

CHIANTI

MENU FISSO

SHARED CHEF'S SELECTION
4 COURSE | 88

SPUNTINI

Sourdough - olive oil | 9

Anchovy toast - pomodoro fresco, anchovy, lardo | 10 ea

Gnocco fritto - Wagyu bresaola, whipped ricotta, Pecorino Romano | 8ea

Smoky Bay Oyster - white balsamic, shallot | 6 ea

ANTIPASTI

Buffalo mozzarella - radicchio, agrodolce, cipollini, basil, pine nuts | 28

Shark Bay scallops - chestnut crema, rosemary, pancetta | 32

Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 29

Pesce crudo - Kingfish, Yellowfin tuna, chilli, lemon, pasta fritta | 29

Affettati misti - selection of cured meats, verdure sott'olio | 26

PASTA

Rigatoni - veal ragu, soffritto, prosciutto, white wine, Sicilian olive | 39

Spaghetti - Pt. Lincoln vongole, white wine, garlic, bottarga | 42

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

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

Fazzoletti - Choice mushrooms, thyme, garlic, egg yolk | 39

SECONDI

Salt baked Celeriac - almond crema, charred leek, sorrel | 36

Mulloway - nduja, Boston Bay mussels, dragoncello | 46

Chicken alla brace - roasted grapes, cavolo nero, Chianti jus | 48

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

300g Kerwee Angus sirloin - bistecca sauce | 75

CONTORNI

Roasted potatoes - Adriatic herbs | 14

Zucca arrostita - Kent pumpkin, brown butter, sage | 13

Insalata - radicchio, witlof, pear, gorgonzola | 14

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.