



## Antipasti

Potato & herb sourdough, Francesco's olive oil	8
Mooka oysters Smoky Bay - half dozen, shallot, white balsamic	36
Beef carpaccio, Cipriani mayonnaise, everything bagel crumb	29
Abrolhos Island scallops, potato crema, capsicum, fermented chilli	28
Bluefin tuna tartare, peperoncino, cucumber, chive, crostini, porcini	28
Prosciutto dolce di Parma, eggplant sott'olio, oregano, mint	27
Hot smoked fish, horseradish, capers, witlof, endive, parsley	26
Burrata, salt baked beetroot, walnut, balsamic, thyme	28

## Pasta

Linguine nero, Two Gulfs Blue Swimmer crab, tomato, basil, chilli	44
Casarecce, Adelaide Hills rabbit ragu, pancetta, sage, Sicilian olive	42
Potato gnocchi, Jarrahdale pumpkin, gorgonzola fonduta, pepitas	38
Spaghetti, garfish, bottarga, fennel soffritto, Seville orange, thyme	42
Reginette, hand cut beef ragu, cipolline, tomato, mushroom, pangrattato	39

## Secondi

Pesce del giorno, burro bianco, Ngeringa greens, smoked salmon roe	46
Adelaide Hills rabbit leg, cotechino, potato millefoglie, cavolo nero	48
Kerwee Angus sirloin, jerusalem artichoke, wild garlic salsa verde	60
Wood roasted sugar loaf cabbage, celeriac, basil pesto, macadamia	38
Lamb rack, carrot crema, kale, carraway, fennel seed, Chianti jus	52

## Contorni

14ea

Ngeringa winter leaf salad, mandarin, fennel
Broccolini, roasted garlic
Roasted potatoes, fine herbs
Brussel sprouts, pancetta, thyme

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