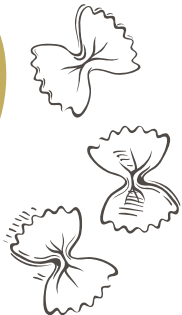


# SIRCULO

## 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 // 20 per culo

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

### MENAGE ET TROIS // 12 per culo

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

### CRISPY CALAMARI // 21

Lightly floured, fried curry leaves, almonds, lime mayo  
St Clair Sauvignon Blanc 2019 / Barringwood Pinot Noir 2018

### BEEF EMPANADAS (2 pcs) // 16

Beef & Potato filled corn parcel, fried, salsa picante, lime  
Finisterre Chardonnay 2018 / Pink Billy Rose' 2018

### HALLOUMI SAGANAKI // 19

Baked, lemon, honey, oregano, orange segment  
Gambino Tifeo Bianco 2019 / Carin De Paolo Dolcetto 2018

### SEAFOOD CIOPPINO // 24

Seafood hot pot, clams, prawns, octopus, salmon, fresh herbs, crusty bread  
Monserito Gavi 2018 / Orfeo Negroamaro 2016

### MUSSELS POT // 20

Coconut cream, basil, lemongrass, chili  
Tenuta Carretta Moscato D'Asti 2018 / Hentley Farm 'Villain + Vixen' Grenache 2019

### SPANISH PRAWNS // 22

Chorizo, confit garlic, smoked chili  
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

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

### BUGS PASTA NERO // 34

Squid Ink Spaghetti, Morten Bay Bugs, chili herb butter, confit garlic, cherry tomatoes  
Malagra Chardonnay Sauvignon Blanc 2018 / Rosso di Montalcino 2015

### CRISPY SKIN BARRAMUNDI RISOTTO // 36

Squid ink risotto, braised bok choy, chili oil  
Colluta Friulano 2018 / Carin De Paolo Dolcetto 2018

### CRUMBED LAMB CUTLETS // 34

Baby pea mash, mint, salsa verde  
Deviation Road Pinot Gris 2019 / Tola Merlot Nero D'Avola 2013

### BRAISED SHORT RIBS // 36

Red wine braised short ribs, garlic mash, dutch carrot, zhoug, chimichurri  
Kanta Riesling 2018 / Colonella Montepulciano 2018

### PORCHETTA // 35

Smoked apple jam, vincotto, chimichurri, roquette fennel toss  
Finisterre Chardonnay 2017 / Rymill Classic Cab Sauv 2016

