

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, savoiardi

formaggio - muscatels, quince paste, walnut crisps

gelato assortito

JANUARY 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 to a three course
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