

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)

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

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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

Market Fish Crudo, Passion Fruit Leche de Tigre, Jalapeño Salsa, Lime 26

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

Kingfish Tartar Pintxo, Tapioca Cracker, Compressed Apples, Honey Yuzu Jelly 12 ea

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

Vannella Burrata, Tomatoes Three Ways, Bush Tomatoes Spice, Snow Pea, Seeded Baguette 33

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TAPAS

Kipfler Potato, Bravas & Aioli (V)	15
Prawn Paella, Txistorra Chorizo, Squid Ink Aioli, Piquillo Pepper, Peas	32
Char Grilled Fremantle Octopus, Salsa Macha, Macadamia, Butternut Squash, Scallions (N)	34
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

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CIRQ TAPAS TASTING MENU

58PP

Guilda Pintxo, Gordal Olive, Guindilla Pickle Peppers, Txistorra Sausage, Olive Seeds
Le Dauphin Crème Double Brie Pintxo, Baguette, Figs, Apricot, & Apple Relish (V)
Kingfish Tartar Pintxo, Tapioca Cracker, Compressed Apples, Honey Yuzu Jelly
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)

130PP

Appellation Sydney Rock Oysters
Market Fish Crudo, Passion Fruit Leche de Tigre, Jalapeño Salsa, Lime
Vannella Burrata, Tomatoes Three Ways, Bush Tomatoes Spice, Snow Pea, Seeded Baguette
48hrs Beef Short Ribs Bites, House BBQ Sauce, Ancho Pepper
Croquette of the Week
Half Shell Scallops, Black Garlic Butter, Crumbs, Zucchini Flower
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
Hazelnut Praline Choux, Salted Dulce de Leche