

THIRTY EIGHT CHAIRS

handcrafted Pasta Bar

PICCOLI MORSI SMALL BITES

Warm White Sourdough, homemade black truffle butter	2pc 4 4pc 8
Gordal Olives, chilli taralli pugliesi	6
Pacific Oysters, ocean grown Tasmanian caviar, shallot vinaigrette	6 33 66
Croquettes - potato, mushroom, black garlic mayonnaise x 4	16
Caprese - heirloom tomatoes, buffalo mozzarella, oregano, olive oil	19

DA DIVIDERE TO SHARE

Entree of the Day	MP
Chickpea Chips, gorgonzola sauce	14
Eggplant Parmigiana	25
Deep-fried Calamari, rocket, aioli	32
Grilled Octopus, kipfler potato, nduja, black olive crumble	31
Burrata, San Daniele prosciutto, vincotto	29
Beef Carpaccio, watercress, parmesan, croutons, lemon infused olive oil	27

PASTE GLUTEN FREE OPTION AVAILABLE +\$3

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

Pasta special	MP
Gnocchi, cacio e pepe, toasted macadamia, truffle oil	33
Spinach & Ricotta Ravioli, cherry tomato sauce, basil oil	31
Spaghetti, lobster & Royal prawn meat, bisque sauce	49
Fusilli, pork sausage, pumpkin purée, stracciatella	35
Pappardelle, duck ragù, Napoli sugo, pecorino	38

SECONDI PIATTI MAIN COURSE

Fish of the Day	MP
Oven-baked Barramundi Fillet (250g), acqua pazza, mussels, potato	45
Seared Veal Paillard, mixed green salad, oregano, lemon	43
Black Angus Scotch Fillet (350g - MS4+), Barolo butter sauce, smoked eggplant purée	54

CONTORNI SIDE DISHES

Radicchio, spinach, pear, walnuts, Modena balsamic	15
Red Raddish, fennel, pomegranate, white balsamic vinegar	16
Grilled Broccolini, garlic & chilli olive oil	12
Shoestring Fries, lemon & garlic salt	10

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 REQUIREMENTS TO PLEASE INFORM THEIR WAITER PRIOR TO ORDERING.

WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS.

WINE BY THE GLASS

COCKTAILS & APERITIVI

SPRITZ YOUR WAY (<i>Aperol, Campari or Montenegro, Prosecco, Soda Water</i>)	17
MODA POSITANO (<i>Limoncello, Prosecco, Elderflower, Mint, Soda Water</i>)	20
BELLINI (<i>Prosecco, Peach Nectar, Orange Juice</i>)	18
BERRY AMARETTO SOUR (<i>Amaretto, Chambord, Strawberry, Lemon</i>)	20
MARGARITA (<i>Tequila, Triple-Sec, Lime, Sugar Syrup</i>)	20
CHERRY MANHATTAN (<i>Rye Whiskey, Vermouth, Bitters, Cherry Syrup</i>)	20
NEGRONI (<i>Gin, Campari, Cinzano Rosso</i>)	24
WHISKEY LYCHEE SOUR (<i>Whiskey, Lychee, Chamomile, Maraschino Cherry, Lemon</i>)	22
ESPRESSO MARTINI (<i>Vodka, Kahlúa, Espresso</i>)	22

BEER & CIDER

Heineken *0% alcohol*	8
Little Creatures Pale Ale	10
Moretti	11
Peroni Red	11
Apple Cider	9

PROSECCO & CHAMPAGNE

NV	Zero *0% alcohol* Sparkling	10
	France	
NV	Marsuret	13
	Prosecco Superiore extra dry DOCG - Veneto, Italy	
NV	Taittinger Cuvee Prestige Brut	27
	Champagne Brut Premier - Champagne, France	

BIANCHI WHITE

2020	Teresa Manara	18
	Chardonnay - Puglia, Italy	
2019	Catalina Sounds - Sound of White Barrel	16
	Sauvignon Blanc - Marlborough, New Zealand	
2021	Monte Tondo DOC	14
	Soave - Veneto, Italy	
2020	Cormòns	15
	Pinot Grigio - Friuli, Italy	

ROSÉ

2020	Rameau D'Or Petit Amour Rosé IGP	13
	Grenache, Syrah - Méditerranée, France	
2021	Tar&Roses Rosé	12
	Sangiovese Rosé - Heathcote, Victoria	

ROSSI RED

2019	Conte D'Attimis	17
	Pinot Noir - Friuli, Italy	
2018	Donna Laura Alteo DOCG	17
	Chianti Riserva - Tuscany, Italy	
2019	Contesa Montepulciano DOC	16
	Montepulciano d'Abruzzo - Abruzzo, Italy	
2019	Sa Raja Cannonau di Sardegna DOCG	15
	Cannonau - Sardegna, Italy	
2019	Two Hands 'Angels Share'	15
	Shiraz - McLaren Vale, South Australia	
2016	Premium Red Wine - The King of Italy	28
	Icardi DOCG	
	Barolo - Piemonte, Italy	