

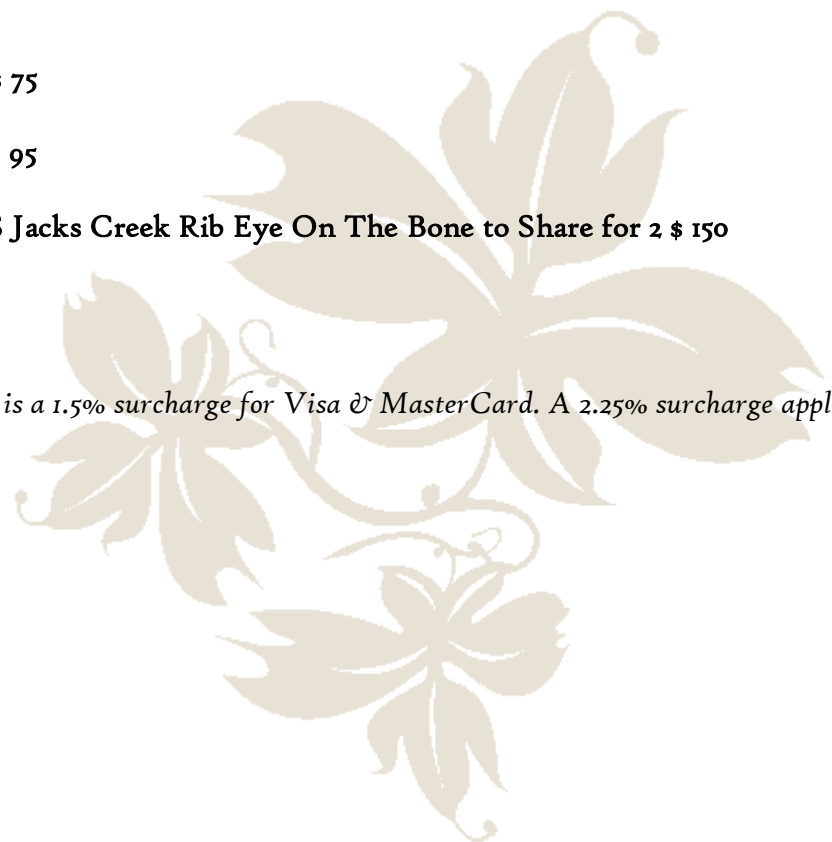
Menu

2 Course Menu \$ 75

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**

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CIRCA 1876
HUNTER VALLEY