

chiara

BUSINESS LUNCH

TWO COURSES + GLASS OF HOUSE WINE 45
TWO COURSES + GLASS OF PREMIUM WINE 60

THREE COURSES + GLASS OF HOUSE WINE 55
THREE COURSES + GLASS OF PREMIUM WINE 70

ADDITIONAL SIDE DISHES 9

SELECT ONE ENTREEÉ

herb crusted yellowfin tuna crudo, saffron dressing, citrus, avocado, pickles

full blood wagyu bresaola, kipfler potato, gribiche, snow pea shoot

eggplant caponata, san marzano tomato, golden raisin, pinenuts, house made sourdough (v)

SELECT ONE MAIN

grilled swordfish, fennel, orange, walnuts, capers, burnt butter

Cape Grim beef rib, agrodolce, garlic & white bean puree

pan fried gnocchi, smoked zucchini, tuscan cabbage, confit lemon, ricotta salata (v)

SELECT ONE DESSERT

zeppole warm doughnuts, lemon curd, mint, vanilla

formaggio, fig puree, muscatels, date & walnut crisps

Thats Amore gelato & sorbet, biscotti

MONTHLY LOYALTY CARD OFFER

Join our Collins Square Hospitality Group Loyalty program to enjoy great 'Members Only' benefits.

To sign-up and learn more about this month's loyalty offer, ask our friendly staff.

Simply show us your card to take advantage of this month's offer.

ENTREEÉ

SA pacific oysters, champagne vinegar & eschallot mignonette
each 4 1/2 doz 22 1 doz 38

citrus & chilli marinated olives (v) 9

Hopkins River short rib arancini, smoked scamorza, confit tomato 12

crispy zucchini flowers, stuffed with almond puree, garlic aioli (v) 14

house made sourdough bruschetta, heirloom tomato, basil, buffalo mozzarella, aged balsamic & olive oil (v) 14
+4 san daniele prosciutto

Chiara antipasti 17pp

Prosciutto di San Daniele, house made smoked honey ham, mt zero marinated olives, that's amore bocconcini, pickled rockmelon, focaccia, grissini

MAIN

char grilled Victorian snapper, warm broccoli & grains, crisp prosciutto, seaweed butter, lemon 35

230g Hopkins River eye fillet, braised cavallo nero, white truffle porcini butter, herb crumble 39

500g High Country wagyu rib eye, dry aged (mbs 5+) watercress & lemon 115

Chef's daily specials market price

PASTA

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

blue swimmer crab fettuccine, tomatoes, chilli, garlic, basil 30

squid ink linguini, cuttlefish, portarlington mussels, lemon, chilli, parsley, breadcrumbs 32

buffalo ricotta cappelletti, peas, asparagus, macadamia, salsa verde (v) 25

TRADITIONAL STONE BAKED PIZZAS

margherita, tomato, buffalo mozzarella, basil (v)
+4 san daniele prosciutto

prosciutto di San Daniele, black truffle & anchovy paste, parmesan, rocket, balsamic

kipfler potato & broccolini, gorgonzola & truffled honey (v)

all pizzas 23
gluten free pizza bases available +3

SALADS / SIDES

green romano flat beans, lemon butter, capers (v)

apple & fennel salad
walnuts & honey (v)

red oak & butter leaf salad, soft herb vinaigrette (v)

crispy rosemary potatoes, confit garlic (v)

all salads/sides 9

TO FINISH

orange & rum spiced neapolitan baba, chantilly cream, raspberries 13

drunken peaches, caramel almonds, schultz organic natural yoghurt, pomegranate granita, fresh mint 15

formaggio, selection of soft, hard and blue red grapes, fig puree, quince paste, date & walnut crisps 1/10 3/28

OPENING HOURS

Monday - Tuesday
11:30AM - 3:00PM

Wednesday - Friday
11:30AM - 10:00PM

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@chiara_rest

