



Chiara

EVENT PACK

CHOICE MENU

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

2-course menu \$50PP

3-course menu \$60PP

Sides \$9

ENTRÉE

Hopkins river cold smoked beef brisket, chat potato, black truffle cream, leek ash, rocket leaves

Confit king ora salmon, white apple puree, squid ink tuille, celery oil

Butternut pumpkin and yarra valley goats chevre agnolotti, sage, pinenuts, aged grana padano

MAIN

Smokey eggplant risotto, confit duck leg, toasted hazelnuts, basil oil

Cape grim grass fed beef short rib, cumin spiced carrot puree, lemon pearl barley, glazed dates, mustard cress

Semolina orecchiette, king brown mushroom, thyme & garlic ragout

DESSERT

Fluffy lemon pudding, coconut gelato, strawberry soup

Tasmanian leatherwood honey glazed almond cake, apple gelato

Formaggio, quince paste, rosemary pane croccante

SIDES

Confit garlic and lemon greens

Duck fat potatoes with rosemary and parmesan

Poached asparagus, goats curd, confit orange zest, red vein sorrel

Rockmelon, san daniele prosciutto, buffalo mozzarella, radicchio

Crisp shaved fennel and apple salad, soft herbs, lemon vinaigrette

MENU PACKAGE ADDITIONS

\$12PP antipasti on arrival / \$9 side dishes

Dietary requirements can be catered for upon request.

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



CANAPÉ MENU

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

Light Nibbles - Selection of 6 (approx. 2 hour function) \$50PP

Medium Grazing - Selection of 8 (approx. 3 hour function) \$60PP

Dinner - Selection of 10 (approx. 4-5 hour function) \$70PP

Extra Canapés - (minimum order of 24 pieces) \$5/piece

HOT

8hr slow cooked spiced pork belly, apple crème fraîche, chorizo and rosemary

Mini polenta cakes, local goats curd, green peas, caramelised walnut, soft herbs

Homemade sausage rolls, tomato chutney

Mini wagyu cheeseburgers, monterey jack jalapeno cheddar, bacon jam

Slow cooked lamb shoulder and tomato arancini, smoked yoghurt

Cauliflower and fetta fritters, cumin yoghurt and pomegranate (v)

Toasted brioche soldiers, tallegio, swiss brown mushroom duxelle (v)

Quinoa and thyme tofu chips & almond romesco (vegan)

COLD

San danielle prosciutto wrapped, smoked mozzarella, rocket leaf and fig vincotto

Mini spanner crab rolls, lemon, radish, chive, watercress

Spicy black truffle steak tartare, char grilled baguette, fried shallots

Smokey king salmon roulade, cucumber, potato blini

Rare sliced tuna bagel, chive cream cheese, pickled radish, lemon aioli, watercress

Date, thyme & truffle honey roasted pear & ricotta tartlet (v)

Chickpea hummus and caramelised red onion crositini (v)

Petit vegetable crudo, beetroot puree & mint (vegan)

Slightly more substantial Bruschetta (+\$5PP optional)

Chargrilled rustic italian loaf, whipped lemon ricotta, fresh figs, mint, olive oil

Toasted seedy baguette, shaved beef loin, horseradish, chives

Traditional rustic loaf, garlic, tomato, cracked pepper, basil (v)

EXECUTIVE SHARE BANQUETTE \$50PP (10+ people)

Antipasti on arrival (+\$12PP optional)

ENTRÉE

Beetroot, juniper, dill and orange cured tasmanian ocean trout, rye toasties, apple, creme fraiche

Pressed duck leg terrine, sour cherry compote, rosemary toast

SIDES \$9EA

Recommend 1 side/4 people

MAIN

Whole victorian snapper, white bean, preserved lemon, parsley

Garlic, rosemary and peppercorn marinated Hopkins river eye fillet served medium, salsa verde, watercress and lemon

Vadouvan eggplant, shaw river buffalo milk yoghurt, green peas, coriander, smoked almonds

DESSERT

Mayer lemon tart, crème fraîche

BEVERAGE PACKAGES

OPTION 1

\$40PP / 3 HOURS

+\$10 PER HOUR THEREAFTER

SPARKLING

Redbank 'Emily' Brut, VIC
- on arrival

WHITE SELECT ONE

Redbank The Long Paddock
Pinot Grigio, King Valley, VIC

Harvest Moon Sauvignon Blanc,
Marlborough, NZ

RED SELECT ONE

Heartland 'Stickleback' Shiraz blend,
Langhorne Creek, SA

Earthworks Cabernet Sauvignon,
Barossa Valley, SA

BEER

Cricketers 'Keepers Lager'

OPTION 2

\$50PP / 3 HOURS

+\$10 PER HOUR THEREAFTER

SPARKLING SELECT ONE

Redbank Prosecco, King Valley, VIC

Airlie Bank Brut, Yarra Valley, VIC

WHITE SELECT ONE

Punt Road Chardonnay, Yarra Valley, VIC

Martinborough Pinot Gris,
Martinborough, NZ

Nautilus SB, Marlborough, NZ

RED SELECT ONE

Palliser 'Pencarrow' Pinot Noir,
Martinborough, NZ

Yangarra Tempranillo, McLaren Vale, SA

Pacha Mama Shiraz, Heathcote, VIC

BEER

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

BOOKING FORM

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:

TERMS AND CONDITIONS

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. Deposit is 35% of the total food package value.

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 total food package value
- Within 7 days the deposit is forfeited and 100% of the total food package value

PAYMENT OPTIONS

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

P 9252 7928
A 705a Collins St

E events@chiara.net.au
W www.chiara.net.au
