

# chiara

## BUSINESS LUNCH

TWO COURSES + GLASS OF HOUSE WINE **40**  
TWO COURSES + GLASS OF PREMIUM WINE **55**

THREE COURSES + GLASS OF HOUSE WINE **50**  
THREE COURSES + GLASS OF PREMIUM WINE **65**

ADDITIONAL SIDE DISHES **9**

### SELECT ONE ENTRÉE

- smoked pancetta, pistachio & duck leg sausage**, celeriac remoulade, sprouts
- hot smoked rainbow trout**, cauliflower, stracciatella, apple, radish, brick pastry, castlefranco, watercress
- fried herb polenta**, braised leek, porcini cream, toasted hazelnut, black olive tapenade

### SELECT ONE MAIN

- Hazeldene's braised chicken thigh & chestnut mushroom lasagne**, wholegrain mustard & black truffle
- free range Berkshire pork neck**, potato frico, apple, sour cherry & fennel chutney
- Tuscan ribollita**, leafy green vegetables, housemade rosemary focaccia

### SELECT ONE DESSERT

- slow roasted rhubarb & strawberry crostata**, crème fraiche, almond crumble
- gelati del giorno**, almond biscotti
- formaggio del giorno**, quince paste, rosemary pane croccante

## MONTHLY LOYALTY CARD OFFER

Join our Collins Square Hospitality Group Loyalty program to enjoy great 'Members Only' benefits.

To sign-up and learn more about this month's loyalty offer, ask our friendly staff.

**Simply show us your card to take advantage of this month's offer.**

## ENTRÉE

- SA pacific oysters**, champagne vinegar & eschallot mignonette  
each 4 1/2 doz 20 1 doz 36
- citrus & chilli marinated olives** (v) 9
- pan-fried caciocavallo**, lemon, parsley (v) 11
- smoked eggplant arancini**, parsley, persian feta (v) 5 ea
- white anchovy bruschetta**, slow roasted cherry tomato, lemon aioli, wild cress 11
- Hopkins River beef carpaccio**, smoked potato bon bons, salsa verde, king oyster mushroom, watercress 16
- Chiara antipasti**, prosciutto di San Daniele, rare breed kurobuta capocollo, mt zero marinated olives, that's amore bocconcini, pickled rockmelon, housemade focaccia, grissini 17pp

## MAIN

- hazelnut crusted Humpty Doo barramundi**, organic white polenta, globe artichoke, lemon & soft herb dressing 35
- Flinders Island lamb shoulder**, thyme & oat crumble, jerusalem artichoke, schultz organic smoky yoghurt 39
- 230g Hopkins River eye fillet**, braised cavello nero, white truffle & porcini butter 39
- Hopkins River rib eye on the bone**, red wine jus, lemon market price

## HOUSE MADE PASTA

- pork & fennel sausage orecchiette**, chilli, rosemary, lemon, ricotta salata 26
- blue swimmer crab fettuccine**, tomatoes, chilli, garlic, basil 30
- buffalo ricotta gnudi**, sage, pine nut, burnt butter, parmigiano reggiano (v) 25
- semolina pappardelle**, cape grim short rib ragu, slow roasted tomato 29

## TRADITIONAL STONE BAKED PIZZAS

**margherita**, tomato, buffalo mozzarella, basil (v)  
+4 san danielle prosciutto

**prosciutto di San Daniele**, black truffle, parmesan, rocket, balsamic

**kipfler potato & broccolini**, gorgonzola & truffled honey (v)

all pizzas 23  
gluten free pizza bases available +3

## SALADS / SIDES

**warm roast cauliflower**, lemon, anchovy & parsley dressing

**honey glazed pumpkin**, pecan & fresh pecorini (v)

**red oak & butter leaf**, soft herb vinaigrette (v)

**crispy rosemary potatoes**, confit garlic (v)

**green romano flat beans**, nduja butter, parmesan, bread crumbs

all salads/sides 9

## TO FINISH

**house-made lemon tart**, crème fraiche 15

**soft centred chocolate pudding**, peanut butter ice cream 15

**formaggio** - selection of soft, hard and blue served with red grapes, toasted sourdough 10/1 28/3

## OPENING HOURS

Monday - Tuesday  
11:30AM - 3:00PM

Wednesday - Friday  
11:30AM - 10:00PM

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