



Antipasti

Herb focaccia, olive oil (vg)	4.5
Marinated olives (vg)	8
Gazander oyster, Coffin bay - natural or shallot & white balsamic (ea)	4.5
Kingfish crudo, blood orange, black garlic & salmoriglio sauce	25
Abrolhos Islands scallops with a roasted hazelnut & herb butter	27
Tartare, cold smoked beef, pickled mustard seed, egg yolk, patate	25
Chicken liver parfait, toast, sour cherry & marsala jelly	22
Massimiliano's cured meats, house pickles, formaggio	27
Purple asparagus, stracciatella, confit lemon, pistachio	25

Pasta

'Raviolo al'uovo', spinach & ricotta, egg yolk, sage brown butter	24
Spaghetti al verde, chilli & garlic marinated Spencer Gulf prawns	26 / 36
Fazzoletti, braised duck ragu, onion & aged balsamic	25 / 34
Spaghetti nero, Blue Swimmer crab, roast tomato, basil, chilli	26 / 36
Gnocchi, oyster mushrooms, parmesan fonduta, almonds	25 / 34

Secondi

'Pesce del giorno, today's fish, white beans, artichoke, white asparagus & fennel oil	POA
Dry aged duck breast, braised royal baby blue lentils & duck leg, red wine jus	42
Wood fired eggplant, pinenut crema, grains, almonds, roast peppers (vg)	30
S.A. Scotch fillet, charred welsh onion, salsa verde, bone marrow sauce	55
Roasted ½ rack of lamb, poppy & sesame seeds, burnt eggplant, kohlrabi, sherry & cardamom sauce	45
'Bistecca alla Fiorentina', wood grilled 1kg t-bone, mustard, Chianti jus	105

Contorni

Cos lettuce, radicchio, green apple, white balsamic, shallots (vg)	12
Broccolini, confit shallots & buttered almonds	14
Crisp potatoes, rosemary & fennel salt (vg)	12

Chianti takes all efforts to accommodate dietary needs, however we cannot guarantee our food will be allergen free.