 38
Spatchcock alla diavola - chilli, citrus jus | 48

CONTORNI

- Roasted potatoes, Adriatic herbs | 14
Spring vegetables, confit shallot, tomato | 15
Cos, green goddess, cherry tomatoes | 14

Credit card transactions will incur a 0.9-2% credit card fee.

Chianti takes all efforts to accommodate dietary needs, however we cannot guarantee our food will be allergen free.