

# 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 Bugs & 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
White Sterling 50g	356
Beluga Black Pearl 30g	516

## TAPAS

Pioik Epooro Sourdough & EVOO First Extraction 2022	9
Spiced Almonds (V)	6
Chilli, Garlic Marinated Australian Olives, Herbs (V)	9
Duck Liver Cognac Pâté, Seeded Baguette, Fig Jam	24
Lobster Roll, Yuzu Emulsion, Celery, Chives, Salmon Roe, Mini Brioche	17 ea
Spanner Crab Pintxo, Brioche, Bottarga, Dashi Crème Fraîche, Crispy Eschalot	14 ea
Tuna & Avocado Tartlet, Yuzu Gell, Togarashi Spice	9 ea
Le Dauphin Double Crème Pintxo, Baguette, Figs, Apricot & Apple Relish	12 ea
Smoky Eggplant, Feta, Cherry Tomato Salsa, Pomegranate, Potato Crisps (V)	24
Vannella Burrata, Mediterranean Vegetables, Olives, Herbs, Sourdough (V)	33
Croquette of the Week	20
Duck, Mushrooms & Truffle Empanadas	26

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## TAPAS

Grilled King Prawns, Chilli Tomato Salsa, Pangritata	38
Kipfler Potato, Bravas & Aioli (V)	15
Polenta Fries, Guanciale Crumbs, Bacon Cream	18
Paella, Seasoned Vegetables, Cashew Cream, Olives (V/N)	28
Char Grilled Fremantle Octopus, Salsa Macha, Macadamia, Pancetta, 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 CHEF'S MENU (2 person minimum)

98PP

Appellation Sydney Rock Oysters

Crudo Market Fish, Habanero, Hibiscus, Avocado Salsa

Duck, Mushrooms & Truffle Empanadas

Croquette of the Week

Kipfler Potato Bravas & Aioli (V)

Char Grilled Fremantle Octopus, Salsa Macha, Macadamia, Pancetta, Butternut Squash, Scallions (N)

Free Range Chicken Al Pastor, Chorizo, Pickle Onions, Chipotle Aioli

Hazelnut Praline Choux, Salted Dulce de Leche

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

130PP

Appellation Sydney Rock Oysters

Crudo Market Fish, Habanero, Hibiscus, Avocado Salsa

Vannella Burrata, Mediterranean Vegetables, Olives, Herbs, Sourdough

Duck, Mushrooms & Truffle Empanadas

Croquette of the Week

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

Kipfler Potato Bravas & Aioli (V)

Grilled King Prawns, Chilli Tomato Salsa, Pangritata

Wagyu Beef Skirt MBS4+, Chorizo, Cipollini Onions, Swiss Brown Mushrooms, Veal Jus, Hasselback Potato

Hazelnut Praline Choux, Salted Dulce de Leche