

# chiara

## TRUFFLE SEASON 2018

Teaming up with leading Truffle supplier  
Nigel Wood from Truffle Melbourne

### small bite

**smokey mozzarella gougere** 4ea  
chive and grated winter truffle (v)

### entree

**Applewood smoked duck breast** 21  
woodside goats curd, garlic roasted baby beetroot,  
castle franco, wild cress, Black truffle honey and hazelnut dressing  
**Buffalo ricotta raviolo** 22  
spinach & duck egg, brown butter, winter truffle (v)

### main

**Wild porcini mushroom risotto** 34  
parmigiano reggiano, winter truffle (v)  
**Slow braised Hopkins river beef cheek** 39  
black truffle and roast potato burnt butter emulsion

### formaggio

**40g sotto cenere al tartufo** 11  
quince paste, sourdough toasties

This truffle infused Italian cheese is from the northern region of Veneto. It's name meaning "under ash", is derived from the layer of ash that covers the cheese as it ages. It is a very pale yellow to off-white semi-soft cheese that is aged in a coat of nutmeg, coriander, cinnamon, liquorice, cloves, and fennel and studded throughout with slices of rich, black truffle. Made with raw cow's milk, the cheese is aged in an ash ring to retain the aromatics over a long period of time as well as to evoke the delicate flavours of the cinnamon and nutmeg, amongst others.

additional black truffle \$12/gram



**TRUFFLE  
MELBOURNE**  
trufflemelbourne.com