

CIRQUE

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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.

C I R C

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
Juncu Cheese, Italy, Semi-cooked, Sheep & Goat Milk
Studd Farmhouse Cheddar – England, Cow's Milk
Le Dauphin Double Crème – France, Cow's Milk

Market Seafood (For 2) 156

Australian Tiger Prawns
Market Fish Tartar
Spanner Crab Pintxo
Moreton Bay Bug & Heirloom Tomato
Market Seafood Specials
Appellation Sydney Rock Oysters
Lobster Roll

CAVIAR PLATTER Served with Chive, Crème Fraîche & Blini

Oscietra 10g 129

Oscietra 30g 345

C I R C

TAPAS & BITES

Pioik Epooro Sourdough & EVOO First Extraction 2024	9
Spiced Almonds (V)	7
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
Snapper Aguachili, Tapioca Cracker, Radish, Cucumber	12 ea
Half Shell Scallops, Black Garlic Butter Crust, Chives	14 ea
Croquette of the Week	20
48hrs Beef Short Ribs Bites, House BBQ Sauce, Ancho Pepper	26
Charred Australian Lamb Cutlets, Cumin Yoghurt Sauce, Green Beans	15 ea

C I R C O

MAINS

Vannella Burrata, Bush Dukkah, House Pickles, Pioik Focaccia, Evoo (V)	32
Smoky Eggplant, Feta, Cherry Tomato Salsa, Pomegranate, Potato Crisps (V)	24
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
250gr Wagyu Beef Skirt 4+, Sherry Vinegar & Piquillo Pepper Sauce, Charred Broccolini, Wagyu Café de Paris	65

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)
Snapper Aguachili, Tapioca Cracker, Radish, Cucumber
Wagyu Beef Bresaola, Pioik Focaccia, Black Garlic, Pickle Onion
Croquette of the Week
48hrs Beef Short Ribs Bites, House BBQ Sauce, Ancho Pepper

CIRQ CHEF'S MENU (2 person minimum)

135PP

Appellation Sydney Rock Oysters
Snapper Aguachili, Tapioca Cracker, Radish, Cucumber
Vannella Burrata, Bush Dukkah, House Pickles, Pioik Focaccia, Evoo (V)(N)
Half Shell Scallops, Black Garlic Butter Crust, Chives
Lobster Roll, Yuzu Emulsion, Celery, Chives, Salmon Roe, Mini Brioche
48hrs Beef Short Ribs Bites, House BBQ sauce, Ancho pepper
Kipfler Potato Bravas & Aioli (V)
250gr Wagyu Beef Skirt 4+, Sherry Vinegar & Piquillo Pepper Sauce, Charred Broccolini,
Wagyu Café de Paris
Black Forest Dessert, Cherry Liqueur Espuma, Amarena Cherry