



Menu

2 Course Menu \$ 75

3 Course Menu \$ 95

4 Course Chefs Végétarien Tasting Menu \$ 85

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)

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.*

**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*

** Entertainment cards are no longer accepted, we do apologise for any inconvenience*

Chefs 5 Course Tasting Menu - Available until 8pm

1st course

Sesame Crusted Yellow Fin Tuna

Soft Cooked Pullet Egg, Olive Cheeks, Chipotle Aioli, Wasabi Roe,
Fresh Garden Greens, Lime

By The Glass: 2016 Pepper Tree Wines Limited Release Pinot Gris

2nd course

Crispy Skin Jumbo Quail

Smoked Beetroots, Goats Cheese, Beetroot Puree, Garam Masala, Fresh Garden Greens

By The Glass: 2016 Singing in the Rain Rose

3rd course

Confit Pork Belly & Bonito Crusted Scampi

Confit Garlic & Corn Puree, Fried Corn Husk, House Cured Bacon, Compressed Apple Balls,
Red Miso Aioli

By The Glass: 2015 Mount Pleasant 'Leontine' Chardonnay

4th course

Cherry Glazed Duck Breast – Served Pink

Caramelised Celeriac, Foie Gras, Baby Leeks, Fresh Raspberries, Madeira Glaze, Balsamic
Cherries, Celeriac Puree, Port Jus

By The Glass: 2015 Margan 'Ground Breaking' Barbara

5th course

Duo of Desserts

Circa Custard Tart

Sweet Crumb, Espresso Fluid Gel, Nutmeg, Sugar Glass

Circa Strawberries & Cream

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

Chefs 7 Course Tasting Menu – Available Until 8pm

1st course

Sesame Crusted Yellow Fin Tuna

Soft Cooked Pullet Egg, Olive Cheeks, Chipotle Aioli, Wasabi Roe,
Fresh Garden Greens, Lime

By The Glass: 2016 Pepper Tree Wines Limited Release Pinot Gris

2nd course

Seared Sea Scallops

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

By The Glass: 2016 Mount Pleasant Singing In The Rain Rose

3rd Course

Foie Gras & Blueberry

Smoked Aligot, Blueberry Gel, Croutes

By The Glass: 2015 Mount Pleasant 'Leontine' Chardonnay

4th Course

Sous Vide Kangaroo Loin – Served Medium

Zesty Quinoa, Purple Sweet Potato, Snow Peas, Jus, Blackcurrant Gel

By The Glass: 2015 Piggs 'Peake House of Sticks' Cabernet Merlot

5th Course

Cherry Glazed Duck Breast – Served Pink

Caramelised Celeriac, Foie Gras, Baby Leeks, Fresh Raspberries, Madeira Glaze, Balsamic Cherries,
Celeriac Puree, Port Jus

By The Glass: 2015 Margan 'Ground Breaking' Barbara

6th Course

Jacks Creek Wagyu 9+ - 12+ MBS Striploin

Cauliflower Puree, King Brown Mushrooms, Foie Gras, Summer Beans, Port Jus

By The Glass: 2015 Andrew Thomas 'Elenay' Shiraz

7th Course

Duo of Desserts

Circa Custard Tart

Sweet Crumb, Espresso Fluid Gel, Nutmeg, Sugar Glass

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'

Entrée

Smoked Marrow Bone

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

Half-Dozen Freshly Opened Sydney Rock Oysters

Red Wine Mignonette, Lemon

Crispy Skin Jumbo Quail

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

Seared Sea Scallops

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

Confit Pork Belly & Bonito Crusted Scampi

Confit Garlic & Corn Puree, Corn Husk, House Cured & Smoked Bacon, Compressed Apple
Balls, Red Miso Aioli

Foie Gras & Blueberry

Blueberry Compote, Smoked Aligot, Blueberry Gel, Croute

Sesame Crusted Yellow Fin Tuna

Soft Cooked Pullet Egg, Olive Cheeks, Chipotle Aioli, Wasabi Roe,
Fresh Garden Greens, Lime (GF)

Pukara Estate Lamb Belly

Sous Vide Lamb Belly, Pickled Enoki Mushroom, Pommes Noisettes, Blueberry Aioli, Micro
Sage, Porcini Salt, King Brown Mushroom Puree

Mains

Jacks Creek Beef Tenderloin Or Jacks Creek Wagyu 9+ - 12+MBS Striploin
Cauliflower Puree, King Brown Mushrooms, Foie Gras, Summer Beans, Port Jus.
(GF)Wagyu \$ 25 Surcharge

Hunter Valley Lamb Rump – Served Medium
Baby Carrots, Smoked Baby Beetroot, Lemon, Garlic & Thyme Goats Cheese, Muntrie Berries,
Saltbush, Pistachio, Pomegranate, Truffle Caper Vinaigrette

Cherry Glazed Duck Breast – Served Pink
Caramelised Celeriac, Foie Gras, Baby Leeks, Fresh Raspberries, Madeira Glaze, Balsamic
Cherries, Celeriac Puree, Port Jus

Sous Vide Kangaroo Loin – Served Medium
Zesty Quinoa, Purple Sweet Potato, Snow Peas, Jus, Blackcurrant Gel

Wild Salt Water Barramundi
Native Greens, Bok Choy, Parsnip & White Miso Puree, Salt Cured Salmon Roe, Sea Urchin
Beurre Blanc, Basil Oil
(GF)

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

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 Green Beans	\$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 Heirloom Tomato Salad, Basil & Rocket Pesto, House Made Ricotta, Pine Nuts, Balsamic Meringues	\$13

Vegetarian Menu

Wild Mushroom Risotto

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

Textures Of Beetroot

Beetroot Gnocchi, Smoked Beetroots, Beetroot Chips, Mulberry Gel, Fennel (V)

Circa Baby Vegetable Garden

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

4 Course Chefs Vegetarian Tasting Menu

1st Course

Textures Of Beetroot

Beetroot Gnocchi, Smoked Beetroots, Beetroot Chips, Mulberry Gel, Fennel

2nd Course

Mushroom Risotto with Black Truffle Cream (GF) (V)

Parmesan Wafer and Basil Oil

3rd Course

Circa Baby Vegetable Garden

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

4th Course

Circa Strawberries & Cream

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

Dessert

Circa Custard Tart

Sweet Crumb, Espresso Fluid Gel, Nutmeg, Sugar Glass

Circa Peanut Butter & Strawberry Jelly Sandwich

White Chocolate Brownie, Peanut Butter Mousse, Strawberry Jelly, Crushed Peanut Praline,
Fresh Garden Strawberries, Chantilly Cream

Bailey's and White Chocolate Cheesecake

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

Circa Turkish Delight

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

Matcha Green Tea & White Chocolate

White Chocolate Silk Cake, Matcha Sponge, White Chocolate Chards & Green Tea Chantilly

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

Tosi Gorgonzola Dolce Blue

Blue, Cow's Milk, Piedmont, Italy

Delice Cremier Brie

Triple Cream, Cow's Milk, Burgundy, France

Marinated Goats Fetta

Fetta, Goats Milk, Pokolbin, Hunter Valley

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