

CHIANTI

MENU FISSO

SHARED CHEF'S SELECTION
4 COURSE | 88

SPUNTINI

Sourdough - olive oil | 9

Kohlrabi tart - stracciatella, lemon myrtle, red vein sorrel | 8 ea

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 - Moonta Bay tomatoes, pomodoro marmellata, basil | 28

Shark Bay scallops alla brace - pesto Genovese, crostini | 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 - venison Genovese, soffritto, gremolata | 39

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

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

Pappardelle - Adelaide Hills rabbit, pancetta, orange, Sicilian olives | 44

Mezzi maniche alla Norma - tomato, eggplant, chilli, ricotta salata | 38

SECONDI

Choice mushrooms alla brace - cannellini beans, scarola, lemon | 32

Mulloway - sunny flavours, tomato, olive, capers, rosemary | 46

Chicken alla diavola - agrumi sauce, watercress | 48

Coniglio all'ischitana - rabbit leg, cherry tomatoes, sage, rosemary | 48

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

300g Kerwee Angus sirloin - bistecca sauce | 75

CONTORNI

Roasted potatoes - Adriatic herbs | 14

Fagiolini - fine beans, capsicum, basil, mascarpone | 13

Baby gem - green goddess, cherry tomatoes, pangrattato | 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.