

chiara

BUSINESS LUNCH

TWO COURSES + GLASS OF HOUSE WINE 40

TWO COURSES + GLASS OF PREMIUM WINE 55

THREE COURSES + GLASS OF HOUSE WINE 50

THREE COURSES + GLASS OF PREMIUM WINE 65

ADDITIONAL SIDE DISHES 9

SELECT ONE ENTRÉE

local baby snapper, Goolwa pippies, butternut pumpkin, pancetta, hazelnuts, sage

Hopkins River beef carpaccio, peppercorn pecorino, roast beetroot, salsa verde, wild cress

caramelised honey roasted pear & parsnip soup, toasted walnuts, black truffle oil (v)

SELECT ONE MAIN

White Rocks veal cotoletta, sage, lemon, cucumber, potato

Hazeldene's chicken kiev, braised chicory, sweet potato puree, roasted grapes

handmade parmesan gnocchi, new season pine mushroom, lemon thyme (v) 

SELECT ONE DESSERT

ruby quince & frangipane tart, crystallised rose petals, double cream

gelati del giorno, almond biscotti

formaggio del giorno, quince paste, rosemary pane croccante

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.



ENTRÉE

Fratelli Galloni Parma 24 months aged prosciutto	15/40g
SA pacific oysters , champagne vinegar & eschallot mignonette each 4 1/2 doz 20	1 doz 36
citrus & chilli marinated olives	9
smoked Greenvale Farm ham hock, sage & mozzarella arancini , roast peach & chilli marmalade	4 ea
white anchovy bruschetta , slow roasted cherry tomato, lemon aioli, wild cress	11
Hopkins River steak tartare , white truffle, porcini, capers, button mushroom, parsley	16
chicken liver parfait , port prunes, petit watercress salad, brioche toasties	17
marinated beetroot ravioli , Woodside goats curd, toasted seed & rye crumble, saffron vinaigrette, almond milk (v)	16
Chiara antipasti , chef's daily selection	17pp

MAIN

roast atlantic salmon , local mussels, creamed cabbage, dulse, caramelised onion puree, wood sorrel	34
Flinders Island lamb shoulder , jerusalem artichoke, thyme & oat crumble, smoked yoghurt, saltbush	39
230g Hopkins River eye fillet , braised cavello nero,  39	39
200g Rangers Valley crossbred wagyu sirloin , marble 5+,  55	55

HOUSE MADE PASTA

orecchiette , pork & fennel sausage, chilli, rosemary, lemon, ricotta salata	26
blue swimmer crab fettuccine , tomatoes, chilli, garlic, basil	30
buffalo ricotta gnudi , sage, pine nut, burnt butter,  25	25
wagyu oxtail tortellini , roast winter vegetables, celeriac,  25	25

TRADITIONAL STONE BAKED PIZZAS

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

prosciutto, black truffle, grana padano, arugula, 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

daily steamed greens,
lemon & mint butter (v)

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

crispy rosemary potatoes,
confit garlic (v)

golden squash,
roast butternut pumpkin,
red mizuna, whipped ricotta,
burnt butter, toasted pine nuts,
aged balsamic (v)

all salads/sides 9

TO FINISH

ricotta & pistachio cannoli	4ea
fluffy lemon pudding , strawberry soup, coconut sorbet	15
'granny smith apple' , white chocolate mousse, salted caramel, sweet kataifi	15
dark chocolate mousse , caramelised hazelnuts, sour cherries	14
formaggio - selection of soft, hard and blue served with red grapes, toasted sourdough	10/28

 **TRUFFLE
MELBOURNE**

SPECIAL GUEST THIS WINTER

 = FOR THE LOVE OF TRUFFLES MENU