



SIRCULO

DINNER

*Sommeliers best matched wine suggestion. Note some selections are "By The Bottle" ONLY

SIRCULO ANTIPASTO

Our fresh cut deli meats, with cheese, pickles, marinated olives + Charred Focaccia

20 per culo

Cipriani Prosecco DOC / Tole Rose' 2018

MENAGE ET TROIS

House made zaatar bread with trio of Mediterranean dips

12 per culo

Zuccolo Pinot Grigio 2018 / Colonella Montepulciano 2018

CRISPY CALAMARI

Fried curry leaves, almond, lime mayo

21

St Clair Sauvignon Blanc 2018 / Barringwood Pinot Noir 2019

BEEF EMPANADAS (2 pcs)

Beef & potato filled corn parcel, salsa picante, lime

16

Colluta Friulano 2019 / Pink Billy Rose' 2018

HALOUMI SAGANAKI

Lemon, honey, oregano, orange segment

19

Gambino Tifeo Bianco 2019 / Carin De Paolo Dolcetto 2018

SEAFOOD CIOPPINO

Seafood stew, clams, prawns, octopus, salmon, fresh herbs, crusty bread

24

Monserito Gavi 2018 / Orfeo Negroamaro 2016

MUSSELS POT

Coconut cream, basil, chilli, lemongrass

20

Finisterre Chardonnay 2017 / Hentley Farm 'Villain + Vixen' Grenache 2019

SPANISH PRAWNS

Chorizo, confit garlic, smoked chilli

22

Colluta Friulano 2019 / Carin De Paolo Dolcetto 2018

GNOCCHI GORGONZOLA

Cream, sweet gorgonzola, confit garlic, pistacchio

32

Finisterre Chardonnay 2017 / Argento Riserva Malbec 2018

BUGS PASTA NERO

Squid Ink pasta, chilli herb butter, confit garlic, cherry tomatoes

34

St Clair Sauvignon Blanc 2018 / Rosso di Montalcino 2015

CRISPY SKIN BARRAMUNDI RISOTTO

Squid ink, braised bok choy, chilli oil

36

Colluta Friulano 2018 / Carin De Paolo Dolcetto 2018

CRUMBED LAMB CUTLETS

Pea mash, salsa verde

35

Deviation Road Pinot Gris 2019 / Tola Merlot Nero D'Avola 2013

BRAISED SHORT RIBS

Red wine braised short ribs, garlic mash, carrot cumin puree, nasturtium

36

Kanta Riesling 2018 / Colonella Montepulciano 2018

PORCHETTA

Smoked apple jam, vincotto, chimichurri, roquette fennel toss

35

Finisterre Chardonnay 2017 / Rymill Classic Cab Sauv 2016

CHICKEN + BROTH

Sous-vide chicken supreme cut, bone broth, 3 mushroom, greens

34

Tenuta Carretta Gavi 2018 / Salento Agricolo Primitivo (Organic) 2018

Need a little help? Let our chef's look after you...

No thinking, just enjoy the experience!!

CHEFS CHOICE MENU

6 Course Bliss Experience 99 per culo

SOMMELIERS PICK'S

6 Matching wines 89 per culo

*Menu is ideal to share with the table

SIDES

MASH POTATOES

10

ROQUETTE, PEAR, PARMESAN, WALNUT

12

WARM MEDITERRANEAN VEGETABLES

12

CHIPS, PARMESAN, TRUFFLE OIL

11

