



Antipasti

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| Herb focaccia, olive oil (vgn) | 4.5 |
| Marinated olives (vgn) | 8 |
| Mooka Oysters Smoky Bay - natural, or with shallot & white balsamic (ea) | 5 |
| Kingfish crudo, apple mustard, cucumber, radish, quail egg | 27 |
| Shark Bay scallops, alla brace, pesto Genovese, crostini | 27 |
| Beef carpaccio with Cipriani mayonnaise & everything bagel pangrattato | 26 |
| Massimiliano's cured meats, house pickles, whipped ricotta, grissini | 29 |
| Burrata, eggplant sott'olio, salsa di Sicilia, capers, capsicum, mint | 27 |

Pasta

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| Linguine, Two Gulfs Blue Swimmer crab, with tomato, basil & chilli sugo | 38 |
| Potato gnocchi, beef & pork ragu, tomato, chilli & Sicilian olive | 34 |
| Risotto ai funghi, truffled Swiss Brown mushrooms, olive, porcini & provolone | 34 |
| Spaghetti, calamari, lemon, parsley, zucchini, bottarga, mint | 38 |

Secondi

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| King George Whiting, burro bianco, spinach, fine herbs, Boston Bay mussels | 45 |
| Whole Flathead for (2), from the fire, tomato, saffron, shellfish & fregola | 80 |
| Kerwee Angus sirloin, roasted bone marrow, parsley, shallot & bistecca jus | 60 |
| Roast chicken, celeriac, parmesan, hazelnuts, savoy cabbage, Chianti jus | 38 |
| Spiced roasted cauliflower with smoked almonds, herbs & almond cream (vgn) | 32 |
| Lamb rump, royal blue lentils, beetroot & watercress with vincotto jus | 42 |

Contorni

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| Cos lettuce, radicchio & green apple salad, with white balsamic & shallots (vgn) | 13 |
| Broccoli, salsa verde & roasted almonds | 14 |
| Polenta chips, fonduta di parmigiano | 14 |

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