



Antipasti

Herb focaccia, olive oil (vgn)	4.5
Marinated olives (vgn)	8
Smoky Bay oysters - natural, or with shallot & white balsamic dressing	(ea) 5
Kingfish crudo with fig leaf oil, fig saba, mascarpone & white grapes	25
Shark Bay scallops, alla brace, pesto Genovese, crostini	27
Beef carpaccio with Cipriani mayonnaise & everything bagel pangrattato	25
Massimiliano's cured meats, house pickles, whipped ricotta & XL grissini	29
Whipped buffalo ricotta, wood fired red peppers, roasted hazelnuts, & oregano	27

Pasta

Spaghetti nero, Two Gulfs Blue Swimmer crab, with tomato, basil & chilli sugo	38
Orecchiette, with anchovy, broccoli, white anchovy & fried shallot	34
Risotto ai funghi, truffled Swiss Brown mushrooms, olive, porcini & provolone	34
Ragu alla salsiccia, potato gnocchi, pork, chilli & fennel sausage ragu, pickled fennel & fennel seed oil	34

Secondi

Pesce del giorno, burro bianco, spinach, fine herbs, Boston Bay mussels	POA
Kerwee Angus sirloin, braised witlof, bone marrow & herb butter & Chianti jus	60
Roasted duck, fondo bruno di porcini, cipollini onions, speck, castagne	42
Spiced roasted cauliflower with smoked almonds, herbs & almond cream (vgn)	32
Lamb rump, royal blue lentils, beetroot & watercress with vincotto jus	42

Contorni

Cos lettuce, radicchio & green apple salad, with white balsamic & shallots (vgn)	13
Heirloom zucchini with sage, brown butter & ricotta salata	14
Polenta chips, fonduta di parmigiano	12

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