

C I R C U

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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. A 1.15% surcharge applies for all credit card transactions. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.

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 (A)
Market Fish Tartar (M)
Spanner Crab Pintxo (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 (I) 10g 129

Oscietra (I) 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 (A)	7 ea
Lobster Roll, Yuzu Emulsion, Celery, Chives, Salmon Roe, Mini Brioche (I)	17 ea
Tuna Aguachile, Tapioca Cracker, Radish, Cucumber (A)	12 ea
Half Shell Scallops, Black Garlic Butter Crust, Chives (I)	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

CIRQ

MAINS

Steamed Corn Dough Tamale, Oaxaca Cheese, Tomato Salsa, Jalapeño (V)	18
Smoky Eggplant, Feta, Cherry Tomato Salsa, Pomegranate, Potato Crisps (V)	24
Kipfler Potato, Bravas & Aioli (V)	15
Char Grilled Fremantle Octopus, Salsa Macha, Macadamia, Butternut Squash, Scallions (N) (A)	34
Free Range Chicken Al Pastor, Chorizo, Pickle Onions, Chipotle Aioli	25
200gr Wagyu Beef Striploin 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)
Tuna Aguachile, Tapioca Cracker, Radish, Cucumber (A)
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 (A)
Tuna Aguachile, Tapioca Cracker, Radish, Cucumber (A)
Steamed Corn Dough Tamale, Oaxaca Cheese, Tomato Salsa, Jalapeño (V)
Half Shell Scallops, Black Garlic Butter Crust, Chives (I)
Lobster Roll, Yuzu Emulsion, Celery, Chives, Salmon Roe, Mini Brioche (I)
48hrs Beef Short Ribs Bites, House BBQ Sauce, Ancho Pepper
Kipfler Potato Bravas & Aioli (V)
200gr Wagyu Beef Striploin 4+, Sherry Vinegar & Piquillo Pepper Sauce, Charred Broccolini,
Wagyu Café de Paris
Black Forest Dessert, Cherry Liqueur Espuma, Amarena Cherry