CHIARA WINE BAR

SNACKS

Oyster (LG/LD) 10
Red wine mignonette, shallot, black pepper
6 for 30 / 12 for 57

Warm Olives (V/LG/LD) 5.5
Toolunka Creek olives, rosemary, orange peel

Arancini (1) 5
Daily seasonal flavour

Salted Cod Croquettes (3) 18
Bechamel, dill, potato, tartare sauce

Tempura Zucchini Flower (1) (V) 12
Ricotta, lemon & sorrel pesto

Bruschetta (1) (LGO/V) 9
Whipped ricotta, vincotto, confit cherry tomato

Half Shell Scallop (1) (LDO/LG) 7.5
Pea puree, crispy pancetta, burnt butter

SMALLER

Charcuterie Plate (LD/LGO) 28
Selection of cured meat, croutons, pickles

King Tiger Prawns (LGO) 23
Tomato & chilli butter, sourdough

Burrata (LGO, VO) 26
Salted grapes, prosciutto, basil, hazelnut, grissini

Cheesy Garlic Pull-Apart (V) 21
Mozzarella, garlic & herb butter

Meatballs (3) 24
Pork & veal meatballs, tomato sugo, parmesan, sourdough

PASTA

Gnocchi Ragu 38
Pancetta, beef, tomato, parmesan, salsa verde

Spanner Crab Spaghetti (DFO) 40
Zucchini, cherry tomato, garlic, chili, wood sorrel

Porcini Mushroom & Pecorino Tortellini (V) 38
Celeriac & shiitake consommé, cavolo nero, nasturtium leaf

MAINS

Pan Roasted Fish of the Day (LG/DF) MP
Shiitake dashi, daikon, green mustard leaf, smoked leek, sesame

Pressed Lamb Shoulder (LG/DF) 42
Charred eggplant, braised raddichio, hazelnut, saltbush, pepperberry jus

Slow Braised Beef Cheek (LG) 44
White wine, mushroom, cavolo nero, creamed potato, gremolata

Chargrilled Steak (LG/DFO) MP
Garlic roasted bone marrow, peppercorn jus or café de paris

SIDES

Shoestring Fries (V/LG/DF) 12
Aioli

Mixed Leaf Salad (V/LG) 12
Honey herb vinaigrette

Roasted Broccoli Salad (V/LG) 12
Buttermilk dressing, cranberry, almond

V - Vegetarian. VG - Vegan. LD - Low Dairy. LG - Low Gluten. Menu items may contain traces of nuts, soy, wheat, seed, shellfish, dairy and other allergens. Due to the nature of restaurant preparation and possible cross-contamination, Chiara is unable to guarantee the absence of the above ingredients in its menu items.