

# chiara

## BUSINESS LUNCH

TWO COURSES + GLASS OF HOUSE WINE 30

TWO COURSES + GLASS OF PREMIUM WINE 45

THREE COURSES + GLASS OF HOUSE WINE 40

THREE COURSES + GLASS OF PREMIUM WINE 55

ADDITIONAL SIDE DISHES 5

### SELECT ONE ENTREE

**poached calamari salad**, celery, toasted almonds, blonde olives, golden raisins

**veal and pork "polpette"**, tomato, basil, grilled sourdough

**salad of pickled spring vegetables**, beetroot, minted pea, creme fraiche, walnut, goats curd, red treviso, baby cos (v)

### SELECT ONE MAIN

**poached free range chicken breast**, pistachio crust, smoked pancetta, courgette, basil, mustard seed and cucumber salad

**risotto al milanese**, confit tomato, mussels, basil

**fried pumpkin gnocchi**, shaved asparagus, garden peas, black truffle cream, manuka honey and hazelnut dressing, heirloom radish (v)

### SELECT ONE DESSERT

**classic tiramisu**, espresso, mascarpone, amaretto jelly, savoiardi

**formaggio** - muscatels, quince paste, walnut crisps

**gelato assortito**

## FEBRUARY LOYALTY CARD OFFER

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

This month's offer:

For 140 points, upgrade your Business Lunch House Wine to our Premium Wine Available Monday to Friday 12pm - 3pm

**Simply show us your card to take advantage of the offer and if you're not a member, ask our staff how to join.**

## ANTIPASTI

**chiara antipasti**, 100% wagyu purebreed bresaola, san daniele prosciutto, peperonata jam, polenta herb cake, marinated semi dried tomato, mt zero wild olives, fresh ricotta, mint and manuka honey, truffled celeriac, smoked ham hock, pickled heirloom carrots, handmade grissini 17pp

## PRIMI

**local oysters**, served with champagne vinegar mignonette each 3.5 1/2 doz 18 1 doz 36

**organic marinated wild mount zero olives (v)** 9

**smoked ham hock terrine**, char grilled sweet corn, chilli and parsley 19

**tuna crudo**, blood orange, spring onion, wild radish, avocado 17

**char grilled squid**, caramelised fennel, sourdough and pecorino 22

**poached king george whiting fillet**, shaved finger fennel, almond milk, squid ink crisps, yarra valley salmon roe, basil oil 22

**filled arancini** 5.5ea  
vine tomato, rosemary, slow cooked lamb neck wild mushroom, parsley, taleggio (v)

## PASTA

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

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

**garganelli**, bay prawn, toasted garlic, white wine, chilli, pistachio, parsley 29

**hand cut pappardelle al 'cinghiale' wild boar**, parmigiano reggiano 28

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

## STONE BAKED PIZZA 23

**traditional margherita**, buffalo mozzarella, basil(v)

**squash blossoms**, tomato and burrata (v)

**broccolini**, shaved potato, caramelised red onion, fior di latte, rosemary (v)

**prosciutto di san daniele**, roasted garlic, smoked scamorza, arugula

**nduja**, tuscan kale, confit tomato, taleggio

## SECONDI

**230g hopkins river eye fillet**, cavello nero, char grilled lemon, red wine jus, herb butter 39

**finders island short saddle lamb loin**, pickled vegetables, wild asparagus, adelaide hills goats curd 42

**kurobuta berkshire crisp porchetta**, parsnip puree, Tuscan cabbage, caramelised granny smith apple 37

**northern territory humpty doo barramundi**, almond puree, shaved courgette, dill, toasted hazelnut dressing 36

## CONTORNI 9

**spring bean salad**, sugar snaps, peas, chard, nigella, mustard seed

**blanched koo wee rup asparagus**, goats curd, confit orange, red vein sorrel

**arugula**, pear, pinenuts, golden raisin, parmesan, aged balsamic

**crispy rosemary potato**, confit garlic

**char grilled broccolini**, confit garlic, chilli, flaked almonds

## DOLCI

**ricotta and pistachio cannoli** 4

**chocolate & hazelnut boudino**, salted caramel popcorn, coffee biscotti 16

**cherry**, chocolate mousse, cherry puree, white chocolate 15

**freshly baked banana loaf**, caramelised pistachio, lime zest, white chocolate gelato 16

**formaggio**, selection of three local & imported cheeses 23

**gelato & sorbetti** 10  
ask waitstaff for the selection of the day