

# chiara

## BUSINESS LUNCH

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

### SELECT ONE ENTREE

**braised lamb breast**, balsamic caramel, quince puree, burnt onion, heirloom carrots, almond crumb, rosemary oil

**chicken liver parfait**, fig puree, white truffle emulsion, toasted hazelnuts

**tuscan ribollita**, parmesan, basil pesto, bread (v)

### SELECT ONE MAIN

**pork neck roast**, sage, pistachio, apple cider caramel, purple sprouts, parsnip

**braised chicken and fennel 'winter cabbage'**, chard leaf, smoked pancetta, jerusalem artichoke, kale

**baked eggplant and pine nut rotolo**, smoked scamorza, tomato (v)

### SELECT ONE DESSERT

**affogato** - vanilla bean ice cream, espresso, almond cantucci  
add frangelico 5

**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 daniele, 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 peperonata, 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 taleggio (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

## SECONDI

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

**rangers valley black angus 230g scotch** 49  
270 days grain fed, score 3+

**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,** 28  
heirloom carrots, soft white polenta, gremolata

**fish of the day** market price

## 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

## CONTORNI 9

**char grilled broccolini**, confit garlic, chilli, shaved almonds (v) 3.5pp

**baked zucchini**, ricotta, herbs (v)

**arugula**, pear, pine nuts, golden raisin, parmesan aged balsamic (v)

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

## DOLCI

**petit fours selection** (3 pieces) 3.5pp

**limone**, citrus mousse, mint, lemon confit 14

**'ferrero rocher' chocolate**, hazelnut, burnt caramel, orange and cinnamon semi fredo 15

**black truffle honey and banana soufflé**, white chocolate gelato (up to 12 minute wait) 16

**formaggio**: selection of three local and imported cheeses 23

## GELATI & SORBETTI THREE SCOOPS 10

**caffè**      **cioccolato**      **lampone**      **limone**

**mandarino**      **pistachio**      **vaniglia**

## JUNE LOYALTY CARD OFFER

Join our Collins Square Hospitality Group Loyalty program to get great 'Members Only' benefits. This month's offer: Redeem 200 points and treat yourself to the cocktail of the week. 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.**