

# 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.



## STANDS

### Cured Meats & Cheeses (For 2-3)

115

Wagyu Beef Bresaola – Australian, Dry Cured

Oscuro Grande – Australian, Squid Ink & Pork

Pamplona 45 – Australian, Air Cured Mild Chorizo

Wild Boar Truffle Salami – Australia

La Boqueria Basque Saucisson – Spain, 3 Months Gentle Cure

Truffle Manchego – Spain, Hand Made Sheep Milk

Garrotxa – Spain, Firm, Goat's Milk

Studd Farmhouse Cheddar – England, Cow's Milk

Le Dauphin Double Crème – France, Cow's Milk

### 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

# C I R C

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

Osetra 10g 145

Beluga Black Pearl 30g 516

## TAPAS

Pioik Epooro Sourdough & EVOO First Extraction 2024 9

Spiced Almonds (V) 6

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

Appellation Sydney Rock Oysters 7 ea

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

Seared Tuna Loin, Padron Pepper & Lime Salsa, Charcoal Sesame Tuile 28

Half Shell Scallops, Black Garlic Butter Crust, Dill 14 ea

Croquette of the Week 20

48hrs Beef Short Ribs Bites, House BBQ Sauce, Ancho Pepper 26

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

Baked Le Dauphin Double Crème Brie Cheese, Rosella Flowers Jam, Seeded Baguette, Candied Walnuts (V, N) 34

# C I R C

## TAPAS

Kipfler Potato, Bravas & Aioli (V)	15
Grilled King Prawns, Fermented Citrus & Chilli, Fennel	39
Char Grilled Fremantle Octopus, Salsa Macha, Macadamia, Butternut Squash, Scallions (N)	34
Free Range Chicken Al Pastor, Chorizo, Pickle Onions, Chipotle Aioli	25
Charred Australian Lamb Cutlets, Cumin Yoghurt Sauce, Green Beans	14 ea
Wagyu Beef Skirt MBS4+, Chorizo, Cipollini Onions, Swiss Brown Mushrooms, Veal Jus, Hasselback Potato	44

## DESSERT

Churros, Cinnamon Sugar, Pedro Ximénez Chocolate Sauce	16
Black Forest Dessert, Cherry Liqueur Espuma, Amarena Cherry	18
Wagyu Whiskey Chocolate Truffles, Macaroons, Petits Fours (N)	23



## CIRQ PINTXO TASTING MENU

63PP

Guilda Pintxo, Gordal Olive, Guindilla Pickle Peppers, Txistorra Sausage, Olive Seeds  
Le Dauphin Brie Crème Brie Pintxo, Baguette, Figs, Apricot, & Apple Relish (V)  
Seared Tuna loin, Padron Pepper & Lime Salsa, Charcoal Sesame Tuile  
Lobster Roll, Yuzu Emulsion, Celery, Chives, Salmon Roe, Mini Brioche  
Croquette of the Week  
48hrs Beef Short Ribs Bites, House BBQ Sauce, Ancho Pepper

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

125PP

Appellation Sydney Rock Oysters  
Seared Tuna loin, Padron Pepper & Lime Salsa, Charcoal Sesame Tuile  
48hrs Beef Short Ribs Bites, House BBQ Sauce, Ancho Pepper  
Croquette of the Week  
Half Shell Scallops, Black Garlic Butter Crust, Dill  
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  
Black Forest Dessert, Cherry Liqueur Espuma, Amarena Cherry