



Herbivore

Turkish bread; freshly baked, extra virgin oil, balsamic, dukkha | 11.9

Australian olives; orange, thyme, vincotto, served warm **g** | 10.9

Bruschetta; heirloom tomatoes, whipped goat's fetta, dried olives, basil | 14.9

Herb roasted cauliflower; fried chickpeas, cashew nuts, sherry-soaked currants, tahini **g** | 17.9

Miso eggplant; soba noodles, wakame, edamame, smoked soy, pickled ginger, kewpie | 22.9

Carnivore

Antipasto – Cured meats, selection of cheese, olives, condiments + crisp breads | 28.9

Confit duck pancakes; hoisin, pickled cucumber, shallots (3) | 19.9

Marinated chicken skewers; chili, lime, coriander + green mango salad (3) **g** | 22.9

12-hour slow cooked lamb shoulder; brik pastry, minted pea puree, spring vegetables | 30.9

Wagyu rump; seared + sliced, exotic mushrooms, caramelised eschallots, cabernet jus **g** | 33.9

Piscivore

Half shell scallop; avocado, melon, crisp prosciutto (3) **g** | 17.9

Sea salt & Szechuan pepper squid; chili caramel, aioli **g** | 17.9

Mooloolaba tempura king prawns – tamarind honey, toasted sesame (3) **g** | 19.9

Seared yellow fin tuna; soba noodles, wakame, edamame, smoked soy, pickled ginger | 24.9

Steamed Coral coast barramundi; shanghai broth, wok tossed greens, crisp enoki | 30.9

SLIDERS (2) 16.9

Crispy chicken; Asian slaw + siracha aioli (2)

Wagyu beef; caramelised onion + aged cheddar, truffled mayo (2)

Wild mushroom; avocado goats fetta, rocket (2)

SIDES

Heirloom tomato salad – buffalo mozzarella, salsa verde **g** | 11.9

Wok tossed greens; oyster sauce, toasted sesame | 11.9

Spring salad; freshly blanched asparagus, snow peas & zucchini + pine nuts, preserved lemon & goats fetta **g** | 11.9

Circa fries; mixed sweet potato & rustic fries w/ rosemary salt + herb aioli **g** | 11.9



SWEET ENDINGS

Chocolate decadence

Choc hazelnut torte, white choc mousse, dark chocolate truffle + caramelised Frangelico **g** | 14.9

Honey semifreddo

Lemon verbena cheesecake, passionfruit, pistachios + fresh berries **g** | 14.9

Circa 'mess'

Smashed meringue, chantilly cream, Cointreau macerated strawberries **g** | 14.9

Selection of sorbet

Passionfruit, seasonal berries **g** | 14.9

DESSERT COCKTAILS

Lemon Drop

Vodak, liquor 43, Lemon, Simple Syrup | \$18

After dinner Mint

Creme De Caco, Creme De Menth, Fresh Espresso | \$18

Apple Pie

42 Below, Liqor 43, Apple, Cinnamon, Egg White | \$18

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CIRCA VEGAN

Turkish bread; freshly baked, extra virgin oil, balsamic, dukkha | 11.9

Australian olives; orange, thyme, vincotto, served warm **g** | 10.9

Bruschetta; heirloom tomatoes, salsa verde, dried olives, basil | 14.9

Herb roasted cauliflower; fried chickpeas, cashew nuts, sherry-soaked currants, tahini **g** | 17.9

Miso glazed eggplant; soba noodles, wakame, edamame, smoked soy, pickled ginger | 22.9

Wild mushroom slider; avocado + rocket (2) | 16.9

SIDES

Heirloom tomato salad; salsa verde, basil **g** | 11.9

Steamed greens; preserved lemon, olive oil, toasted sesame **v** | 11.9

Spring salad; freshly blanched asparagus, snow peas & zucchini + pine nuts, preserved lemon dressing **g** | 11.9

Circa fries; mixed sweet potato & rustic fries w/ rosemary salt **g** | 11.9

VEGAN SWEET ENDING

Selection of sorbet; passionfruit, seasonal berries **g** | 14.9

v = vegetarian/vegan | g = gluten free

NB. Not all ingredients are stated on menu. Please advise of any allergies