

CHIANTI

CLASSICO 80
4 COURSE

MENU FISSO

RISERVA 95
5 COURSE

SPUNTINI

Sourdough - olive oil | 9

Little Douglas Bay oysters - white balsamic, shallot | 6 ea

Kohlrabi tart - stracciatella, red sorrel | 8 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 - Sicilian caponata, zucchini, eggplant, fennel, pinenuts | 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, peas, truffle pecorino | 38

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

Bucatini verde - cherry tomato, white wine, peperoncino, basil | 36

Spaghetti - vongole, pipis, asparagus, chilli, garlic, lemon | 39

Panzotti - rabbit, orange, sage, pancetta, Sicilian olive | 42

SECONDI

Pesce del Giorno - pomodorini, wild rocket, red wine vinaigrette | 46

Coniglio - Adelaide Hills rabbit leg, Choice mushrooms, spinach | 38

Sardinian fregola - frutti di mare, tomato, chilli, lemon, herbs | 52

ALLA BRACE

Chargrilled over Sangiovese Vines

300g Kerwee Angus sirloin - bistecca sauce | 65

500g Spring Lamb rump - mint, oregano, ricotta salata | 78

Hispi cabbage - parmesan fonduta, black garlic | 32

Half chicken - alla diavola, chilli, citrus jus | 48

CONTORNI

Roasted potatoes - Adriatic herbs | 14

Green beans - confit shallot, tomato | 14

Insalata - Ngeringa leaves, white balsamic, apple | 12

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.