



Antipasti

Potato & herb sourdough, Francesco's olive oil
Mooka Oysters Smoky Bay - half dozen, shallot & white balsamic
Beef carpaccio, Cipriani mayonnaise, everything bagel pangrattato
Kingfish crudo, blood lime, orange, red vein sorrel, basil, bottarga
Brisbane Valley quail, fennel, malt glaze, celeriac crema, asparagus, hazelnuts
Abrohos Island scallops, jerusalem artichoke, parmesan, pancetta, chives
Massimiliano's cured meats, house pickles, whipped ricotta, grissini
Burrata primavera, broad beans asparagus, peas, mint, chilli

Pasta

Linguine nero, Two Gulfs Blue Swimmer crab, with tomato, basil & chilli sugo
Conchiglie verde, pesto Genovese, pecorino, pine nuts, green beans, potato
Spaghetti vongole, Boston Bay mussels, colatura di alici, garlic, chilli, lemon
Casarecce, Adelaide Hills rabbit ragu, Sicilian olive pesto
Rigatoni alla Norma, eggplant, roast tomato sugo, chilli, ricotta salata

Secondi

Pesce del Giorno, globe artichokes, butter beans, mussels, olive oil zabaglione
Kerwee Angus sirloin, carrot crema, bistecca jus, horseradish
Adelaide Hills rabbit, pancetta, mascarpone, taragon, potato, carrots
Roasted cauliflower, romesco sauce, cipollini onions, smoked almonds
Wood roasted lamb rump, wild garlic, cavolo nero, salsa verde, Chianti jus

Contorni

Cos lettuce, pickled celery, green apple, radish, shallot, white balsamic
Purple asparagus, confit shallot, lemon
Roasted potatoes, garlic, fine herbs

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