

LUNCH

SERVING FROM 12PM – 2.30PM

TO GRAZE

MORTADELLA + NIBBLES 11.00

Marinated Olives, pickled vegetables, focaccia crisps

MENAGE ET TROIS (V) 9 per culo

House made dips served with EVOO

SMALL BITES

SPANAKOPITA (V) 8.00

Flakey pastry, silverbeet, fetta, rocket + fennel salad

BRIOCHE WHITE ANCHIOVY (per pcs) 7.00

Crispy brioche fingers, marinated white anchiovy, capsicum, parsley, bottarga, balsamic

PROSCIUTTO + WINTER MELON (V) (GF) 16.00

24 month San Daniele, gorgonzola dolce, winter melon, EVOO

MEDITERRANEAN EGGPLANT (V) 14.00

Roasted eggplant, crispy chickpeas, parsley, cranberry, tomato, labneh, served w/ crusty foccacia

FOR THOSE RUNNING LATE (for breakfast)

BANANA BREAD 9.00

Whipped vanilla ricotta + walnuts

SHAKSHUKA BAKED EGGS (V) 23.00

Saffron, kipfler, tomato pepper sauce, zhoug, persian fetta, dukkah

SIRCULO PORCHETTA ROLL 21.00

Porchetta, fried eggs, nduja mayo, house pickled slaw, smoked apple relish, crusty bread

MEDITERRANEAN BOWL (GF) 22.00

Roast eggplant, pumpkin, capsicum hummus, grilled haloumi, wilted spinach

Add farm egg 4.00

Add smoked salmon 5.00

MINI CULO MEALS (KIDS)

Pasta al sugo, parmesan 10.00

Pasta Bolognese 12.00

Italian ham & cheese toastie 10.00

Chicken Nuggets & chips 14.00

GF – Gluten Free | V – Vegetarian | VO – Vegetarian Option

DF – Dairy Free |

10% SURCHARGE ON SUNDAYS AND PUBLIC HOLIDAYS

SUBSTANTIAL

CHICKEN SALAD 22.00

Grilled chicken, caramelised onion, roquette, fetta, walnut, sourdough

MORROCAN LAMB SALAD (GF) 26.00

Marinated lamb, morrocan couscous, roasted balsamic tomato, exotic greens, almonds, haloumi, coconut harissa dressing

CASARECCE SAUSAGE + SUGO 24.00

Pork fennel sausage, confit garlic, sugo, smoked chilli oil

PRAWN + GARLIC LINGUINI 28.00

King Prawns, confit garlic, white wine, heirloom tomatoes, chilli, fresh herbs, citrus

SOUTHERN FRIED CHICKEN 24.00

Red slaw, provolone, lime mayo w/skin on chips

BRISKET SANDWICH WITH A SECRET 27.00

House made coleslaw, pickled chilli, Sirculo secret sauce w/ skin-on chips

ANGUS BEEF BURGER WITH A TWIST 26.00

Bacon jam, onion, N'duja mayo, aioli, 3 cheese combo served w/ skin-on chips

FISH OF THE DAY (MARKET BEST) (GF) 31.00

Caponata, winter green, carrot-cumin puree, basil sauce, lemon

SIDES

Exotic herb greens, rainbow tomato, citrus, zaatar 10.00

Warm Mediterranean Vegetables, salted ricotta, roasted almonds 11.00

Skin on Chips + smoked chilli salt, aioli 9.00

Add-on Chips: Fetta + Oregano 3.00



SIRCULO