

chiara

BUSINESS LUNCH

TWO COURSES + GLASS OF HOUSE WINE **30**
TWO COURSES + GLASS OF PREMIUM WINE **45**

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

ADDITIONAL SIDE DISHES **5**

SELECT ONE ENTREE

rosemary infused red snapper, san danielle prosciutto stock, wilted rappe, saffron rouille, sea succulents

herb crusted bone marrow, white onion puree, mild white anchovies, miner's lettuce, handmade bread

baked ricotta, honey roasted parsnip, green olive, lemon, bitter leaves (v)

SELECT ONE MAIN

slow cooked wagyu beef cheek, butternut pumpkin puree, young broad beans, pangritata, golden elk

guanciale stuffed half spatchcock, fennel puree, black truffle potato sausage, saltbush

red wine, fennel and radicchio risotto, crushed hazelnuts, fig vincotto, red amaranth (v)

SELECT ONE DESSERT

classic tiramisu, espresso, mascarpone, savoiardi

formaggio - muscatels, fig, walnut crisps

gelato assortito

PASTA DEL GIORNO

• PASTA OF THE DAY •

22 PER DISH • ADD A GLASS OF WINE 5

monday — pork and veal meatballs, spaghetti, tomato, basil

tuesday — tagliatelle, wild mushroom, garlic, thyme, white wine (v)

wednesday — penne, salted zucchini, chili, roast garlic, ricotta (v)

thursday — potato gnocchi, slow braised lamb neck, soffritto, rosemary

friday — mafaldine, local mussels, bay prawns, barramundi, green pea, lemon, creme fraiche

ANTIPASTI

classic salumi, prosciutto di san danielle, soppressa salami, bresaola, guanciale, capocollo, pickles 15pp

chiara antipasti, traditional cured salumi, mt zero organic marinated wild olives, polenta yoghurt cake, fragrant chargrilled vegetables, semi hard provolone, beetroot, heritage carrots, seasonal fruit, handmade grissini (*vegetarian options available*) 13pp

PRIMI

local oysters, served with lemon and red wine mignonette
each 3.5 1/2 doz 18 1 doz 36

marinated mount zero olives (v) 7.5

'baccala' salted cod, compressed apple, fried shallot, parsley oil, white polenta 14

house smoked pork sausage, sweet tomato peporanata, rosemary 14

hopkins river beef carpaccio, anchovy, fried globe artichoke, arugula 14

coal roasted garlic bay prawns, green olive, smoked potato, oatmeal crisp 18

filled arancini 5.5ea
vine tomato, rosemary, slow cooked lamb neck
wild mushroom, parsley and taeggio (v)

PASTA

buffalo ricotta and spinach gnudi, sage, pine nut, burnt butter, parmigano reggiano (v) 25

blue swimmer crab fettuccine, tomatoes, chilli, garlic, basil 29

orecchiette, pork and fennel sausage, chilli, rosemary, lemon, ricotta salata 26

STONE BAKED PIZZA 22

broccolini, shaved potato, caramelised red onion, fior di latte, rosemary (v)

traditional margherita, buffalo mozzarella, basil (v)

calabrese salami, red onion, chilli, peppers, mint

prosciutto di San Daniele, roasted garlic, smoked scamorza, arugula

SECONDI

hopkins river black angus 230g eye fillet 39
120 day grain fed, score 3+

rangers valley crossbred wagyu oyster blade 230g 49
400 day grain fed, score 5+

hopkins river 500g T-Bone 'bistecca alla fiorentina' 51
120 day grain fed, score 3+

**all steaks come with, braised tuscan cabbage, char grilled lemon, herb butter*

300g braised osso bucco, isola chianina 100% purebred, grass fed, heirloom carrots, soft white polenta, gremolata 28

fish of the day market price

CONTORNI 9

char grilled broccolini, confit garlic, chilli, shaved almonds (v) **grilled smoked scamorza**, grappa, parsley, capers, lemon (v)

crispy rosemary potatoes, confit garlic (v) **arugula**, pear, pine nuts, golden raisin, parmesan aged balsamic (v)

blood orange, fennel, stacciatella, red onion, olive oil (v) **vine beans**, garlic and pine nuts (v)

AUGUST LOYALTY CARD OFFER

Join our Collins Square Hospitality Group Loyalty program to get great 'Members Only' benefits.
This month's offer: Upgrade to a glass of our premium wine collection with your business lunch for 340 points.
Available 12pm - 3pm, Monday - 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.