

# THIRTY EIGHT CHAIRS

SOUTH YARRA

## ANTIPASTI

Puglia Queen olives, smoked nuts	9
Pane di casa, warm white bread & homemade truffle butter	6
Burrata, Modena balsamic dressing, tomato & lime jam	23
Zucchini flowers with ricotta & lemon zest x2	20
Hiramasa king fish, caper & lemon dressing, crispy shallots	27
Grilled octopus, capsicum & orange salad	S 22 L 29
Deep fried calamari, chilli mayonnaise	S 26 L 35
Beef carpaccio, parmesan, rocket	24
Arancini, potato & prosciutto truffle mayonnaise x3	16
Salumi misti, selection of cured meat ( add mozzarella + 8 )	S 28 L 45

## PASTE

GLUTEN FREE OPTION AVAILABLE +3

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

Pasta special	MP
Gnocchi caprese, San Marzano tomato, fresh buffalo mozzarella	29
Linguine, vongole, zucchini, chilli, garlic, white wine	31
Spaghetti, lobster & prawn meat, tomato bisque sauce	42
Pappardelle, duck ragù, porcini mushroom, Napoli sugo, pecorino cheese	35

## SECONDI PIATTI

ALL THE SECONDI PIATTI ARE SERVED WITH INDIVIDUAL GARNISH

Fish of the day (fillet)	MP
Meat special	MP
Veal cotoletta Italian style schnitzel, mixed herb crumbs	39

## CONTORNI

Baby cos, honey and mustard dressing	15
Caprese salad, tomato, mozzarella, basil	15
Green beans, toasted macadamia, pomegranate dressing	14
Homemade fried potatoes	12

OUR MENU IS BASED ON SEASONAL PRODUCE AVAILABILITY AND MAY BE SUBJECT TO CHANGE  
THIRTY EIGHT CHAIRS REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY TO PLEASE INFORM THEIR WAITER PRIOR TO ORDERING.  
WE WILL ENDEAVOUR TO ACCOMODATE YOUR DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGIES

Apple Cider	9
Heineken "0", (0% alcohol), Lager	8
James Boag's, Light (TAS)	10
Moretti on tap (200ml), Lager (Friuli, Italy)	9
Menabrea, Lager (Piemonte, Italy)	11
Messina, Lager (Sicilia, Italy)	11
Kosciuszko, Pale Ale (NSW)	10

## PROSECCO & CHAMPAGNE

<b>NV Marsuret</b> Prosecco Superiore extra dry DOCG - Veneto, Italy	13
<b>NV Louis Roederer</b> Champagne Brut Premier - Champagne, France	27

## BIANCHI

<b>2019 Rising</b> Chardonnay - Yarra Valley, VIC	15
<b>2018 Inama 'Vulcavia' IGT</b> Sauvignon Blanc - Friuli, Italy	17
<b>2019 Monte Tondo DOC</b> Soave - Veneto, Italy	13
<b>2017 Cembra DOC</b> Pinot Grigio - Trentino, Italy	14
<b>2019 Il Palagione DOCG</b> Vernaccia di San Gimignano - Toscana, Italy	15

## ROSE'

<b>2019 Rameau D'Or</b> Grenache, Syrah, Cinsault - Provence, France	14
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## ROSSI

<b>2019 Nanny Goat</b> Pinot Noir - Central Otago, NZ	17
<b>2016 Icardi DOCG</b> Barolo - Piemonte, Italy	25
<b>2017 'Le Ragnaie' Troncone</b> Sangiovese Rosso - Toscana, Italy	16
<b>2017 Castel Del Monte 'Bolonero'</b> Nero di Troia, Aglianico-Puglia, Italy	14
<b>2018 Tar&amp;Roses</b> Shiraz - Heathcote, VIC	15

**CEDRO & BIRRE**

SEE OUR SHELVES FOR OUR DAILY WINE SPECIAL

**VINI AL BICCHIERE**

PLEASE NOTE: ALL CREDIT CARD PAYMENTS WILL INCUR A 1.5% TO 1.9% PROCESSING FEE  
5% SURCHARGE ON TABLE OF 12 OR MORE GUESTS  
10% SURCHARGE WILL APPLIES ON SUNDAY  
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. WE ARE UNABLE TO SPLIT BILLS