

# 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

**gin cured ora king salmon**, apple, cucumber, almond rice starch crisp

**cold smoked hopkins river brisket**, glazed dates, pickled shimeji, smoked potato, semolina puffs

**whipped lemon ricotta salad**, preserved lemon, fresh figs, radish, water-cress & chives

### SELECT ONE MAIN

**130g black angus bavette**, rosemary, smoked shallot, spinach, truffle emulsion

**130g grilled swordfish**, fennel & walnut salad, lemon, salted capers & parsley

**semolina orecchiette**, king brown mushroom, thyme & garlic ragout

### SELECT ONE DESSERT

**vanilla bean pannacotta**, macerated strawberries, basil

**gelati del giorno**, almond biscotti

**formaggio del giorno**, quince paste, rosemary pane croccante

## MARCH LOYALTY CARD OFFER

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

This month's offer:

For 100 points, treat yourself to our gelati del giorno  
Available lunch & dinner, Monday to Friday

**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, 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

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

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

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

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