

## 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 1.8kg – 2.2kg Rib Eye On The Bone to Share for 2 \$170

\*Chef Tasting Menus are designed to be enjoyed by the whole table (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 (GF)

#### *Seared Sea Scallops*

Smoked Pork Jowl, Caramelised Cauliflower & Black Garlic Puree,  
Bacon & Corn Pickle, Apple, Cider Glaze  
By The Glass: 2019 Gundog Estate 'Wild' Semillon

### 2<sup>nd</sup> course (GF)

#### *Red Gate Farm Partridge*

Celeriac Soubise, Leeks, Carrot, Thyme, Blackberry Jus  
By The Glass: 2016 'Mount Pleasant' B-side Rose

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

#### *Smoked Marrow Bone*

Salt Cured Yolk, Mushroom Marmalade,  
Leek, Bacon & Chive Crumb  
By The Glass: 2017 Tamburlaine 'Reserve' Chambourcin

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

#### *Master Stock Braised Beef Short Rib*

Truffled Polenta, Foam of Chive & Parsley, Smoked Garlic, Onion, Edamame  
By The Glass: 2016 Margan 'Ground Breaking' Barbera

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

#### *Left Over Sourdough & Natives*

Sourdough Ice Cream, Sweet Croutons, Wattle Seed Mousse, Passion Berry, Shiraz,  
Passionfruit, Macadamia, Thyme  
By The Glass: 2016 Peppertree Wines 'Sticky Pig'

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

Chefs 5 Course Vegetarian Tasting Menu - Available until 8pm

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 (GF)*  
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 (GF)*  
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

*Left Over Sourdough & Natives*  
Sourdough Ice Cream, Sweet Croutons, Wattle Seed Mousse, Passion Berry, Shiraz,  
Passionfruit, Macadamia, Thyme  
By The Glass: 2016 Peppertree Wines 'Sticky Pig'

Chefs 7 Course Tasting Menu – Available Until 8pm

**\*Not available on Friday & Saturday evenings**

1<sup>st</sup> course

*Foie Gras & Blueberry*

Smoked Aligot, Blueberry, Croute

By The Glass: 2018 Peppertree Wines 'Estate Grown' Chardonnay

2<sup>nd</sup> course

*Butter Poached Moreton Bay Bug (GF)*

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

By The Glass: 2017 Mahi Sauvignon Blanc

3<sup>rd</sup> Course

*Glacier 51 Toothfish*

Katsuobushi & Porcini Broth, Green Tea Soba Noodles, Enoki Mushroom, Broccolini, Nori, Garlic

Chips, Peas, Smoked Roe, Green Lip Mussels

By The Glass: 2019 Gundog Estate 'Wild' Semillon

4<sup>th</sup> Course

*Red Gate Farm Quail (GF)*

Smoked Beetroots, Binnorie Goats Cheese, Garam Masala,

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

5<sup>th</sup> Course

*Smoked Venison Fillet (GF)*

Chanterelle Mushroom, Creamed Spinach, Salsify, Asparagus, Jus

By The Glass: 2017 Piggs Peake 'House of Sticks' Cabernet Merlot

6<sup>th</sup> Course

*Jacks Creek Wagyu 9+ MBS Striploin (GF)*

Sugar Snap Peas, Romanesco, Truffled Pomme Puree, Cauliflower, Field Mushroom, Port Jus

By The Glass: 2017 Andrew Thomas 'Sweetwater' Shiraz

7<sup>th</sup> Course

*Left Over Sourdough & Natives*

Sourdough Ice Cream, Sweet Croutons, Wattle Seed Mousse, Passion Berry, Shiraz,

Passionfruit, Macadamia, Thyme

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, Mushroom Marmalade, Baby Leek,  
Bacon & Chive Crumb

### *Tempura Soft Shell Crab*

Celeriac Remoulade, Chilli Jam, Lime, Wakame

### *Foie Gras & Blueberry*

Smoked Aligot, Blueberry, Croute

### *Ponzu Glazed Pork Belly (GF)*

Macadamia, Tarragon, Charred Potato & Sweet Potato

### *Red Gate Farm Quail (GF)*

Smoked Beetroots, Binnorie Goats Cheese, Garam Masala

### *Seared Sea Scallops (GF)*

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

### *Duck Liver Pate*

Duck Terrine, Spiced Walnuts, Pickled Cabbage, Croutons, Cabbage Meringues

### *Carpaccio Of Beef*

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

## Mains

### *Jacks Creek Beef Tenderloin Or Jacks Creek Wagyu 9+MBS Striploin (GF)*

Sugar Snap Peas, Romanesco, Truffled Pomme Puree, Cauliflower, Field Mushroom, Port Jus.  
Wagyu \$ 30 Surcharge

### *Butter Poached Moreton Bay Bug (GF)*

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

### *Red Gate Farm Partridge (GF)*

Celeriac Soubise, Leeks, Carrot, Thyme, Blackberry Jus

### *Sous Vide Chicken Breast*

Preserved Lemon, Kohlrabi, Confit Potato, Chilli, Haloumi, Baby Turnips, Jus

### *Master Stock Braised Beef Short Rib*

Truffled Polenta, Foam of Chive & Parsley, Smoked Garlic, Onion, Edamame

### *Glacier 51 Toothfish (DF)*

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

### *Smoked Venison Fillet (GF)*

Chanterelle Mushroom, Creamed Spinach, Salsify, Asparagus, Jus

### *Wagyu 6-7 MBS Jacks Creek Rib Eye On The Bone (For Two) (GF)*

\$170

Served with Garden Salad, Pomme Purée, Jamon & Black Pepper Blistered Broccolini,  
Béarnaise Sauce, Port Jus

\*\*Waitstaff will inform you of the time allowance of your Rib Eye dependant on your desired cooking temperature.

## Vegetarian Menu

\*\*Served either entrée or main size

### *Wild Mushroom Risotto* (GF) (V)

Black Truffle Foam, Parmesan Wafer, Basil Oil

### *Hay Smoked Pumpkin & Sage Gnocchi* (V)

Black Garlic, Pumpkin Togarashi, Pumpkin Tuile

### *Circa Baby Vegetable Garden* (GF) (V)

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

### *Zucchini Flowers*

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

## 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



## Dessert

### *Lemon Tart*

Yuzu, Meringue, Burnt Fig, Lemon Poppy Seed Sponge

### *Left Over Sourdough & Natives*

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

### *Bailey's and White Chocolate Cheesecake (GF)*

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

### *Turkish Delight*

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

### *Vietnamese Coffee Brulee (GF)*

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 – Margan Botrytis Semillon*

***Delice Cremier Brie***

Triple Cream, Cow's Milk, Burgundy, France  
*Wine Pairing – Peppertree Wines Chardonnay*

***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