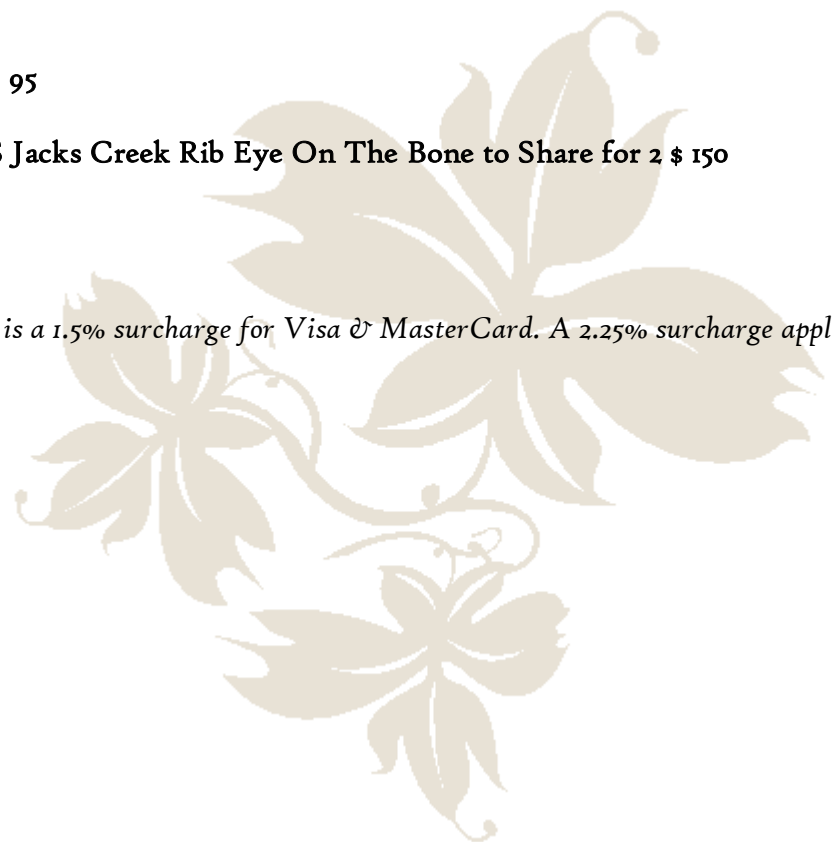


# Menu

**3 Course Menu \$ 95**

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

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



## 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, Lime, Lotus Root (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*  
Asparagus, 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 (GF)

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

*Sous Vide Chicken Breast*  
Confit Potato, Chilli, Cucumber, Eggplant, Saffron, Garlic, Madeira Jus, Chicken Hearts

*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)



## Dessert

### *Lemon Tart*

Yuzu, Meringue, Burnt Fig, Lemon Poppy Seed Sponge

### *Left Over Sourdough & Natives*

Sourdough Ice Cream, Sweet Croutons, Wattleseed Mousse, Passion Berry, Shiraz,  
Passionfruit, Macadamia, Thyme

### *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 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**

EIGHTYEIGHT



CIRCA 1876  
HUNTER VALLEY