



## Antipasti

Herb focaccia, olive oil (vgn)	45
Marinated olives (vgn)	8
Kangaroo Island oysters - natural or shallot & white balsamic (ea)	5
Kingfish crudo, fig leaf, mascarpone, grape	25
Abrolhos Islands scallops with a roasted hazelnut & herb butter	27
Tartare, cold smoked beef fillet, mustard seed, cured egg yolk, patate	25
'Tonno tonnato', Yellowfin tuna, watercress, tuna mayonnaise, pickled onion	25
Massimiliano's cured meats, house pickles, formaggi	29
Heirloom tomato, burrata, roast tomato vinaigrette	27

## Pasta

'Raviolo al'uovo', spinach & ricotta, egg yolk, sage brown butter (entrée only)	24
Bucatini all'amatriciana, chilli, tomato, guanciale	34
Spaghetti nero, Blue Swimmer crab, roast tomato, basil, chilli	38
Risotto, zucchini, basil & rainbow chard with buffalo ricotta	34
Gnocchi, gorgonzola fonduta, braised radicchio, walnuts	35

## Secondi

'Pesce del giorno', today's fish	POA
Roast cauliflower, eggplant crema, caponata & chickpeas (vgn)	32
S.A. Scotch fillet, witlof, bone marrow & herb butter, Chianti jus	55
Pork loin chop, charred cavolo nero & salmoriglio	39
Whole Coorong flounder, red onion & sorrel burro bianco	POA
'Bistecca alla Fiorentina', wood fired 1kg t-bone, mustard fruits, Chianti jus	96

## Contorni

Cos lettuce, radicchio, green apple, white balsamic, shallots (vgn)	13
Zucchini, sage, brown butter, pecorino	14
Polenta chips, parmesan fonduta	12

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