



## Antipasti

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| Potato & herb sourdough, Francesco's olive oil                             | 8  |
| Mooka oysters Smoky Bay - half dozen, shallot, white balsamic              | 36 |
| Smoked beef tartare, pickled walnut, crispy garlic, chives, parsley        | 29 |
| Abrolhos Island scallops, potato crema, roasted capsicum, fermented chilli | 28 |
| Kingfish crudo, salmoriglio, orange, olive oil, oregano, native thyme      | 28 |
| Prosciutto, dolce di parma, pickled Ngeringa green tomatoes                | 27 |
| Burrata, salt baked beetroot, walnuts, balsamic, thyme                     | 28 |

## Pasta

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| Linguine nero, Two Gulfs Blue Swimmer crab, tomato, basil, chilli sugo   | 44 |
| Casarecce, oyster mushroom, smoked almond, pecorino                      | 36 |
| Agnolotti, stracciatella, smoked tomato sugo, peperoncino, basil         | 38 |
| Spaghetti, SA Calamari, chicory, bottarga, chilli, garlic, fennel bronze | 42 |
| Bucatini, Adelaide Hills rabbit ragu, pancetta, green olive              | 43 |

## Secondi

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| Pesce del Giorno, Fair Fish, ribollita Toscana, cannellini, mussels  | 46 |
| Kerwee Angus sirloin, parsnip, Chianti jus, salsa di Sicilia         | 60 |
| Wood fired pumpkin, blue gum honey, royal blue lentil crema, pinenut | 38 |
| Lamb rump alla brace, cavolo nero, fondant potato, capsicum jus      | 44 |
| Berkshire pork loin chop, chantenay carrots, tarragon, capers        | 48 |

## Contorni

|  |    |
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| Ngeringa salad leaves, celery, apple, shallot, walnut dressing | 14 |
| Heriloom carrots, black olive, fennel seeds                    | 14 |
| Roasted potatoes, fine herbs                                   | 14 |

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