



THIRTY EIGHT CHAIRS

SOUTH YARRA

SINCE 2012



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SMALLER

BREAD BASKET	6
GARLIC WHITE TRUFFLE OIL DIP	
BRUSCHETTA POMODORO	10
CERIGNOLA MIXED OLIVES	6
FRITTO MISTO	13
FRIED MEDITERRANEAN STREET FOOD	
PAN SEARED SCALLOPS	14
MORTADELLA, BASIL OLIVE OIL	
NEW ENGLAND LOBSTER ROLL	15
NDUJA MAYO, POTATO CHIPS	
CARPACCIO OF THE DAY	MP

TO SHARE

FRESH OYSTERS	$\frac{1}{2}$	24
SHUCKED TO ORDER		
BURRATA		17
MODENA BALSAMIC VINEGAR, OLIVE OIL, BASIL PESTO		
SMOKED PROVOLETTA		14
OVEN BAKED CHEESE, FIG JAM, TRUFFLE ACACIA HONEY		
SPRING BAY MUSSELS	s 18 L	28
TOMATO CHILLI BROTH, SLICED CHORIZO		
TUNA SASHIMI		26
PINK PEPPER CRUST, BLACK SESAME SEED, BEETROOT GINGER MAYO, PAPRIKA BREAD CHIPS		
SEA FRY	s 26 L	33
CALAMARI, WHITEBAIT, SARDINES, CELERIAC, MINT, WALNUTS, WASABI MAYO		
CHARGRILLED OX TONGUE		15
THINLY SLICED, WITH LEMON DRESSING & SALSA VERDE		
SALUMI BOARD	s 30 L	55
TRIO OF CURED MEATS & ARTISINAL CHEESES		

PASTA

OUR PASTA IS HAND MADE DAILY AND COOKED NONNA STYLE
ALL SAUCES INCLUDE GARLIC, ONION, CHILLI & OLIVE OIL

GLUTEN FREE PASTA AVAILABLE + 3.0

PASTA OF THE DAY MP

TORTELLINI ZAFFERANO 23

BLACK SESAME, SUN-DRIED TOMATO & RICOTTA
IN A VEGETABLE BROTH

AUBERGINE LASAGNA 24

LAYERED AUBERGINE, NAPOLI SUGO & VEGAN PARMESAN

GNOCCHI TERRACOTTA 29

OVEN BAKED POTATO GNOCCHI, WOODY BUFFALO MOZZARELLA & RED DATTERINI TOMATOES

PACCHERINO 36

VONGOLE & CLAMS, POTATO, PUREE OF ROCKET, CETARA COLATURA ANCHOVY OLIVE OIL

TAGLIOLINI 45

LOBSTER & BUG MEAT, CRUSTACEAN BISQUE RAGU, CHERRY TOMATO, CITRUS BREAD CRUMBS

SPAGHETTONI 28

CACIO E PEPE, CRISPY PANCETTA

PAPPARDELLE 35

SLOW COOKED DUCK, WHITE WINE, BLACK TRUFFLE STRACCIATELLA CREAM

FUSILLI 33

VENISON RAGU, BAROLO RED WINE SAUCE, PORCINI MUSHROOM

RISOTTO OF THE DAY MP

WE USE CARNAROLI, MEDIUM-GRAINED RICE, GROWN IN NORTH ITALY

MAINS

OCTOPUS GUAZZETTO 35
BLACK OLIVE, POTATO & PASSATA OF SAN MARZANO TOMATOES

PORK COTOLETTA 38

SEEDED, CRUMBED PORK SCHNITZEL, RATATOUILLE

LAMB SHOULDER 41

BEER BRAISED WITH JERUSALEM ARTICHOKE

GRILL

ALL STEAKS ARE CHARGRILLED SERVED WITH MIXED ROAST POTATOES & YOUR CHOICE OF DIJON MUSTARD OR SALSA VERDE

300G SCOTCH FILLET 47

BLUE LAKE STATION 100 DAY GRAIN-FED ANGUS BEEF (MARBLE SCORE 4+)

700G T-BONE 83

ANGUS BEEF TUSCAN BISTECCA (MARBLE SCORE 4+)

1KG RIB EYE 150

SHER WAGYU 400 DAY GRAIN-FED WAGYU BEEF (MARBLE SCORE 8+)

SALAD & SIDES

INSALATA VERDE 12

MIXED OAK & BUTTER LETTUCE, APPLE VINAIGRETTE

CICORIA E FRIARIELLI 9

MARINATED WILD RAPA BROCCOLI & SILVERBEET

CIANFOTTA 9

MIXED SEASONAL VEGETABLES

MIXED ROAST POTATOES 9

CHEF'S TABLE

FOR THE WHOLE GROUP - SHARING MENU - CHEF'S SELECTION - MINIMUM 4 PEOPLE

65.00 PP

ANTIPASTI	TWO PASTA	TWO MAINS	SIDES	DESSERT
MIXED SELECTION	CHEF'S SELECTION	MEAT & FISH	MIXED SIDES	CHEF'S SELECTION

OUR MENU IS BASED ON SEASONAL PRODUCE AVAILABILITY AND MAY BE SUBJECT TO CHANGE

ALLERGIES: PLEASE ASK A MEMBER OF STAFF FOR ANY QUESTIONS REGARDING ALLERGIES. OUR KITCHEN IS NOT A GLUTEN FREE ENVIRONMENT.

PLEASE NOTE: ALL CREDIT CARD PAYMENTS WILL INCUR A 1.5% TO 1.9% PROCESSING FEE. 12% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.