



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 + Chard Focaccia

16 per culo

Cipriani Prosecco DOC / Tole Rose' 2018

MENAGE ET TROIS

House made zaatar bread with trio of Mediterranean dips

10 per culo

Zuccolo Pinot Grigio 2018 / Colonella Montepulciano 2018

FRESH PACIFIC OYSTERS

Freshly Shucked 4each

Mignonette 4each

Watermelon Champagne Caviar 5each

Mix - ½ Doz 24 | 1 Doz 45

Cipriani Prosecco DOC / Josef Chromy Sparkling Rose'

PAN SEARED HAWKESBURY CALAMARI

White wine, confit garlic, rainbow tomato, jamon, cannellini beans, EVOO

22

Bevicesu' Chardonnay Sauvignon 2018 / Lark Hill Sangiovese 2018

CEVICHE

King Ora Salmon, candied coriander, lime crema, pickled green tomato salsa, pick;ed onion, yuzu

vinaigrette on a corn tostada

21

Colluta Friulano 2019 / Pink Billy Rose' 2018

TUNA TONNATO

Sous-vide warm tuna, roasted kipfler, kaffir lime tonnato sauce, fried caper, fennel-herb pangrattato

24

Gambino Tifeo Bianco 2019 / Carin De Paolo Dolcetto 2018

BEEF TARTARE

Bone marrow, eschalot, pickle, chive

23

Monserito Gavi 2018 / Orfeo Negroamaro 2016

RICOTTA

Fried ricotta + silverbeet balls, gorgonzola, cream, cranberry, pistachio

18

Tenuta Carretta Moscato D'Asti 2018 / Hentley Farm 'Villain + Vixen' Grenache 2019

PIPIS POT

Pipis, vermouth, lemon thyme, smoked pepper, parlsey w/ focaccia

20

Zuccolo Pinot Grigio 2018 / Lark Hill Sangiovese 2018

BBQ PRAWNS

King Green butterflied prawns, chilli herb garlic, lemon cheek

22

Colluta Friulano 2019 / Carin De Paolo Dolcetto 2018

GNOCCHI RAGU'

Home made gnocchi, ragu' of the day, confit garlic, chilli, basil, parmesan
33

Finisterre Chardonnay 2017 / Argento Riserva Malbec 2018

LINGUINI MARINARA

Homemade linguini, fresh seafood, capers, confit garlic, lemon
36

Bevicisu' Chardonnay Sauvignon Blanc 2018 / Rosso di Montalcino 2015

SOUS-VIDE CHICKEN RISOTTO

Three mushroom risotto, chicken breast wrapped in prosciutto, parmesan, enoki floss
33

Colluta Friulano 2018 / Carin De Paolo Dolcetto 2018

CRUMBED LAMB CUTLETS

Baby peas, mint, crushed potato, salsa verde
34

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

BRAISED SHORT RIBS

Red wine braised short ribs, parsnip puree, chard rainbow carrot, purslane leaf
35

Kanta Riesling 2018 / Colonella Montepulciano 2018

PORCHETTA

Fennel slaw, chimichurri, apple sauce, yuzu lime mayo served in soft bun w chips
31

Finisterre Chardonnay 2017 / Rymill Classic Cab Sauv 2016

FISH OF THE DAY

Chef's fresh selection, carrot-cumin puree, basil oil, balsamic vine tomato
Market Price

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 90 per culo

SOMMELIERS PICK'S

6 Matching wines 80 per culo

*Menu is ideal to share with the table

SIDES

HERBED ROASTED POTATOES

Rosemary, garlic, thyme
10

PEAS + BROADBEAN

Mayer lemon, mint, ricotta
10

SUMMER SALAD

Cavaolo Nero, Raddichio, Walnut,
slivered apples, Goats Cheese
12

WARM MEDITERRANEAN
VEGETABLES

Autumn Greens, almonds, salted cheese
11

SIRCULO

