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B A R & L O U N G E

Seafood Origin: (A) Australian, (I) Imported, (M) Mixed. 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 weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.



STANDS

Cured Meats & Cheeses (For 2–3) 120

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
Secret de Compostelle – Basque Country, Cow
Cheddar Ford Farm – England, Cow's Milk
Le Dauphin Double Crème – France, Cow's Milk

Market Seafood (For 2) 160

Australian Tiger Prawns (A)
Market Fish Crudo (M)
Spanner Crab Brioche (A)
Moreton Bay Bug & Heirloom Tomato (A)
Market Seafood Specials (M)
Appellation Sydney Rock Oysters (A)
Lobster Roll (I)

CAVIAR PLATTER Served with Chive, Crème Fraîche & Blini

Oscietra Gold (I) 10g 132

Oscietra Gold (I) 30g 350

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TAPAS & BITES

Pioik Epooro Sourdough & EVOO	16
Spiced Almonds (V)	9
Chilli, Garlic Marinated Australian Olives, Herbs (V)	11
Appellation Sydney Rock Oysters (A)	7 ea
Lobster Roll, Celery, Chives, Salmon Roe, Mini Brioche (I)	18 ea
Tuna Crudo, Tapioca Cracker, Jalapeño, Cucumber (A)	14 ea
Confit Spanner Crab, Crème Fraîche, Brioche (A)	15 ea
Half Shell Scallop, Pancetta, Grilled Corn (I)	18 ea
Croquette of the Week	22
Charred Australian Lamb Cutlets, Cumin Yoghurt Sauce, Green Beans	18 ea

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MAINS

Burrata, Home Made Semi-dried Tomato, Grilled Focaccia	26
Smoky Eggplant, Feta, Cherry Tomato Salsa, Pomegranate, Potato Crisps (V)	27
Kipfler Potato, Bravas & Aioli (V)	18
Char Grilled Fremantle Octopus, Salsa Macha, Macadamia, Butternut Squash, Scallions (N) (A)	35
Free Range Chicken Skewers Al Pastor, Chorizo, Pickle Onions, Chipotle Aioli	28
250gr Wagyu Beef Striploin 4+, Charred Broccolini, Wagyu Butter Café de Paris	70

DESSERT

Churros, Cinnamon Sugar, Pedro Ximénez Chocolate Sauce	17
Flan Napolitano, Caramel, Vanilla, Orange Liqueur	17
Mini Almond Cakes, Carajillo 43 Cream, Coffee, Liqueur 43	17



CIRQ CHEF'S MENU (2 person minimum)

140PP

Appellation Sydney Rock Oysters (A)

Tuna Crudo, Tapioca Cracker, Jalapeño, Cucumber (A)

Burrata, Semi-dried Tomato, Grilled Focaccia

Half Shell Scallop, Pancetta, Corn Salsa (I)

Lobster Roll, Celery, Chives, Salmon Roe, Mini Brioche (I)

Croquette of the Week

Kipfler Potato Bravas & Aioli (V)

250gr Wagyu Beef Striploin 4+, Charred Broccolini, Wagyu Butter Café de Paris

Flan Napolitano, Caramel, Vanilla, Orange Liqueur