COLLINS ST

SNACKS

Warm Olives (GF/DF) *Black kalamata olives, gusto green olives, rosemary, orange peel*	9
Oysters (GF/DF) *Red wine mignonette, finger lime, shallot, black pepper*	5.5
Charcutiers Plate (GF/DF Option) *3 kinds of cured meat, grilled sour dough, pickles*	24
Potato Rosti (GF/DF) *White anchovy emulsion, avruga raw*	6
Duck Riette (GF/DF Option) *Duck legs, pickled cherry puree, brioche*	6.5
Tomato Toast (GF/DF Option) *Cannellini bean puree, sour dough, ricotta salata, basil oil*	5.5
Gnocci Fritto *Pecorino custard, mortadella*	6

SMALLER

Smoked Mozzarella (GF) *Fig jam, fig leaf oil, pistachio*	20
Grilled Octopus *Ndja bolognaise, onion ash*	23
Calamari (GF/DF) *Polenta crumb, smoked eggplant, black garlic, squid ink emulsion*	22
Chicken Liver Parfait (GF Option) *Housemade chicken liver parfait, pink peppercorn, rosemary crisp*	20

MAINS

Grass Fed Porterhouse *Celeriac puree, crispy Jerusalem artichoke, salsa verde*	45
Baked Market Fish *White fish, caponata*	38
Pan Fried Duck Breast *Beetroot puree, grilled radicchio, vincotto*	40
Mushroom Risotto *Pecorino, hint of truffle*	28
Risoni *Prawn bisque, grilled prawn*	30

SIDES

Shoestrings *Housemade aioli*	10
Autumn Leaf Salad *Honey mustard dressing*	10
Grilled Broccolini *Almond, goats curd*	12

chiara
WINE BAR