

CHIANTI

CLASSICO 80
4 COURSE

MENU FISSO

RISERVA 95
5 COURSE

SPUNTINI

- Lamb arrosticino - wild garlic, chilli, oregano | 8 ea
- Kohlrabi tart - stracciatella, lemon myrtle, sorrel | 8 ea
- Rabbit croquette - dragoncello, pickled cucumber | 9 ea
- Anchovy toast - pomodoro fresco, anchovy, lardo | 9 ea
- Little Douglas Bay oysters - white balsamic, shallot | 6 ea
- Sourdough - olive oil | 9

ANTIPASTI

- Burrata - charred eggplant sott'olio, salsa di sicilia | 28
- Tuna crudo - smoked oyster, pepitas, rosemary, chilli | 28
- Prosciutto di culatello - gnocco fritto | 29
- Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 29
- Abrolhos Island scallops - kipfler potato, nduja pangrattato | 32

PASTA

- Gnocchi - hand cut veal ragu, pea shoots, salsa verde | 38
- Casarecce nero - Blue Swimmer crab, tomato, basil, chilli | 44
- Trottole - oyster mushroom, porcini, lemon thyme pangrattato | 36
- Spaghetti - vongole, pipis, asparagus, chilli, garlic, lemon | 38
- Pansotti - rabbit, orange, sage, pancetta, Sicilian olive | 42

SECONDI

- Roasted quail - potato crema, chestnut mushroom, Chianti jus | 46
- Sardinian fregola - frutti di mare, tomato, chilli, lemon, herbs | 52
- Pesce del giorno - burro bianco, spinach, salmon roe, fine herbs | 48

ALLA BRACE

Chargrilled over Sangiovese Vines

- 300g Kerwee Angus sirloin - bistecca sauce | 65
- 1kg Kerwee Angus rib eye - bone marrow | 185
- 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 - radicchio, cos, witlof, 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.