

CHIANTI

MENU FISSO

SHARED CHEF'S SELECTION

4 COURSE | 88

SPUNTINI

Sourdough - olive oil | 9

Smoky Bay oysters - white balsamic, shallot | 6 ea

Yarra Valley salmon roe tart, mascarpone, cucumber, dill | 12 ea

Anchovy toast - pomodoro fresco, anchovy, lardo | 9.5 ea

Zucchini flower - buffalo ricotta, pine nut, pesto Genovese | 12 ea

Lamb arrosticino - wild garlic, chilli, oregano | 9.5 ea

ANTIPASTI

Burrata - heirloom tomato, Tropea onion, marmellata di pomodoro | 28

Kingfish and tuna crudo - gazpacho verde, green apple, walnut | 28

Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 29

Prosciutto di culatello - gnocco fritto | 29

PASTA

Potato gnocchi - goats cheese, cipollini, truffle pecorino | 38

Casarecce nero - Blue Swimmer crab, tomato, basil, chilli | 44

Tagliolini - Goolwa pipis, mussels, asparagus, bottarga | 42

Spaghetti alla puttanesca - olive, capers, chilli, smoked eel | 39

Tagliatelle - rabbit ragu, Sicilian olive, pancetta, sage, orange | 40

Southern Rock lobster fregola - tomato, chilli, lemon, herbs | MP

SECONDI

Hispi cabbage - parmesan fonduta, black garlic | 32

Pesce del giorno - fennel, garlic, parsley, scabecciu | 46

Half chicken alla brace - nduja, wild rocket, pear, lemon | 48

Coniglio - Adelaide Hills rabbit leg, Choice mushrooms, spinach | 42

Filetto - Angus beef eye fillet, capers, ox tongue, cornichons | 58

300g Kerwee Angus sirloin - bistecca sauce | 65

CONTORNI

Roasted potatoes - Adriatic herbs | 14

Heirloom zucchini - basil, pine nuts | 14

Ngeringa leaves, white balsamic, apple | 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.