

CHIANTI

CLASSICO 80
4 COURSE

MENU FISSO

RISERVA 95
5 COURSE

SPUNTINI

Rabbit Croquette, dragoncello, pickled carrot | 12 ea
Kolhrabi Tart, stracciatella, sorrel | 9 ea
Anchovy toast - pomodoro fresco, anchovy, lardo | 8 ea
Mooka oysters, Smoky Bay, white balsamic, shallot | 6 ea
Sourdough, olive oil | 9

ANTIPASTI

Burrata, charred leek, mint, cipollini | 28
Prosciutto di Culatello - gnocco fritto | 29
Abrolhos Island scallops - Diavola butter, leek oil | 32
Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 29
Mussels, vongole, pippis, garlic, chilli, parsley | 26

PASTA

Tagliatelle, venison ragu, soffritto, gremolata | 36
Casarecce nero, Blue Swimmer crab, tomato, basil, chilli | 44
Bucatini, Oyster mushroom, lemon thyme pangrattato | 34
Risotto, Morton Bay bug, fennel, yuzu oil | 42
Conchiglie, Pork sausage, Fennel, Peas | 41

SECONDI

Adelaide Hills rabbit, Royal blue lentils, Ligurian sauce | 48
Pork Jowl, Hazelnut agrodolce, Roasted onion | 42
Pesce del giorno, Ribollita, cavolo nero, cannellini beans | 46

ALLA BRACE

Chargrilled over Sangiovese Vines

300g Kerwee angus sirloin - bistecca sauce | 65
1kg Kerwee angus Bistecca alla Fiorentina - bone marrow | 185
Smoked Hispi Cabbage, Fontina fonduta, black garlic | 32
Half chicken, Jerusalem artichoke, porcini, chianti Jus | 48

CONTORNI

Roasted potatoes, Adriatic herbs | 14
Broccolini, almond, lemon | 13
Ngeringa salad leaves, white balsamic, herbs | 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.