



Antipasti

House-made schiacciata, olive oil (vg)	4.5
Marinated olives (vg)	8
Coffin Bay oysters, shallot balsamic or natural (ea)	4.5
Kingfish crudo, fig leaf oil, white grapes, mascarpone	25
Abrolhos Islands scallops, hazelnut & herb butter	27
'Carpaccio 'dipinto con il martello', beef eye fillet, Cipriani sauce, everything bagel crumb	25
Massimiliano's cured meats, house pickles, pecorino	27
'Cervello', lambs brains, celeriac remoulade, lemon & anchovy butter	18
Burrata, heirloom tomato, tomato vinaigrette (v)	25
Vitello tonnato, sliced poached veal, tuna mayonnaise, white anchovy, capers	24

Pasta

Spaghetti chitarra, South Australian vongole, white wine, chilli, garlic	24 / 32
Spaghetti nero, Blue Swimmer crab, roast tomato, basil, chilli	26 / 36
Fazzoletti, braised duck ragu, onion & aged balsamic	26 / 34
Gnocchi, oyster mushrooms, parmesan fonduta, almonds (v)	26 / 34

Secondi

Pesce del giorno, mussels, salmon roe, spinach, butter & herb sauce	42
'Costoletta', crumbed 400g veal cutlet, caponata, lemon	39
Wood fired eggplant, pinenut crema, grains, almonds, roast peppers (vg)	28
'Filetto di manzo', S.A. beef eye fillet, green beans, salsa verde, marsala jus	45
Slow cooked lamb shoulder, roast tomato sugo, zucchini & ricotta salata (for 2)	65
'Bistecca alla Fiorentina', grassfed 1kg t-bone, house-made mustard, Chianti jus	88

Contorni

Cos, radicchio, apple, white balsamic, shallots (vg)	12
Broccoli, royal baby blue lentils, almond, preserved lime (vg)	14
Soft white polenta, peperonata, basil, pecorino (v)	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.