

CIRQ

~

B A R & L O U N G E

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

CIRQ

STANDS

Cured Meats & Cheeses (For 2-3) 98

Wagyu Beef Bresaola – Dry Cured
Oscura Grande – Squid Ink & Pork
Pamplona 45 – Air Cured Mild Chorizo
El Castanyer – Chestnut Salami
La Boqueria Basque Saucisson - 3 Months Gentle Cure
Truffle Manchego – Hand Made Sheep Milk
Tête De Moine – Semi-hard, Cow's Milk
Azul De Valdeón – Blue, Cow & Goats Milk
La Tur Triple Cream – Sheep, Cow & Goats Milk

Mixed Meat, Cheese & Seafood (For 2-3) 114

Chefs Choice Of The Finest Product

Market Seafood (For 2-3) 148

Ceviche
Dressed Mollusk
Tiger Prawn Caesar Salad
Moreton Bay Bugs & Heirloom Tomato
Market Seafood Specials
Appellation Sydney Rock Oysters, Pedro Ximénez Vinaigrette & Gin & Apple Granita
Market Seafood in Mini Brioche Roll

ADDITIONALS

Appellation Sydney Rock Oysters 7 ea

C I R C

CAVIAR PLATTER Served With Baby Capers, Chive, Eshallots, Crème Fraîche & Blini, Egg yolk

White Sterling 50g 348

Beluga Black Pearl 30g 508

TAPAS

Pioik Epoooro Sourdough & EVOO First Extraction 2022 9

Spiced Almonds (V) 6

Chilli, Garlic Marinated Olives, Herbs (V) 8

Crudo Market Fish, Habanero, Hibiscus, Avocado Salsa 24

Double Crème Le Dauphin Will Studd Oven Baked Brie, Kalamata Olive Tapenade, Artichokes, Toasted Baguette 34

Roasted Cauliflower, Green Salsa, Chervil, Pumpkin Seeds (V) 24

Vannella Burrata, Beetroots, White Balsamic, Macadamia, Sorrel (V/N) 30

Croquette of the Week 19

Duck, Mushrooms & Truffle Empanadas 25

Grilled King Prawns, Chilli Tomato Salsa, Pangritata 38

C I R C L E

TAPAS

Kipfler Potato, Bravas & Aioli (V)	14
Cajun Spiced Lamb Cutlets, Herbs & Jalapeño Crust	14 ea
Paella, Seasoned Vegetables, Cashew Cream, Olives (V/N)	26
Char Grilled Fremantle Octopus, Hasselback Potato, Romesco Sauce, Nduja Crumbs (N)	28
Free Range Chicken Al Pastor, Chorizo, Pickle Onions, Chipotle Aioli	24
Wagyu Beef Skirt Mbs4+, Confit Leeks, Chimichurri, Pepperberry Salt	42

DESSERT

Churros, Cinnamon Sugar, Pedro Ximénez Chocolate Sauce	15
Hazelnut Praline Choux, Dulce De Leche	16
Crema Catalana, Cinnamon, Citrus, Meringue, Berries	18