

# BREAKFAST

SERVING UNTIL 11.45 AM

## SONOMO FRUIT TOAST 6.00

Apple + Current Loaf

Add: Ricotta + Jam 1.00

## BANANA BREAD 8.00

Whipped vanilla ricotta + walnuts

## CARAMILK PANCAKES 22.00

Ricotta pancakes, biscoff, caramalised banana, hazelnuts, espresso ice-cream

## BIRCHER CANVAS 16.00

Overnight muesli soaked in fresh juice, yoghurt, shredded apple, topped with fresh seasonal fruits, mixed seeds

## TIPSY TROUT 24.00

Creamy scramble eggs, beetroot + gin cured trout, lime crema, salmon caviar, smoked chilli oil, served on a potato flat bread

## PULLED HOCK POT (GF) 25.00

Poached egg, chilli corn salsa, labneh, basil, parmesan floss w/ charred foccacia

## SUMMER BOWL (VO) (GF) 22.00

Charred sweet potato, roast eggplant, spiced labneh, pickle cabbage, crispy chickpeas, English spinach, braised farro

Add farm egg 4.00 a

Add gin + beetroot cured trout 6.00

## WHITE OMELETTE (VO) (GF) 24.00

Confit garlic, fresh fennel, summer greens, nigella, lemon oil, served on charcoal sourdough

## RAINBOW SMASH 21.00

Poached egg, chunky avocado, beetroot pickle, heirloom tomato, goats cheese, zaatar, watermelon relish lemon

## SHAKSHUKA BAKED EGGS 23.00

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

## BIG CULO BREAKFAST 44.00 (PERFECT FOR TWO)

Eggs your way, house aged prosciutto, mortadella, house made pickle, chef's cheese selection, avocado, field mushroom, roasted balsamic tomato, SA olive oil, charred foccacia

## SIRCULO PORCHETTA ROLL 21.00

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

## FREE RANGE EGGS... YOUR STYLE 12.00

Poached, scrambled or fried, on charred sourdough

## SIDES

Fresh Farm Egg 3.50

Mediterranean sausage 5.00

Grilled mushroom 4.00

Sliced porchetta 5.00

Rainbow tomato, balsamic, EVOO 4.00

Persian Fetta, sumac 5.00

Avocado 5.00

Bacon 5.00

Gin + beetroot cured trout 6.00

Smoked Salmon 4.50

## BREADS THE WAY YOU LIKE 7.00

White sourdough | charcoal sourdough | mixed seeds | foccacia | gluten free

Add your spreads 1.00

locally sourced jam | B&V Australiana | peanut butter | nutella | ricotta

Add your cuts (80g)

prosciutto crudo 7.00 | cacciatore salami 5.00  
mortadella 4.00 | double smoked truffle ham 5.00

Add your cheese (80g)

buffalo mozzarella 7.00 | burrata 8.00 | pecorino romano 5.50 | parmigiano reggiano 5.50 | sweet gorgonzola 4.50 | manchego 6.00

## BAMBINI

Eggs on toast w/ sausage OR bacon 8.50

Pancake w/ malted vanilla ice-cream 9.50

# SIRCULO

GF - Gluten Free | V - Vegetarian | VO - Vegetarian Option | DF - Dairy Free | Ve - Vegan  
10% SURCHARGE ON SUNDAYS AND PUBLIC HOLIDAYS