

## CIRCA MENU

**Freshly shucked oysters**, smoked shoyu & furikake dressing **g** | 1/2 doz \$22

**Mixed Naturally fermented Australian olives**, slowly braised in herb butter **g,v** | \$9.9

**Smashed avocado salsa dip** w/ organic blue & white tortilla corn chips **g,v** | \$14.9

**Confit MoVida sardines**, green chilli romesco, sauce veirge, grilled Turkish | \$24.9

**Raw Hiromasa Kingfish cocktail**, Bowen mango, avocado, tapioca crisps,  
jalapeño & lemon vinaigrette **g** | \$22.9

**Chimichurri mushroom skewers**, chickpea salad, tzatziki & grilled pita **g,v** | \$22.9

**Chicken souvlaki skewers**, chickpea salad, tzatziki & grilled pita **g** | \$22.9

**Charcuterie**: duck rilette, duck parfait, shaved meats, Nduja, piccalilli, grilled Turkish | \$32.9

**Tempura honey lime king prawns** **g** | \$17.9

**Buffalo cauliflower** w piccalilli **g,v** | \$15.9

**Seared Wagyu beef**, triple mustard Chimichurri sauce **g** | \$25.9

**Tempura of spring vegetables**, honey lime & sesame **g,v** | \$15.9

**BBQ baby squid** stuffed w Rodriguez chorizo, truss tomato salsa, Green goddess sauce **g** | \$19.9

**Circa fries**, mixed sweet potato & rustic fries w/ rosemary salt & herb aioli **g,v** | \$12.9

### Sumo Bao's

Crispy soft-shell mud crab w avocado salsa & togarashi mayo | \$16.9

Crispy pork belly, house kimchi, sriracha mayo, toasted sesame | \$12.9

Bang bang chicken, iceberg, radish, coriander | \$12.9

Crispy haloumi, house kimchi, chilli mayo, coriander **v** | \$12.9

### SWEETS & CHEESE

**Valrhona chocolate pots** w chocolate soil & fresh raspberry **g** | \$12.9

**Raspberry panna cotta** w freeze-dried mandarin **g** | \$12.9

**Greek custard fingers** w spiced honey syrup, pistachios & Chantilly cream | \$12.9

**Bowen mango & blueberry sundae**, toasted coconut ice-cream **g,v** | \$12.9

**Cheese plate**, selection of premium local & imported cheeses  
muscatels, lavosh, apple | \$29.9

**v** = can be prepared vegan upon request | **g** = gluten free upon request

## **GROUP SET MENUS**

*Minimum of 10 guests, please select one of the following for the entire table*

### **The Gatsby \$45pp**

Australian olives, Smashed avocado dip, Tempura honey lime prawns,  
Mixed skewers, Assorted sumo bao's

### **The Samurai \$65pp**

Raw Hiromasa Kingfish, Tempura prawns, Assorted sumo baos,  
Seared wagyu beef, Tempura vegetables, Valrhona chocolate pots

### **The Full Circa \$85pp**

Freshly shucked oysters, Raw Hiromasa kingfish, BBQ baby squid, Tempura prawns,  
Charcuterie, Seared wagyu beef, Greek custard fingers

### **The Vegan \$45**

Australian olives, Avocado dip, Chimichurri mushroom skewer,  
Tempura vegetables, Mango sundae