

THIRTY EIGHT CHAIRS

SOUTH YARRA

OYSTER SHUCKED ON ORDER

Single	5
1/2 dozen	28
1 dozen	53

STUZZICHINI TO SHARE

PANE DI CASA	6
Warm white bread & homemade truffle butter	
VEGETARIAN ANTIPASTO	16
Grilled vegetable platter	
BURRATA	25
Modena balsamic dressing, tomato & lime jam served on homemade pizzettone	
CROQUETTES x2	9
Potato & prosciutto	
SALUMI MISTI	S 28 L 45
Selection of cured meat	

PRIMI PIATTI

Deep fried zucchini flowers with ricotta & lemon zest x2	20
Hiramasa king fish, caper & lemon dressing, crispy shallots	27
Scallops, crispy pancetta & pea puree x3	24
Deep fried calamari, rocket, chilli mayonnaise	S 26 L 35
Beef carpaccio & black garlic mayonnaise	24

PASTE

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

Gnocchi of the day	MP
Linguine, vongole, bottarga, zucchini, white wine, al cartoccio	31
Spaghetti, lobster & prawn meat, tomato bisque sauce	46
Fusilli, pork sausage & wild rabi napoletan broccoli	29
Pappardelle, duck ragù, porcini & salsa napoli, pecorino	35

GLUTEN FREE PASTA AVAILABLE +3

SECONDI PIATTI

ALL THE SECONDI PIATTI ARE SERVED WITH ROCKET, FENNEL, BALSAMIC DRESSING

Fish of the day (fillet)	MP
Veal cotoletta Italian style schnitzel, mixed herb crumbs	38
300g scotch fillet - Darling Heights, 150 days grain-fed angus beef	55

CONTORNI

Baby cos, honey & mustard dressing	15
Caprese salad, tomato, mozzarella, basil	15
Grilled broccolini, chilli, garlic	14
Homemade fries, lemon, mediterranean seasoning	12

PLANNING A PARTY?

WE HAVE THE PERFECT SPOT FOR YOUR NEXT EVENT.
ASK ONE OF OUR STAFF TO SEE OUR SPACE NEXT DOOR

THIRTYEIGHTCHAIRS.COM.AU

Aperol Spritz	15
Positano Spritz	17
Negroni	19
Bicicletta	16
Margarita	19
Orange Whisky Sour	18

Apple Cider	9
James Boag's, Light (TAS)	10
James Squire, Pale Ale (NSW)	10
Moretti (on Tap), Lager (Friuli, Italy)	10
Menabrea, Lager (Piemonte, Italy)	12
Messina, Lager (Sicilia, Italy)	11
Ichnusa, Lager (Sardegna, Italy)	11

SPARKLING & CHAMPAGNE

NV	Marsuret Prosecco Superiore extra dry DOCG - Veneto, Italy	13
NV	Louis Roederer Champagne Brut Premier (375ml) - Champagne, France	27

WHITE

2018	Mountadam Chardonnay - Eden Valley, SA	15
2017	Livio Felluga DOC Savignon Blanc - Friuli, Italy	16
2019	Monte Tondo DOC Soave - Veneto, Italy	13
2016	Pellegrino Gibile IGT Zibibbo Bianco - Sicilia, Italy	14

ROSE

2019	Rameau D'Or Grenache, Syrah, Cinsault - Provence, France	14
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RED

2019	Nanny Goat Pinot Noir - Central Otago, NZ	17
2017	Icardi Langhe Nebbiolo - Piemonte, Italy	16
2017	'Le Ragnaie' Troncone Rosso Montalcino - Toscana, Italy	16
2018	Tar&Roses Shiraz - Heathcote, VIC	14

THIRTY EIGHT CHAIRS

SOUTH YARRA

Set menu

Entree TO SHARE

CERIGNOLA MIXED OLIVES W/ BREAD & TRUFFLE BUTTER

ZUCCHINE PARMIGIANA, GRILLED ZUCCHINE , FIOR DI LATTE, TOMATO & BASIL

GRILLED CALAMARI SERVED WITH LEMON DRESSING & ROCKET SALAD

ANTIPASTO CHEF'S SELECTION OF CURED MEATS & MOZZARELLA

Mains GUESTS TO CHOOSE

RISOTTO, MIXED FOREST MUSHROOM & TRUFFLE OIL

PACCHERI DUCK SLOW COOKED DUCK RAGU IN TOMATO BASE WITH SHAVED PECORINO

BARRAMUNDI FILLET, SERVED WITH PANZANELLA SALAD

PORTERHOUSE STEAK SERVED WITH BEETROOT CHIPS & RED WINE SAUCE

Sides TO SHARE

BABY COS, HONEY & MUSTARD DRESSING

SHOESTRING FRIES WITH MEDITERRANEAN SALAD

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

ALLERGIES: 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. WE ARE UNABLE TO SPLIT BILLS.
