

chiara

EVENT PACK

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## CHOICE MENU

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Enjoy the luxury of choice and cater to individual tastes with our three course choice menu.

**2-course menu \$40PP**

**3-course menu \$50PP**

### ENTRÉE

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Octopus carpaccio, orange puree, kale, almonds, wild fennel

Slow braised lamb belly, pancetta soaked baby leek, truffle mayonnaise

Goats curd, whitlof, balsamic mushroom, confit lemon, walnut

### MAIN

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Free range chicken breast, tarragon, white truffle, sweetcorn, chanterelle, sprouts

Pasture fed black angus bistecca, creamy mash potato, heirloom carrot, watercress

Ricotta gnocchi, artichoke, radish, lemon, porcini emulsion (V)

### DESSERT

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Affogato - vanilla bean ice cream, espresso, almond cantucci

Formaggio - muscatels, fig, walnut crisps

Pistachio sponge, blood orange jelly, sheep's milk yoghurt sorbet

### MENU PACKAGE ADDITIONS

\$8pp antipasti on arrival/\$5pp side dishes

Dietary requirements can be catered for upon request.

Sample menu only. Full menu to be provided one week prior to event.

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## FAMILY STYLE SHARING MENU

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Deliciously simple, this homestyle menu provides a taste of Italy in the heart of Melbourne.

**3-course menu \$75PP**

### ENTRÉE

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Salumi

Polenta, eggplant caponata, pistachio, watercress, radish (V)

Cured ocean trout, cauliflower, cocoa, watercress, brandy jelly, pickled shallot, golden beetroot, beetroot leaves

### MAIN

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Bistecca di controfiletto (porterhouse)

Whole roasted fish (on the bone)

Roasted pork rack

### DESSERT

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Tiramisu

Seasonal fruit trifle

Zabaglione

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## CANAPÉ MENU

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Select an assortment of our specialty small bites to be served throughout your event.

**\$60PP** (select 6 hot/cold, 4 grazing) **OR \$70PP** (select 6 hot/cold, 4 grazing, 2 desserts)

| HOT  | COLD  | GRAZING  | DESSERT   |
|--|---|--|---|
| Rangers valley oyster blade, bagna cauda           | Harris smokehouse cold smoked salmon, cauliflower, chives | Cured ocean trout, cocoa, cauliflower brandy jelly     | Gelato cornetto, panettone crumbs                             |
| veal osso bucco, gremolata                         | Anchovy crisps, goats curd, bronze fennel                 | Pizza fritto, arugla, capers, mozzarella (V)           | “Zuppa”, alchermes sponge, lemon custard, caramelised almonds |
| fried zucchini fritters, mint yoghurt              | rolled beef carpaccio, rocket, parmesan                   | Pizza fritto, speck, tomato, mozzarella, basil         | Tiramisu  |
| chicken saltimbocca, salsa verde                   | prosciutto, fig jam, and balsamic crostini                | Pork and fennel orecchiette, rosemary, ricotta salata  | Cannoli, milk chocolate mousse, pistachio                     |
| Basil and smoked mozzarella arancini (V)           | oregano crusted lamb loin, tomato, olive                  | Fusillata casareccia basil, pinenut, purple mizuna (V) | Buttermilk panna cotta, milk rocks, candied fruit (GF)        |
| pistachio polenta chips, truffle, garlic aioli (V) | confit lemon ricotta, basil and honey bruschetta (V)      | Lamb shoulder, crushed white beans, gremolata          | Almond tart, amaretto cream, bitter chocolate                 |
|  |   |  | Zappole, chocolate and campari cream                          |
|  |   |  | Nougat semi freddo, walnut sponge                             |

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## FOOD STATIONS \$10PP

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**MEAT:** Smoked and cured meats, pâtés and rillettes, pickles and selection of bread and crackers

**CHEESE:** Local & imported boutique cheeses, selection of condiments, seasonal fruit, quince paste, walnut baguette and crackers

**DESSERTS:** Selection of mini cakes, éclairs, tarts, macarons



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# BEVERAGE PACKAGES

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## OPTION 1

**\$40PP / 3 HOURS**

+\$10 PER HOUR THEREAFTER

### SPARKLING

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Vine and Sea Brut, SA  
- on arrival

### WHITE SELECT ONE

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Redbank The Long Paddock  
Pinot Grigio, King Valley, VIC

Kindred Spirits Sauvignon Blanc,  
Marlborough, NZ

### RED SELECT ONE

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Heartland 'Stickleback' Shiraz blend,  
Langhorne Creek, SA

Earthworks Cabernet Sauvignon,  
Barossa Valley, SA

### BEER

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Cricketers 'Keepers Lager'

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## OPTION 2

**\$50PP / 3 HOURS**

+\$10 PER HOUR THEREAFTER

### SPARKLING SELECT ONE

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Redbank Prosecco, King Valley, VIC

Airlie Bank Brut, Yarra Valley, VIC

Segura Cava, Penedes, Spain

### WHITE SELECT ONE

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Punt Road Chardonnay, Yarra Valley, VIC

Martinborough Pinot Gris,  
Martinborough, NZ

Nautilus SB, Marlborough, NZ

### RED SELECT ONE

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Palliser 'Pencarrow' Pinot Noir,  
Martinborough, NZ

Yangarra Tempranillo, McLaren Vale, SA

Pacha Mama Shiraz, Heathcote, VIC

### BEER

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Boatrocker Pale Ale

### BEVERAGE PACKAGE ADDITIONS

Premium beverage package upgrade available

\$10PP aperitivo on arrival

\$5PP unlimited filtered sparkling water

\$30pp Champagne add on for any package, NV Pol Roger Brut, France

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## BOOKING FORM

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|                   |                              |
|-------------------|------------------------------|
| Name:             | Company name:                |
| Phone:            | Email:                       |
| Event date:       | No. of guests:               |
| Event start time: | Event conclusion time:       |
| Menu package:     | Beverage package:            |
| Signature:        | Authorised contact at event: |

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## TERMS AND CONDITIONS

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Group menus apply for all groups over 10 dining in the restaurant and private Cellar reservations.

Your booking will only be considered confirmed once the deposit has been received by Chiara, and we are in receipt of a signed and completed booking form for your event.

Confirmation of final guest numbers and menu selection including all dietary requirements must be received within five (5) business days prior to your event. Changes or additions to your event such as additional menu items, beverages, and guest numbers are payable at the conclusion of your event by credit card only.

Duration - Lunch reservations are available until 4pm unless otherwise agreed.

Dinner reservations are available from 6pm unless otherwise agreed. Event conclusion must coincide with the liquor licence finish time of 1am.

Cancellation clauses - exclusive use

- Within 31 days the cancellation fee is equivalent to the deposit
- Within 14 days the deposit is forfeited and 50 % of the estimated value
- Within 7 days the deposit is forfeited and 100% of the estimated value

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## PAYMENT OPTIONS

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Non exclusive use - final payment on the day/Exclusive use - Full pre payment required 7 days prior.

Direct Deposit - bank details issued via invoice.

*chiara*

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