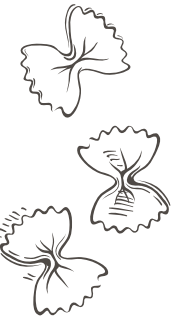


# SIRCULO

## DINNER MENU





# DINNER

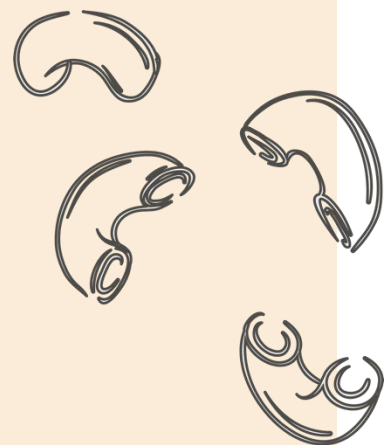
## SIDES

GARLIC MASH // 10

ROQUETTE, PEAR, PARMESAN,  
WALNUT // 12

CHIPS, PARMESAN, TRUFFLE OIL // 11

WARM MEDITERRANEAN  
VEGETABLES // 12



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

### SIRCULO ANTIPASTO // 24 per culo

Our fresh cut deli meats, with cheese, pickles, marinated olives + Chard Focaccia  
Borgo Prosecco DOC / Tole Rose' 2018

### MENAGE ET TROIS // 13 per culo

House made zaatar bread with trio of Mediterranean dips  
Borgo Pinot Grigio 2018 / Colonella Montepulciano 2018

### PAN SEARED CALAMARI // 21

White wine, chorizo, kipfler, tomato, confit garlic, chili  
St Clair Sauvignon Blanc 2019 / Barringwood Pinot Noir 2018

### MAMMA'S MEATBALLS (4 pcs) // 21

Beef + Pork mince, parsley, Napoletana sauce, grated parmesan  
Finisterre Chardonnay 2018 / Pink Billy Rose' 2018

### HALLOUMI SAGANAKI // 19

Baked, lemon, honey, oregano, orange segment  
Moscato D'Asti 2021 / Carin De Paolo Dolcetto 2018

### BEEF TARTARE // 25

Eschalot, pickle, chive  
Monserito Gavi 2020 / Philip Shaw No. 8 Pinot Noir 2021

### CLOUDY BAY CLAMS // 20

White wine, pancetta, parsley, cannellini beans, citrus  
St. Clair Sauvignon Blanc 2021 / Hentley Farm 'Villain + Vixen' Grenache 2019

### GARLIC PRAWNS // 22

Cream, Dijon mustard, chives  
Colluta Friulano 2019 / Carin De Paolo Dolcetto 2018



Need a little help? Let our chef's look after you... No thinking, just enjoy the experience!!

### CHEFS CHOICE MENU

Let our chef's pick 6 delectable courses for you to devour. Sit back and enjoy the ride!!

6 Course Bliss Experience 99 per culo

### SOMMELIERS PICK'S

6 Matching wines 89 per culo

### GNOCCHI GORGONZOLA // 32

Cream, sweet gorgonzola, confit garlic, pistachio, crispy sage  
Finisterre Chardonnay 2017 / Argento Riserva Malbec 2018

### LINGUINI VONGOLE // 34

Baby clams, confit garlic, white wine, chili, fresh parsley, lemon  
Malagra Chardonnay Sauvignon Blanc 2018 / Rosso di Montalcino 2015

### PAPPARDELLE RAGU' // 35

Ragu of the Day, fresh pasta, parmesan  
Finisterre Chardonnay 2020 / Tenuta Caretta Dolcetto D'Alba 2018

### RISOTTO MARINARA // 36

Fresh mixed seafood, barramundi, calamari, prawns, mussel, white wine  
Monserito Gavi 2020 / Philip Shaw No. 8 Pinot Noir 2021

### LAMB SHANK // 34

Garlic mash, buttered peas, mint, fried sage  
Deviation Road Pinot Gris 2019 / Argento Malbec 2019

### BRAISED SHORT RIBS // 36

Red wine braised short ribs, garlic mash, balsamic eschallots  
Kanta Riesling 2018 / Colonella Montepulciano 2018

### CRUMBED PORK CUTLET // 35

Parmesan, balsamic glaze, chimichurri, roquette fennel toss, N'duja mayo  
Finisterre Chardonnay 2017 / Rymill Classic Cab Sauv 2016

### HUMPTY DOO BARRAMUNDI // 37

Clam, carrot cumin puree, chard broccolini, herb oil  
Zuccolo Pinot Grigio 2021 / Barringwood Pinot Noir 2020

