



Antipasti

Potato & herb sourdough, Francesco's olive oil	7
Mooka oysters Smoky Bay - half dozen, shallot, white balsamic	32
Smoked beef tartare, pickled walnut, crispy garlic, chives, parsley	29
Kingfish crudo, salmoriglio, orange, olive oil, oregano, native thyme	28
Brisbane Valley quail, eggplant sott'olio, mint oregano, fig saba	29
Crayfish salad, beans, asparagus, avocado, chervil, lemon oil, balsamic	32
Prosciutto, dolce di parma, pomodoro fresco, chargrilled sourdough	29
Burrata, Adelaide Hills peaches alla brace, mountain pepper, basil	27

Pasta

Linguine nero, Two Gulfs Blue Swimmer crab, with tomato, basil, chilli sugo	43
Spaghetti, Boston Bay mussels, capsicum, fennel, garlic, chilli, lemon	39
Agnolotti, buffalo ricotta, herbs, heirloom zucchini, confit lemon	38
Farfalle, Adelaide Hills rabbit ragu, soffritto, sage, Sicilian olive	42
Fusilli, pesto Genovese, pine nuts, pecorino, potato, green beans, basil	36

Secondi

Cacciucco, Fair Fish, fennel, tomato, fregola, oregano, thyme	46
Kerwee Angus sirloin, parsnip, Chianti jus, salsa di Sicilia	60
Wood roasted eggplant, Royal Blue lentils, grains, capsicum, pine nut	38
Lamb rump, beans, peas, anchovy, fermented chilli, mint, salsa verde	42
Berkshire pork loin chop, chantenay carrots, tarragon, capers	48

Contorni

Ngeringa salad leaves, celery, apple, shallot, walnut dressing	14
Heirloom zucchini, roasted garlic, lemon	14
Roasted potatoes, garlic, fine herbs	14
Ngeringa broccoli, butter roasted almonds	14

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