



## 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
Tuna crudo, almond, cucumber, grape, lemon oil, fennel	28
Brisbane Valley quail, roasted garlic, chilli, green beans, herbs	29
Shark Bay scallops, sweetcorn crema, peperoncino, ricotta salata	28
Culattello prosciutto, pomodoro fresco, gnocchi fritti	29
Burrata, Adelaide Hills peaches alla brace, Dorrigo pepper, basil	27

## Pasta

Linguine nero, Two Gulfs Blue Swimmer crab, with tomato, basil & chilli sugo	43
Bucatini, Berkshire pork ragu, soffritto, thyme, Parmigiano Reggiano	38
Spaghetti vongole, mussels, colatura di alici, garlic, chilli, lemon	42
Agrolotti, buffalo ricotta, herbs, zucchini flowers, confit lemon, pecorino	36
Trottole, pesto genovese, potato & green beans, basil	36

## Secondi

Pesce del Giorno, vanilla, poached fennel, tomato, chervil	46
Kerwee Angus sirloin, celeriac crema, Chianti jus, salsa di Sicilia	60
Roasted duck breast, turnip, silverbeet, sour cherry Barolo jus	44
Pumpkin alla brace, braised cavolo nero, smoked almond sauce	36
Wood roasted lamb rump, carrots, roasted capsicum jus, salsa verde	42

## Contorni

Cos lettuce, pickled celery, green apple, radish, shallot, white balsamic	14
Heirloom zucchini, roasted garlic, lemon	14
Roasted potatoes, garlic, fine herbs	14

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