

# CIRQ

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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 1.15% 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) 110**

Wagyu Beef Bresaola – Australian, Dry Cured  
Oscura Grande – Australian, Squid Ink & Pork  
Pamplona 45 – Australian, Air Cured Mild Chorizo  
El Castanyer – Australian, Chestnut Salami  
La Boqueria Basque Saucisson – Spain, 3 Months Gentle Cure  
Truffle Manchego – Spain, Hand Made Sheep Milk  
Garrotxa – Spain, Firm, Goat's Milk  
Ford Farm Cave-Aged Cheddar – England, Cow's Milk  
Le Dauphin Double Crème – France, Cow's Milk

### **Mixed Meat, Cheese & Seafood (For 2) 125**

Chef's Choice Of The Finest Product

### **Market Seafood (For 2) 156**

Crudo  
Dressed Mollusk  
Spanner Crab Pintxo  
Moreton Bay Bug & Heirloom Tomato  
Market Seafood Specials  
Appellation Sydney Rock Oysters  
Market Seafood in Mini Brioche Roll

## ADDITIONALS

Appellation Sydney Rock Oysters 7 ea

# C I R O

**CAVIAR PLATTER** Served with Baby Capers, Chive, Eschalots, Crème Fraîche & Blini, Egg Yolk

Osetra 10g 145

Beluga Black Pearl 30g 516

## TAPAS

Pioik Epoooro Sourdough & EVOO First Extraction 2022 9

Spiced Almonds (V) 6

Chilli, Garlic Marinated Australian Olives, Herbs (V) 9

Market Fish Crudo, Passion Fruit Leche de Tigre, Jalapeño Salsa, Lime 26

Lobster Roll, Yuzu Emulsion, Celery, Chives, Salmon Roe, Mini Brioche 17 ea

Spanner Crab Pintxo, Brioche, Bottarga, Dashi Crème Fraîche, Crispy Eschalot 16 ea

Half Shell Scallops, Black Garlic Butter Crust, Zucchini Flower 14

Croquette of the Week 20

Duck, Mushrooms & Truffle Empanadas 26

Smoky Eggplant, Feta, Cherry Tomato Salsa, Pomegranate, Potato Crisps (V) 24

Vannella Burrata, Tomatoes Three Ways, Bush Tomatoes Spice, Snow Pea, Seeded Baguette 33

# C I R O

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## TAPAS

Kipfler Potato, Bravas & Aioli (V)	15
Paella, Seasoned Vegetables, Cashew Cream, Olives (V, N)	28
Char Grilled Fremantle Octopus, Salsa Macha, Macadamia, Butternut Squash, Scallions (N)	32
Free Range Chicken Al Pastor, Chorizo, Pickle Onions, Chipotle Aioli	25
Wagyu Beef Skirt MBS4+, Chorizo, Cipollini Onions, Swiss Brown Mushrooms, Veal Jus, Hasselback Potato	44

## DESSERT

Churros, Cinnamon Sugar, Pedro Ximénez Chocolate Sauce	16
Hazelnut Praline Choux, Dulce de Leche	16
Espresso Chocolate Cake, Coffee Butter Scotch, Mascarpone Chantilly Cream	18

# CIRQ

## CIRQ TAPAS TASTING MENU

58PP

Chilli, Garlic Marinated Australian Olives, Herbs (V)  
Le Dauphin Crème Double Brie Pintxo, Baguette, Figs, Apricot, & Apple Relish  
Spanner Crab Pintxo, Brioche, Bottarga, Dashi Crème Fraîche, Crispy Eschalot  
Lobster Roll, Yuzu Emulsion, Celery Chives, Salmon Roe, Mini Brioche  
Croquette of the Week  
Duck, Mushrooms & Truffle Empanadas

## CIRQ CHEF'S MENU (2 person minimum)

130PP

Appellation Sydney Rock Oysters  
Market Fish Crudo, Passion Fruit Leche de Tigre, Jalapeño Salsa, Lime  
Vannella Burrata, Tomatoes Three Ways, Bush Tomatoes Spice, Snow Pea, Seeded Baguette  
Duck, Mushrooms & Truffle Empanadas  
Croquette of the Week  
Half Shell Scallops, Black Garlic Butter, Crumbs, Zucchini Flower  
Kipfler Potato Bravas & Aioli (V)  
Char Grilled Fremantle Octopus, Salsa Macha, Macadamia, Butternut Squash, Scallions (N)  
Wagyu Beef Skirt MBS4+, Chorizo, Cipollini Onions, Swiss Brown Mushrooms, Veal Jus, Hasselback Potato  
Hazelnut Praline Choux, Salted Dulce de Leche