

CIRQ



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 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)	88
Wagyu Beef Bresaola – Dry Cured	
Osucura Grande – Squid Ink & Pork	
Pamplona 45 – Air Cured Mild Chorizo	
El Castanyer – Chestnut Salami	
La Boqueria Basque Saucisson - 3 Months Gentle Cure	
Truffle Manchego – Hand Made Sheep Milk	
Garrotxa – Firm, Goats Milk	
Azul De Valdeon – Blue, Cow & Goats Milk	
L'artisan - The Extravagant Triple Cream Brie	

Mixed Meat, Cheese & Seafood (For 2-3)	108
Chefs Choice Of The Finest Product	

Market Seafood (For 2-3)	136
Ceviche	
Pickled Mollusk	
King Prawn Caesar Salad	
Moreton Bay Bugs & Heirloom Tomato	
Smoked Cut	
Appellation Sydney Rock Oysters, Pedro Ximénez Vinaigrette & Gin Mountries Granita	
Taramasalata & Seasonal Crudité (50g)	

ADDITIONALS

Jamón Ibérico De Bellota 36 Month \$52	52
Malted Barley & Whisky Coated Aged Cow & Sheep Cheese	16
Appellation Sydney Rock Oysters	7 ea

C I R O

CAVIAR PLATTER Served with Baby Capers, Cucumbers, Chive, Eshallots, Crème Fraîche & Blinis

White Sterling 50g 348

Beluga Black Pearl 30g 508

TAPAS

Pioik Epooro Sourdough & EVOO First Extraction 2021 6

Marcona Almonds (V) 7.5

Bruny Island Olives, Herbs (V) 8

Taramasalata & Seasonal Crudité 18

Double Creme Le Dauphin Will Studd Oven Baked Brie, Kalamata Olive Tapenade, Artichokes, Toasted Baguette 34

Goat Cheese Stuffed Piquillo Peppers Gremolata (V) 20

Vannella Burrata, Grilled Stone Fruit, Jamón Serrano, Shaved Almond, Chili Basil Dressing 24

Croquette Of The Week 19

Don Bocarte Anchovy & Red Miso Cultured Butter, Crispy Baguette 22

Kipfler Potato Bravas, Pimento Sauce & Aioli (V) 14

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TAPAS

Lamb Cutlets, Lemon Thyme, Pomegranate Sauce Vierge, Feta	14 ea
Saffron Socarrat, Spring Peas, Zucchini Flowers, Cherry Tomato, Cashew Ricotta (V)	24
Grilled Scampi, Prawn Butter, Salt Bush, Garlic Chips, Herbs	32
Char Grilled Fremantle Octopus, Green Olive, Paste Nduja Crumbs	26
Grilled Free Range Chicken, Chorizo, Sweet Guindilla Chimichurri	24
Wagyu Beef Skirt Mbs4+, Ancho Pepper Rub, Black Garlic Bagna Cauda, Broccolini	36

DESSERT

Churros, Cinnamon Sugar, Pedro Ximénez Chocolate Sauce	15
Hazelnut Praline Choux, Salted Dulce De Leche	16
Lemon Myrtle Meringue, Lime Curd, Pistachio Soil	15