

CHANDON

CROWN
IN BLOOM



CHANDON

CIRQ

Bottomless Brunch

Available Every Sunday, 1–3pm

This spring, brunch reaches new heights. Perched above Sydney Harbour, CIRQ's Bottomless Brunch invites you to sip, savour and soak up the season with sparkling Chandon, a lavish spread, entertainment and spectacular views. Curated in collaboration with Chandon.

145 per person

Seafood & Charcuterie Stand

ON ARRIVAL

Charcuterie & Cheese Selection

Saucisson Basque Salami, Pamplona 45 Cured Salami, Brie

Seafood Selection

Salmon Pintxo (I), Fresh Oysters (A), Traditional Condiments

Greek Island Feast

Whole Spit-Roasted Lamb with Oregano and Lemon

Warm Pita Bread

Tzatziki and Olive Tapenade

Greek Village Salad

Lemon Potatoes

COCKTAIL ON ARRIVAL

Choice Of:

Brisa Caribena – Bacardi White Rum, Malibu, Pineapple & Lemon

Southern Swizzle – Galliano Amaretto, Pernod, Peach Liqueur, Pineapple & Almond Syrup

MOCKTAIL ON ARRIVAL

Lychee Rose Garden – Lychee, Cranberry, Apple & Lemon

Bottomless

SPARKLING

NV Chandon Brut, Yarra Valley, VIC

WHITE WINE

2025 Mudhouse Sauvignon Blanc, Marlborough, NZ

ROSÉ

2024 Arc du Soleil, Provence, FR

RED WINE

2024 The Lane 'Block 5' Shiraz, Barossa Valley, SA

BEER ON TAP

Asahi 'Superdry', Japan

Pure Blonde, Western Australia

Soft Drinks & Juice available on request



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.