

chiara

BUSINESS LUNCH

TWO COURSES + GLASS OF WINE 30
THREE COURSES + GLASS OF WINE 40
ADDITIONAL SIDE DISHES 5

SELECT ONE ENTREE

- coal roasted garlic bay prawn**, green olive, smoked potato, oatmeal crisp
- ruby quince**, celeriac, cocoa, walnut, parsley sponge, pickled mushroom (v)
- cotechino sausage**, red wine poached pear, almond, whitlof leaves

SELECT ONE MAIN

- roasted veal backstrap**, butternut squash, roast chestnut, Jerusalem artichoke, bitter leaves
- braised chicken thigh**, soft parmesan polenta, green olives, roasted grapes
- porcini mushroom risotto**, truffle pecorino, baby mache (v)

SELECT ONE DESSERT

- affogato** - vanilla bean ice cream, espresso, almond cantucci *add frangelico 5*
- formaggio** - muscatels, fig, walnut crisps
- gelato assortito**

SPECIALE DEL GIORNO

• CHIARA'S DISH OF THE DAY •

20 PER DISH • ADD A GLASS OF WINE 5

- monday** — mushroom fettuccine (v)
- tuesday** — seafood risotto
- wednesday** — veal osso bucco
- thursday** — chicken saltimbocca
- friday** — fish fritto

ANTIPASTI

- classic salumi**, prosciutto di san danielle, soppressa salami, bresaola, guanciale, capocollo, pickles 15pp
- chiara antipasti**, prosciutto di san danielle, house marinated vegetables, mt zero olives, buffalo mozzarella, seasonal fruit, grissini 13pp

PRIMI

- local oysters**, natural, mignonette, pickled cucumber, apple snow each 3.5 1/2 doz 18 1 doz 36
- marinated mount zero olives** (v) 7.5
- stone baked garlic herb bread**, parmesan olive aioli (v) 9
- anchovy crisps**, spiced goats curd 8.5
- grass fed beef carpaccio**, white anchovy, rocket, caper berries 14
- basil and smoked mozzarella arancini**, tomato (v) 14
- cured ocean trout**, cauliflower, cocoa, watercress, brandy jelly, pickled shallot, golden beetroot, beetroot leaves 18

PASTA 25

- blue swimmer crab fettuccine**, tomato, chilli, garlic, basil
- orecchiette**, pork and fennel sausage, chilli, rosemary, lemon, ricotta salata
- fusillata casareccia**, 'pesto alla genovese' basil, pine nut, purple mizuna, lemon, pecorino (v)

SECONDI

- oakey reserve black angus 230g porterhouse** 32
150 days grain fed, score 2+
- rangers valley black angus 230g oysterblade** 38
270 days grain fed, score 5+
- rangers valley black angus 230g scotch** 54
270 days grain fed, score 3+

**all steaks served with confit onion, lemon and mustard cream*

fish of the day, market price

STONE BAKED PIZZA 22

- traditional margherita**, buffalo mozzarella, basil (v)
- calabrese salami**, red onion, chilli, peppers, mint
- prosciutto di san danielle**, roasted garlic, smoked scamorza, arugula

CONTORNI 9

- arugula**, endive, radicchio, white anchovy dressing, parmigiano reggiano
- roasted jap pumpkin** with a parmesan and herb crust (v)
- crispy rosemary potatoes**, confit garlic (v)
- char grilled string beans**, almonds, smoked speck, mustard

DOLCI

- limone**, citrus mousse, mint, lemon confit 14
- espresso semi-freddo**, chocolate crumb, limoncello, hazelnut 14
- pistachio sponge**, blood orange jelly, sheeps milk youghurt sorbet 14
- three cheese board**, chef's selection of local and imported cheeses 23

GELATI & SORBETTI THREE SCOOPS 10

- caffè**
- cioccolato**
- lampone**
- limone**
- mandarino**
- pistachio**
- vaniglia**

MAY LOYALTY CARD OFFER

Join our Collins Square Hospitality Group Loyalty program to get great 'Members Only' benefits. This months offer: Indulge in a delicious stone baked pizza when you redeem 300 loyalty points. Available 5pm - 9pm, Wednesday - Friday.

Simply show us your card to take advantage of the offer and if you're not a member, ask our staff how to join.