



## Antipasti

Herb focaccia, Francesco's olive oil	4.5
Mooka Oysters Smoky Bay - natural, or with shallot & white balsamic (ea)	5
Beef carpaccio, Cipriani mayonnaise, everything bagel pangrattato	26
Kingfish crudo, blood lime & orange, red vein sorrel, bottarga	27
Brisbane Valley quail, malt glaze, celeriac crema, asparagus, hazelnuts	28
Tasmanian scallops, alla brace, potato crema, nduja pangrattato	28
Massimiliano's cured meats, house pickles, whipped ricotta, grissini	29
Burrata, primavera, broad beans asparagus, peas, mint, chilli	27

## Pasta

Linguine nero, Two Gulfs Blue Swimmer crab, with tomato, basil & chilli sugo	38
Cannelloni, buffalo ricotta, leek, pomodoro, provolone, lemon thyme	36
Risotto Milanese, roasted pumpkin, parmesan, onion jus, gremolata	34
Casarecce, hand cut beef ragu, soffrito, tomato, parsley	36
Ricotta cavatelli, Adelaide Hills rabbit ragu, Sicilian olive pesto	38

## Secondi

Pesce del Giorno, charred leeks, potato, Boston Bay mussels, burro bianco	42
Kerwee Angus sirloin, carrot crema, bistecca jus, horseradish	60
Roasted lamb rump, crushed peas, mint, confit lemon, Chianti jus	42
Eggplant alla brace, romesco sauce, cipollini onions, smoked almonds	32
Wood roasted chicken, sugarloaf cabbage, trofie, fontina fonduta	38

## Contorni

Cos lettuce, pickled celery, green apple, radish, shallot, white balsamic	14
Green beans, confit shallot, tomato	14
Roasted potatoes, garlic, fine herbs	14

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