



Antipasti

Herb focaccia, olive oil (vgn)	4.5
Marinated Arkwright Estate olives (vgn)	8
Mooka Oysters Smoky Bay - natural, or with shallot & white balsamic (ea)	5
Kingfish tartare, apple mustard, cucumber, radish, quail egg	27
Beef carpaccio with Cipriani mayonnaise & everything bagel pangrattato	26
Shark Bay scallops, alla brace, pesto Genovese, crostini	28
Massimiliano's cured meats, house pickles, whipped ricotta, grissini	29
Burrata, eggplant sott'olio, salsa di Sicilia, capsicum, mint, capers	27

Pasta

Linguine, Two Gulfs Blue Swimmer crab, with tomato, basil & chilli sugo	38
Potato gnocchi, Jerusalem artichoke, oyster mushroom, pecorino, sage	36
Risotto Milanese, roasted pumpkin, parmesan, onion jus, gremolata	34
Spaghetti, Coffin Bay vongole, lemon, parsley, cicoria, bottarga	38
Ricotta cavatelli, Adelaide Hills rabbit ragu, Sicilian olive pesto	36

Secondi

Pesce del giorno, fregola, pomodoro rustico, fennel, chilli, saffron	46
Adelaide Hills rabbit leg, fondo bruno di porcini, cipollini onions, speck	42
Kerwee Angus sirloin, mashed potato, spring onion & bistecca jus	60
Wood roasted chicken, celeriac, Ngeringa greens, hazelnuts, Chianti jus	38
Spiced roasted cauliflower, smoked almonds, herbs, almond crema (vgn)	32
Lamb rump, alla brace, braised red cabbage, lardo & herb pangrattato	42

Contorni

Cos lettuce, radicchio & green apple salad, with white balsamic & shallots (vgn)	13
Roasted Brussels sprouts, sun dried tomato & salumi XO	14
Kipfler potatoes, garlic, fine herbs	14

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