

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 - Taleggio, potato, mustard mayonnaise | 8 ea

Arrosticino - Berkshire pork, guanciale, salsa di sicilia | 9 ea

ANTIPASTI

Burrata - puntarella, radicchio, hazelnut, saffron vinaigrette | 28

Abrolhos Island scallop crudo - almond, grapefruit, apple | 28

Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 29

Affettati misti - selection of cured meats, giardiniera | 29

PASTA

Rigatoni alla puttanesca - olive, capers, chilli, smoked eel | 38

Spaghetti - Yellowfin tuna, raisins, pine nuts, bottarga | 39

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

Ravioli alla Norma - eggplant, tomato, oregano, ricotta salata | 38

Potato gnocchi - Adelaide Hills rabbit, lardo, orange, pistachio | 44

Tagliatelle - lamb shoulder ragu, sweet onions, Pecorino romano | 38

SECONDI

Hispi cabbage - parmesan fonduta, black garlic | 32

Pink Ling - white mussel ragu, cauliflower, leek | 48

Bollito di coniglio - Rabbit leg, cotechino, root vegetables | 48

Pork loin chop - blue lentils, guanciale, mustard fruits | 46

Filetto - Angus beef eye fillet, caper jus, pure di patate | 58

300g Kerwee Angus sirloin - bistecca sauce | 65

CONTORNI

Roasted potatoes - Adriatic herbs | 14

Cavolo nero - chilli, garlic, almond | 14

Mixed 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.