

LUNCH

SERVING FROM 12PM – 2.30PM

TO GRAZE

SIRCULO ANTIPASTO PLATE

16 per culo

MENAGE ET TROIS (V)

House made dips served with EVOO

8 per culo

SMALL BITES

WATERMELON + HALLOUMI (V) (GF) 14.00

Mint, sumac, EVOO

STRACCHIATELLA + TOMATO SALAD (V) (GF) 16.00

Pulled Buffalo mozzarella, heirloom tomatoes, spiced mulberry jam, Ginger balsamic reduction, basil oil, EVOO

TUNA CEVICHE (3 pcs) 18.00

Fresh tuna, yuzu, pepper drops, capers, chilli, mango, basil on toscada

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 8.00

Whipped vanilla ricotta + walnuts

SHAKSHUKA BAKED EGGS 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

SUMMER BOWL (VO) 22.00

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

Add farm egg 4.00

Add gin + beetroot cured trout 6.00

MINI CULO MEALS (KIDS)

Pasta al sugo, parmesan 10.00

Pasta Bolognese 12.00

Italian ham & cheese toastie 10.00

Chicken Schnitzel Slider & chips 14.00

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

DF – Dairy Free | Ve – Vegan

10% SURCHARGE ON SUNDAYS AND PUBLIC

HOLIDAYS



SUBSTANTIAL

CHICKEN SANDWICH 19.00

Grilled chicken, brie, roasted onion, capsicum relish, roquette, aioli

CITRUS SALMON SALAD (VO) (GF) 23.00

Sous-vide salmon, ricotta, broad beans, kipfler potato, English spinach, capers, zaatar, meyer lemon

ORECCHIETTE BROCCOLI (V) 23.00

Broccoli, garlic, chilli flakes, fresh mint, ricotta salata
Add: N'duja Sausage 6.00

PRAWN + GARLIC LINGUINI 28.00

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

CRISPY SKIN PORCHETTA 27.00

Herb stuffed porchetta steak, cucumber, mint, goats curd, salsa verde

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 24.00

House aged prosciutto, smoked relish, onion, N'duja mayo, aioli, buffalo mozzarella served w/ skin-on chips

FISH OF THE DAY (MARKET BEST) (GF) 30.00

Cous cous, caponata, wilted green, parsnip puree, basil sauce, lemon

SIDES

Exotic herb greens, rainbow tomato, citrus, zaatar 10.00

Skin on chips + smoked chilli salt, aioli 9.00

Beetroot spiral, fetta, salsa verde, basil, balsamic vinegarette 11.00