



Antipasti

House-made focaccia, olive oil (vg)	4.5
Marinated olives (vg)	8
Gazander oyster, Coffin bay - natural or shallot & white balsamic (ea)	4.5
Zeppola, whipped ricotta, Ortiz anchovy, pickled cucumber, sage (ea)	8.5
Kingfish crudo, pomegranate, citrus & black garlic	25
Abrolhos Islands scallops with a roasted hazelnut & herb butter	27
Chicken liver parfait, toast, sour cherry & marsala jelly	22
Tartare, cold smoked beef, pickled mustard seed, truffled egg yolk, patatine	25
Massimiliano's cured meats, house pickles, formaggio	27
'Cervello', lambs brains, celeriac remoulade, lemon & anchovy butter	18
Stracciatella, golden beetroot, walnut, pear & witlof	25

Pasta

Cappellini, Spencer Gulf prawns, red onion, basil, 'nduja	24 / 36
Spaghetti nero, Blue Swimmer crab, roast tomato, basil, chilli	26 / 36
Rigatoni, braised duck ragu, onion & aged balsamic	26 / 34
Gnocchi, oyster mushrooms, parmesan fonduta, almonds	26 / 34

Secondi

'Pesce del Giorno', today's fish	POA
Duck breast, royal baby blue lentils, cavolo nero & red wine sauce	45
Wood fired eggplant, pinenut crema, grains, almonds, roast peppers (vg)	28
'Filetto di manzo', S.A. beef eye fillet, potato millefoglie, black truffle butter, watercress	45
Beef short rib, parsnip crema, vincotto, cipollini onions & salsa verde	38
'Bistecca alla Fiorentina', grilled 1kg t-bone, house-made mustard, Chianti jus	88

Contorni

Cos lettuce, radicchio, green apple, white balsamic, shallots (vg)	12
Broccolini, buttered almonds	14
Brussels sprouts, pancetta, thyme & fragrant spices	14
Crisp potatoes, rosemary & fennel salt (vg)	10

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

Our team donate 10% of their tips to charity.