

Oyster Club

Aperitivo Hour - \$3 each - 4pm-6pm

Oysters Mignonette 5.5 | 6 for 30 | 12 for 57
Served fresh, red wine mignonette, shallot, black pepper

Snacks

Warm Olives 10

Rosemary, orange peel
(LG/DF/VG)

Arancini 5 ea

Daily seasonal flavour

Polenta Chip 5 ea

Salsa verde, pecorino (LG/V)

Crostini 5 ea

Eggplant & golden raisin
caponata, ricotta (LGO/V/DF/
VGO)

Half Shell Scallop 7.5 ea

Pea puree, crispy pancetta,
burnt butter (LGO/DFO)

Beef Tartare Bite 16

Eye fillet, truffle parmesan
custard, bark (LGO)

Chiara Burger 22

140gm patty, potato bun,
special sauce, american
cheese, pickles
(DFO/LG)

Sharing

Charcuterie Plate 28

Selection of cured meat,
croutons, pickles (DF/LGO)

Cheese Plate 26

Three cheeses, quince, walnut,
bark (V/LGO)

Cheesy Garlic Pull-Apart 21

Mozzarella, garlic & herb
butter. Please allow 15 minutes
(V)

Shoestring Fries 12

Aioli (VG, LG)

Burrata 26

Salted grape, prosciutto, basil,
grissini (VO/LGO)

Polpette 24

Pork & veal meatballs, tomato
sugo, sourdough

Spiced Cauliflower 23

Hummus, dukkah, fresh herbs
(V/DF/LGO)

Truffled Fries 15

Truffle aioli, truffled pecorino
(VGO, LG)

Pasta

Gnocchi alla Ragu 38

Pancetta, beef, tomato, parmesan, salsa verde

Ravioli alla Agnello 38

Braised lamb sugo, chili, olive, gremolata, parmesan

Baked Eggplant & Ricotta Sformata 38

Risoni, roasted tomato sugo, spinach, pecorino (V)

Mains

Barramundi Acqua Pazza 42

Poached barramundi, tomato, white wine, olive, navy
beans, basil, cavolo nero (LG, DFO)

Roasted Chicken Breast 39

Fennel peperonata, fried polenta, almond (LG)

Osso Bucco 44

White wine braised veal, mashed potato, gremolata (LG)

Chargrilled Steak MP

Hand cut fries, salad & creamed mushroom jus (LG/DFO)

Sides

Shoestring Fries 12

Aioli (VG/LG/DF)

Mixed Leaf Salad 12

Honey herb vinaigrette (V/LG)

Roasted Broccoli Salad 12

Buttermilk dressing, cranberries, almonds (V/LG)