

# CHIANTI

CLASSICO 80  
4 COURSE

## MENU FISSO

RISERVA 95  
5 COURSE

### SPUNTINI

Artichoke fritti - sauce verde | 8 ea  
Ox tongue arrosticino - salumi xo | 12 ea  
Anchovy toast - pomodoro fresco, anchovy, lardo | 9 ea  
Mooka oysters, Smoky Bay, white baslamic, shallot | 6ea  
Sourdough, olive oil | 9

### ANTIPASTI

Burrata, charred leek, mint, cipollini | 28  
Prosciutto di Culatello - gnocco fritto | 29  
Abrolhos Island scallops - Diavola butter, leek oil | 32  
Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 29  
Yellowfin tuna, almond, confit pepitas, kombu | 32  
Mussels, vongole, pippis, garlic, chilli, parsley | 29

### PASTA

Reginette, lamb ragu, soffritto, pecorino | 39  
Casarecce nero, Blue Swimmer crab, tomato, basil, chilli | 44  
Rigatoni, cavolo nero, pine nut, lemon pangrattato | 36  
Spaghetti, calamari, tomato, lemon, parsley | 42  
Maltagliati, rabbit ragu, pancetta, rosemary, Sicilian olive | 42

### SECONDI

Adelaide Hills rabbit, Royal Blue lentils, Ligurian sauce | 52  
Roast duck breast, radicchio, beetroot, plum, Chianti jus | 42  
Pesce del giorno, Ngeringa zucchini, basil, rocket | 46

### ALLA BRACE

*Chargrilled over Sangiovese Vines*

300g Kerwee angus sirloin - bistecca sauce | 65  
1kg Kerwee angus T-Bone - bone marrow | 185  
Roasted broccoli, romesco verde, seeds | 32  
Half chicken, roasted grape, preserved lemon, cavolo nero | 48

### CONTORNI

Roasted potatoes, Adriatic herbs | 14  
Heirloom zucchini, confit lemon, ricotta salata | 14  
Ngeringa salad leaves, white balsamic, herbs | 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.