

Menu

2 Course Menu \$ 75

3 Course Menu \$ 95

5 Course Chefs Vegetarian 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

1st 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

2nd course

Crispy Skin Jumbo Quail

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

3rd course

Smoked Marrow Bone

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

4th course

Cherry Glazed Duck Breast – Served Pink

Celeriac, Foie Gras, Baby Leeks, Madeira Glaze, Balsamic Cherries, Rhubarb, Port Jus
By The Glass: 2016 Margan 'Ground Breaking' Barbera

5th course

Duo of Desserts

Turkish Delight

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

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

1st course

Butter Poached Scampi

House Smoked Bacon, Eschallot Jam, Black Garlic, Kohlrabi, Vongole, Eschallot Pearls
By The Glass: 2017 Mahi Sauvignon Blanc

2nd 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

3rd Course

Foie Gras & Blueberry

Smoked Aligot, Blueberry Gel, Croutes
By The Glass: 2017 Peppertree Wines 'Estate Grown' Chardonnay

4th Course

Curry Myrtle Smoked Emu Fillet

Peach Gastrique, Macadamia Paste, Asparagus, Rainbow Chard, Caramelised Peach,
Potato Tuile (GF)

By The Glass: 2016 Piggs Peake 'House of Sticks' Cabernet Merlot

5th Course

Cherry Glazed Duck Breast – Served Pink

Celeriac, Foie Gras, Baby Leeks, Madeira Glaze, Balsamic Cherries,
Rhubarb, Port Jus

By The Glass: 2016 Margan 'Ground Breaking' Barbera

6th Course

Jacks Creek Wagyu 9+ MBS Striploin

Smoked Jerusalem Artichoke, Truffled Pomme Puree, Field Mushroom, Port Jus

By The Glass: 2016 Andrew Thomas 'Sweetwater' Shiraz

7th Course

Turkish Delight

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

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

Half-Dozen Freshly Opened Sydney Rock Oysters

Red Wine Mignonette, Lemon (GF)

Smoked Marrow Bone

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

Foie Gras & Blueberry

Blueberry Compote, Smoked Aligot, Blueberry Gel, Croute

Butter Poached Scampi

House Smoked Bacon, Eschallot Jam, Black Garlic, Kohlrabi, Vongole, Eschallot Pearls

Crispy Skin Jumbo 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
Smoked Jerusalem Artichoke, Truffled Pomme Puree, Field Mushroom, Port Jus.
Wagyu \$ 25 Surcharge (GF)

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

Cherry Glazed Duck Breast – Served Pink
Celeriac, Foie Gras, Baby Leeks, Madeira Glaze, Balsamic Cherries, Rhubarb, Port Jus (GF)

Sous Vide Chicken Breast
Confit Purple Congo 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

Curry Myrtle Smoked Emu Fillet
Peach Gastrique, Macadamia Paste, Asparagus, Rainbow Chard, Caramelised Peach,
Potato Tuile (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

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 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, Jerusalem Artichoke Puree, Today's Selection of Freshly Picked Vegetables (GF) (V)

5 Course Chefs Vegetarian Tasting Menu

1st Course

Hay Smoked Pumpkin & Sage Gnocchi

Black Garlic, Pumpkin Togarashi, Pumpkin Tuile

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

2nd Course

Mushroom Risotto

Black Truffle Cream, Parmesan Wafer, Basil Oil

By The Glass: 2017 Gundog Estate 'Wild Semillon'

3rd Course

Zucchini Flowers

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

By The Glass: 2017 Mahi Sauvignon Blanc

4rd 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

5th 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

Pistachio Tart

Raspberry & Aniseed Gel, Thyme Cream, Candied Pistachio, Fresh Raspberries

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

White Chocolate & Black Rice Pudding

Maple Ice Cream, Muscatel & Orange Gel, Pepita Seed

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 – McWilliams 'Markview' Brut Cuvee

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