

CHIANTI

MENU FISSO

SHARED CHEF'S SELECTION
4 COURSE | 88

SPUNTINI

- Sourdough - olive oil | 9
- Little Douglas Bay oysters - white balsamic, shallot | 6 ea
- Quattro formaggi tart- marmellata di fico, poppy seed | 8 ea
- Anchovy toast - pomodoro fresco, anchovy, lardo | 9.5 ea
- Polpetta di patate - Scamorza, potato, mustard mayonnaise | 8 ea
- Arrosticino - Berkshire pork, prosciutto, marsala, sage | 9 ea

ANTIPASTI

- Burrata - kohlrabi, apple, hazelnut, saffron vinaigrette | 28
- Shark Bay scallop crudo - almond, grapefruit, green tomato | 32
- Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 29
- Port Lincoln vongole - white wine, garlic, cima di rapa | 28
- Affettati misti - selection of cured meats, giardiniera | 26

PASTA

- Reginette - pork shoulder ragu, capsicum, thyme pangrattato | 38
- Spaghetti - octopus, chilli, black olive, tomato | 42
- Casarecce nero - Blue Swimmer crab, tomato, basil, chilli | 44
- Ravioli alla Norma - eggplant, chilli, tomato, oregano, ricotta salata | 38
- Potato gnocchi - Adelaide Hills rabbit, lardo, orange, pistachio | 44
- Tagliatelle - pine mushroom, garlic, white wine, chives | 40

SECONDI

- Pumpkin alla brace - watercress, goats cheese, almond, lemon oil | 32
- Yellowfin Whiting - Choice mushrooms, wild rocket, bagna cauda | 48
- Grilled Barramundi - fregola, prawns, squid, tomato, watercress | 45
- Chicken alla brace - cavolo nero, roasted grapes, pine nuts | 48
- Filetto - Angus beef eye fillet, caper jus, pomodoro, parsley | 58
- 300g Kerwee Angus sirloin - bistecca sauce | 75

CONTORNI

- Roasted potatoes - Adriatic herbs | 14
- Brussel sprouts - guanciale, lemon, thyme | 14
- Glazed carrots - star anise, caraway | 13
- Mixed leaves - orange, macadamia, ricotta salata | 12

Credit card transactions will incur a 1-2% credit card fee.

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