

## Menu

2 Course Menu \$ 75

3 Course Menu \$ 95

5 Course Chefs Végétarien Tasting Menu \$ 95 – With Paired Wines \$ 155

5 Course Chefs Tasting Menu \$ 120 - With paired wines \$ 180 (Minimum 2 Hours)

7 Course Chefs Tasting Menu \$150 – With paired wines \$220 (Minimum 3 Hours)

Optional Cheese Course - Single \$ 17pp Or \$33 Circa Cheese Board - With Paired Wine \$12pp

Wagyu 6-7 MBS Jacks Creek Rib Eye On The Bone to Share for 2 \$ 150

\*Tasting Menu for the whole table only, available until 8pm.

\*7 course chefs tasting menu not available Friday & Saturday evenings

\*Please note there is a 1.5% surcharge for Visa & MasterCard. A 2.25% surcharge applies for American Express

\*Servings for paired wines are 75ml

## Chefs 5 Course Tasting Menu - Available until 8pm

### 1<sup>st</sup> course

#### *Seared Sea Scallops*

Smoked Pork Jowl, Caramelised Cauliflower & Black Garlic Puree,  
Bacon & Corn Pickle, Apple, Cider Glaze  
By The Glass: 2017 Gundog Estate 'Wild' Semillon

### 2<sup>nd</sup> course

#### *Red Gate Farm Quail*

Smoked Garden Beetroots, Goats Cheese, Garam Masala,  
Beetroot Chips, Garden Greens  
By The Glass: 2016 'Mount Pleasant' B-side Rose

### 3<sup>rd</sup> course

#### *Smoked Marrow Bone*

Salt Cured Yolk, Black Truffle, Mushroom & Onion Marmalade,  
Baby leeks, Bacon & Chive crumb  
By The Glass: 2016 Tamburlaine 'Reserve' Chambourcin

### 4<sup>th</sup> course

#### *Red Gate Farm Partridge*

Celeriac Soubise, Melted Leeks, Carrot, Thyme, Mulberry Jus (GF)  
By The Glass: 2016 Margan 'Ground Breaking' Barbera

### 5<sup>th</sup> course

#### *Circa Strawberries & Cream*

Nitrogen Poached Strawberry Mousse, Vanilla and Strawberry Ice Cream,  
Strawberry Jelly, Strawberry Snow, Dehydrated Strawberries, Sweet Crumble and Cream  
By The Glass: 2016 Peppertree Wines 'Sticky Pig'

***Optional Cheese Course - Single \$ 17pp Or \$33 Circa Cheese Board - With Paired Wine \$12pp***

Chefs 7 Course Tasting Menu – Available Until 8pm

1<sup>st</sup> course

*Foie Gras & Blueberry*

Smoked Aligot, Blueberry Gel, Croutes

By The Glass: 2017 Peppertree Wines 'Estate Grown' Chardonnay

2<sup>nd</sup> course

*Moreton Bay Bug*

House Cured & Smoked Bacon, Blackened Corn, Cauliflower, Confit Pork, Bonito Cream

By The Glass: 2017 Mahi Sauvignon Blanc

3<sup>rd</sup> Course

*Hot & Sour Glazed Octopus*

Compressed Cucumber, Lime, Lotus Root, Kim Chi Glaze

By The Glass: 2017 Gundog Estate 'Wild' Semillon

4<sup>th</sup> Course

*Smoked Emu Fillet*

Gold & Blood Plum, Creamed Spinach, Native Dukkha, Saltbush, Macadamia, Plum Tuile(GF)

By The Glass: 2018 Piggs Peake 'House of Sticks' Cabernet Merlot

5<sup>th</sup> Course

*Red Gate Farm Partridge*

Celeriac Soubise, Melted Leeks, Carrot, Thyme, Mulberry Jus (GF)

By The Glass: 2016 Margan 'Ground Breaking' Barbera

6<sup>th</sup> Course

*Jacks Creek Wagyu 9+ MBS Striploin*

Romanesco, Artichoke, Truffled Pomme Puree, Cauliflower Field Mushroom, Port Jus

By The Glass: 2016 Andrew Thomas 'Sweetwater' Shiraz

7<sup>th</sup> Course

*Circa Strawberries & Cream*

Nitrogen Poached Strawberry Mousse, Vanilla and Strawberry Ice Cream, Strawberry jelly, Strawberry

Snow, Dehydrated Strawberries, Sweet Crumble and Cream

By The Glass: 2016 Peppertree Wines 'Sticky Pig'

**Optional Cheese Course - Single \$ 17pp Or \$33 Circa Cheese Board - With Paired Wine \$12pp**

## Entrée

### *Smoked Marrow Bone*

Salt Cured Yolk, Black Truffle, Mushroom & Onion Marmalade, Baby leeks,  
Bacon & Chive Crumb

### *Soft Shell Crab*

Celeriac Remoulade, Chilli Jam, Lime, Wakame

### *Foie Gras & Blueberry*

Blueberry Compote, Smoked Aligot, Blueberry Gel, Croute

### *Hot & Sour Glazed Octopus*

Compressed Cucumber, Lemon, Lotus Root, Kim Chi Glaze (GF)

### *Red Gate Farm Quail*

Smoked Beetroots, Goats Cheese, Garam Masala,  
Beetroot Chips, Garden Greens (GF)

### *Seared Sea Scallops*

Smoked Pork Jowl, Caramelised Cauliflower & Black Garlic Puree,  
Bacon & Corn Pickle, Apple, Cider Glaze (GF)

### *Duck Liver Pate*

Duck Terrine, Spiced Candied Walnuts, Pickled Purple Cabbage, Beurre Noisette Croutons,  
Red Cabbage Meringues

### *Carpaccio Of Beef*

Port Jelly, Smoked Egg Yolk, Truffle Aioli, Baby Capers, Parmesan, Quail Egg, Black Truffle

## Mains

*Jacks Creek Beef Tenderloin Or Jacks Creek Wagyu 9+MBS Striploin*  
Romanesco, Artichoke, Truffled Pomme Puree, Cauliflower, Field Mushroom, Port Jus.  
Wagyu \$ 25 Surcharge (GF)

*Butter Poached Moreton Bay Bug*  
House Cured & Smoked Bacon, Blackened Corn, Cauliflower, Confit Pork, Bonito Cream

*Red Gate Farm Partridge*  
Celeriac Soubise, Melted Leeks, Carrot, Thyme, Mulberry Jus (GF)

*Sous Vide Chicken Breast*  
Kipfler Potato Hash, Chorizo, Coconut, Lychee, Madeira Jus (GF)

*Master Stock Braised Beef Short Rib*  
Truffled Polenta, Chive & Parsley Foam, Smoked Garlic, Onion, Edamame, Black Truffle

*Glacier 51 Toothfish*  
Katsuobushi & Porcini Broth, Green Tea Soba Noodles, Enoki Mushroom, Broccolini, Nori,  
Garlic Chips, Peas, Smoked Roe, Green Lip Mussels

*Smoked Emu Fillet*  
Gold & Blood Plum, Creamed Spinach, Native Dukkha, Saltbush, Macadamia, Plum Tuile (GF)

*Wagyu 6-7 MBS Jacks Creek Rib Eye On The Bone (For Two)* \$150  
Served with Garden Salad, Potato Purée, Broccolini, Béarnaise Sauce, Port Jus

## On the Side



House Marinated Local Olives	\$9.5
Roasted Butternut Pumpkin with Toasted Cashew & Pistachio Praline, Thyme Oil	\$9.5
Potato Puree & Thyme Oil	\$9.5
Jamon & Black Pepper Blistered Broccolini	\$9.5
Panko Crusted Potato, House cured Bacon, Onion & Garlic Croquettes	\$9.5
Circa Organic Green Salad with Fresh Tomato, Pickled Garden Radish, Goats Cheese Lemon Vinaigrette	\$9.5
Circa Garden Carrot Salad, Mixed Heirloom Carrots, Carrot Foam, Shaved Asparagus, Fennel Oil, Eschallot, Honey, Fennel Snow, House Made Ricotta Cheese	\$13

## **Vegetarian Menu**

### *Wild Mushroom Risotto*

Black Truffle Foam, Parmesan Wafer, Basil Oil (GF) (V)

### *Hay Smoked Pumpkin & Sage Gnocchi*

Black Garlic, Pumpkin Togarashi, Pumpkin Tuile (V)

### *Circa Baby Vegetable Garden*

Edible Soil, Cauliflower Puree, Today's Selection of Freshly Picked Vegetables (GF) (V)

## **5 Course Chefs Vegetarian Tasting Menu**

### 1<sup>st</sup> Course

#### *Hay Smoked Pumpkin & Sage Gnocchi*

*Black Garlic, Pumpkin Togarashi, Pumpkin Tuile*

By The Glass: 2016 'Mount Pleasant' B-side Rose

### 2<sup>nd</sup> Course

#### *Mushroom Risotto*

*Black Truffle Cream, Parmesan Wafer, Basil Oil*

By The Glass: 2017 Gundog Estate 'Wild Semillon'

### 3<sup>rd</sup> Course

#### *Zucchini Flowers*

*Ricotta, Orange, Pine Nuts, Basil, Currants, Honey, Basil Pesto*

By The Glass: 2017 Mahi Sauvignon Blanc

### 4<sup>rd</sup> Course

#### *Circa Baby Vegetable Garden*

*Edible Soil, Cauliflower Purée, Today's Selection of Freshly Picked Vegetable*

By The Glass: 2017 Peppertree Wines 'Estate Grown' Chardonnay

### 5<sup>th</sup> Course

#### *Circa Strawberries & Cream*

*Nitrogen Poached Strawberry Mousse, Vanilla and Strawberry Ice Cream,*

*Strawberry Jelly, Strawberry Snow, Dehydrated Strawberries,*

*Sweet Crumble and Cream*

By The Glass: 2016 Peppertree Wines 'Sticky Pig'

## Dessert

### *Lemon Tart*

Yuzu, Meringue, Burnt Fig, Lemon Poppy Seed Sponge

### *Banana & Chocolate*

Caramelised Banana, Cocoa Nib Praline, Truffled Short Crumb, Scotch & Honey Gel,  
Chocolate & Vanilla Ice-cream

### *Bailey's and White Chocolate Cheesecake*

Brandy Snaps, Caramelised White Chocolate, Bailey's Foam, Caramel, Orange Powder (GF)

### *Turkish Delight*

Rose Jelly, Chocolate Ganache, Short Crumb, Lemon Meringue, Burnt Butter Anglaise

### *Vietnamese Coffee Brulee*

Salt Roasted Cashew, Dehydrated Milk Foam, Caramel, Sugar Glass, Cocoa Nib, Cream

### *Circa Strawberries & Cream*

Nitrogen Poached Strawberry Mousse, Vanilla and Strawberry Ice Cream,  
Strawberry Jelly, Strawberry Snow, Dehydrated Strawberries,  
Sweet Crumble, Cream



**Cheese (60 grams)**

**\$17**

***El Zacalo Manchego***

Semi Hard, Ewe's Milk, La Mancha, Spain  
*Wine Pairing – Peppertree Wines 'Sticky Pig'*

***Tosi Gorgonzola Dolce Blue***

Blue, Cow's Milk, Piedmont, Italy  
*Wine Pairing – Peppertree Wines Chardonnay*

***Delice Cremier Brie***

Triple Cream, Cow's Milk, Burgundy, France  
*Wine Pairing – Piggs Peake Wines 'Piggy' Port*

***Marinated Goats Fetta***

Fetta, Goats Milk, Pokolbin, Hunter Valley  
*Wine Pairing – Victoria Park Pinot Noir Chardonnay Sparkling*

**Cheese Tasting Plate (Includes a Choice of 3 Cheeses)**

*Your choice of cheeses, House Made Lavosh, Water Crackers, House Made Circa Truffle Honey, Muscatels, House Made Dehydrated Vanilla Poached Pears, Guava Paste.* **\$33**

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CIRCA 1876  
HUNTER VALLEY