

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

Arrosticino - Berkshire pork, prosciutto, marsala, sage | 9 ea

ANTIPASTI

Burrata - eggplant sott'olio, salsa di Sicilia, mint, oregano | 28

Scallops alla brace - Royal blue lentils, cotechino, gremolata | 32

Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 29

Kingfish crudo - apple mustard, cucumber, kohlrabi, lime | 29

Affettati misti - selection of cured meats, giardiniera | 26

PASTA

Reginette - Spring lamb ragu, anchovy, pea shoots, pecorino, chilli | 38

Spaghetti - Pt. Lincoln vongole, white wine, garlic, cima di rapa | 42

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

Pappardelle - Adelaide Hills rabbit, pancetta, orange, pistachio | 44

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

Tagliatelle - Choice oyster mushroom, garlic, white wine, chives | 40

SECONDI

Wood roasted pumpkin - watercress, goats cheese, almond, lemon oil | 32

Rainbow Trout - Boston Bay mussels, braised witlof, salsa verde | 46

Chicken alla brace - nduja, confit garlic, anchovy butter, rocket | 48

Filetto - Angus beef eye fillet, caper jus, pomodoro, parsley | 58

300g Kerwee Angus sirloin - bistecca sauce | 75

CONTORNI

Roasted potatoes - Adriatic herbs | 14

Brussel sprouts - guanciale, lemon, thyme | 14

Glazed carrots - star anise, caraway | 13

Mixed leaves - orange, macadamia, ricotta salata | 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.