

# 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

**campari cured ora king salmon**, Yarra Valley salmon roe, marinated beetroot, lemon creme fraiche, marjoram

**confit duck leg**, fennel, celery, witlof, apple, blood orange, walnut & aged balsamic salad

**ricotta & spinach raviolo**, burnt butter, sage, pinenut, aged parmesan (v)

SELECT ONE MAIN

**turkey breast roulade**, salt baked celeriac, thyme, cranberry, cipollini onion

**spiced orange gammon**, roast peach chutney, kale, char grilled broccolini, chilli smoked seeds & almonds

**caramalised zucchini & basil risotto**, buffalo mozzarella, chilli, confit lemon (v)

SELECT ONE DESSERT

**torched sparkling cider zabaglione**, seasonal fruit & berries

**dark chocolate semifreddo**, pistachio & sour cherry

**formaggio**, fig puree, muscatels, date & walnut crisps

## 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 20 1 doz 36

**citrus & chilli marinated olives** (v) 9

**pan-fried caciocavallo**, lemon, parsley (v) 11

**smoked eggplant arancini**, parsley, persian feta (v) 5 ea

**white anchovy bruschetta**, slow roasted cherry tomato, lemon aioli, wild cress 11

**Hopkins River beef carpaccio**, smoked potato bon bons, salsa verde, king oyster mushroom, watercress 16

**Chiara antipasti**, prosciutto di San Daniele, rare breed kurobuta capocollo, mt zero marinated olives, that's amore bocconcini, pickled rockmelon, housemade focaccia, grissini 17pp

## MAIN

**hazelnut crusted Humpty Doo barramundi**, organic white polenta, globe artichoke, lemon & soft herb dressing 35

**Flinders Island lamb shoulder**, thyme & oat crumble, jerusalem artichoke, schultz organic smoky yoghurt 39

**230g Hopkins River eye fillet**, braised cavello nero, white truffle & porcini butter 39

**Hopkins River rib eye on the bone**, red wine jus, lemon market price

## PASTA

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

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

**buffalo ricotta gnudi**, sage, pine nut, burnt butter, parmigiano reggiano (v) 25

**semolina pappardelle**, cape grim short rib ragu, slow roasted tomato 29

## TRADITIONAL STONE BAKED PIZZAS

**margherita**, tomato, buffalo mozzarella, basil (v)  
+4 san danielle 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

**warm roast cauliflower**, lemon, anchovy & parsley dressing

**honey glazed pumpkin**, pecan & fresh pecorini (v)

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

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

**green romano flat beans**, nduja butter, parmesan, bread crumbs

all salads/sides 9

## TO FINISH

**orange & rum spiced neapolitan baba**, vanilla cream, raspberries 13

**soft centred chocolate pudding**, peanut butter ice cream 15

**formaggio** - selection of soft, hard and blue served with red grapes, toasted sourdough 1/10 3/28

## OPENING HOURS

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

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

## FOLLOW US

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