

# 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 0.85% 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.

# CIRQ

## STANDS

### **Cured Meats & Cheeses (For 2-3) 105**

Wagyu Beef Bresaola – Australian, Dry Cured  
Oscura Grande – Australian, Squid Ink & Pork  
Pamplona 45 – Australian, Air Cured Mild Chorizo  
El Castanyer – Australian, Chestnut Salami  
La Boqueria Basque Saucisson – Spain, 3 Months Gentle Cure  
Truffle Manchego – Spain, Hand Made Sheep Milk  
Tête de Moine – Swiss, Semi-hard, Cow's Milk  
Granny's Blue – Australian, Cow Milk, Mild  
La Tur Triple Cream – Italy, Sheep, Cow & Goats Milk

### **Mixed Meat, Cheese & Seafood (For 2-3) 120**

Chef's Choice Of The Finest Product

### **Market Seafood (For 2-3) 148**

Crudo  
Dressed Mollusk  
Tiger Prawn Caesar Salad  
Moreton Bay Bugs & Heirloom Tomato  
Market Seafood Specials  
Appellation Sydney Rock Oysters, Pedro Ximénez Vinaigrette & Gin & Apple Granita  
Market Seafood in Mini Brioche Roll

## ADDITIONALS

Appellation Sydney Rock Oysters 7 ea

# C I R O

**CAVIAR PLATTER** Served with Baby Capers, Chive, Eschalots, Crème Fraîche & Blini, Egg Yolk

White Sterling 50g 348

Beluga Black Pearl 30g 508

## TAPAS

Pioik Epooro Sourdough & EVOO First Extraction 2022 9

Spiced Almonds (V) 6

Chilli, Garlic Marinated Olives, Herbs (V) 8

Crudo Market Fish, Habanero, Hibiscus, Avocado Salsa 26

Baby Abalone, Seaweed Butter, Citrus Gel 22 ea

Roasted Cauliflower, Green Salsa, Chervil, Pumpkin Seeds (V) 24

Vannella Burrata, Oxheart Tomatoes, Sourdough, Karkalla, Nori (V) 32

Croquette of the Week 19

Duck, Mushrooms & Truffle Empanadas 25

Grilled King Prawns, Chilli Tomato Salsa, Pangritata 38

# C I R O

~

## TAPAS

Kipfler Potato, Bravas & Aioli (V)	14
Ora King Salmon, Jamon, Tzatziki, Dill Oil	25
Paella, Seasoned Vegetables, Cashew Cream, Olives (V/N)	26
Char Grilled Fremantle Octopus, Hasselback Potato, Romesco Sauce, Nduja Crumbs (N)	30
Free Range Chicken Al Pastor, Chorizo, Pickle Onions, Chipotle Aioli	24
Wagyu Beef Skirt MBS4+, Confit Leeks, Chimichurri, Pepper Berry Salt	42

## DESSERT

Churros, Cinnamon Sugar, Pedro Ximénez Chocolate Sauce	15
Hazelnut Praline Choux, Dulce de Leche	16
Burnt Basque Cheesecake, Passion Fruit Coulis, Zested Crumb	18

# CIRQ

## CIRQ CHEF'S MENU (2 person minimum)

90PP

Appellation Sydney Rock Oysters

Crudo Market Fish, Habanero, Hibiscus, Avocado Salsa

Duck, Mushrooms & Truffle Empanadas

Croquette of the Week

Kipfler Potato Bravas & Aioli (V)

Char Grilled Fremantle Octopus, Hasselback Potato, Romesco Sauce, Nduja Crumbs (N)

Free Range Chicken Al Pastor, Chorizo, Pickle Onions, Chipotle Aioli

Hazelnut Praline Choux, Salted Dulce de Leche

## CIRQ CHEF'S MENU (2 person minimum)

125PP

Appellation Sydney Rock Oysters

Crudo Market Fish, Habanero, Hibiscus, Avocado Salsa

Vannella Burrata, Oxheart Tomatoes, Sourdough, Karkalla, Nori

Duck, Mushrooms & Truffle Empanadas

Croquette of the Week

Baby Abalone, Seaweed Butter, Citrus Gel

Kipfler Potato Bravas & Aioli (V)

Grilled King Prawns, Chilli Tomato Salsa, Pangritata

Wagyu Beef Skirt MBS4+, Confit Leeks, Chimichurri, Pepper Berry Salt

Hazelnut Praline Choux, Salted Dulce de Leche