

CHIANTI

MENU FISSO

SHARED CHEF'S SELECTION
4 COURSE | 88

SPUNTINI

- Sourdough - olive oil | 9
- Smoky Bay oysters - white balsamic, shallot | 6 ea
- Kohlrabi tart - stracciatella, red sorrel | 8 ea
- Anchovy toast - pomodoro fresco, anchovy, lardo | 9.5 ea
- Zucchini flower - buffalo ricotta, pine nut, pesto Genovese | 12 ea
- Lamb arrosticino - wild garlic, chilli, oregano | 9.5 ea

ANTIPASTI

- Burrata - Sicilian caponata, zucchini, eggplant, fennel, pinenuts | 28
- Kingfish and tuna crudo - gazpacho verde, green apple, walnut | 28
- Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 29
- Prosciutto di culatello - gnocco fritto | 29

PASTA

- Potato gnocchi - goats cheese, peas, truffle pecorino | 38
- Casarecce nero - Blue Swimmer crab, tomato, basil, chilli | 44
- Bucatini verde - cherry tomato, white wine, peperoncino, basil | 36
- Spaghetti - vongole, pipis, asparagus, chilli, garlic, lemon | 39
- Panzotti - rabbit, orange, sage, pancetta, Sicilian olive | 42
- Sardinian fregola - frutti di mare, tomato, chilli, lemon, herbs | 52

SECONDI

- Pesce del giorno - pomodorini, wild rocket, red wine vinaigrette | 46
- Coniglio - Adelaide Hills rabbit leg, Choice mushrooms, spinach | 42
- 300g Kerwee Angus sirloin - bistecca sauce | 65
- 500g Spring Lamb rump - mint, oregano, ricotta salata | 78
- 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 - Ngeringa leaves, white balsamic, apple | 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.