

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.

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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

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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

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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

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CIRQ TAPAS TASTING MENU

58PP

Guilda Pintxo, Gordal Olive, Guindilla Pickle Peppers, Txistorra Sausage, Olive Seeds
Le Dauphin Crème Double Brie Pintxo, Baguette, Figs, Apricot, & Apple Relish (V)
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