



GRAZING PLATTERS

CIRCA BRUNCH – PICKLETS, BACON, SCRAMBLED EGGS, BERRIES, CREAM & MAPLE | \$20pp

ANTIPASTI – ASSORTED LOCAL CHEESES, SHAVED ARTISAN MEATS,
HOUSE PICKLES & CROSTINI | \$20pp

SAVOURY – CHICKEN CURRY SPRING ROLLS, MUSHROOM & CHEESE ARANCINI, PERSIAN FRIED CAULIFLOWER,
PORK BELLY BITES | \$20pp

VEGAN GRAZING PLATE - BAO, PERSIAN FRIED CAULIFLOWER, SAUTÉ MUSHROOMS,
SAUTÉ GREENS | \$20pp

PETIT FOURS – CHOCOLATE TRUFFLES, STICKY TOFFEE, MOUSSE SPOON | \$10pp

CIRCA ALACARTE

Choose - any 2 courses \$39 | any 3 courses \$49

STARTERS | \$15

CIRCA FRIES (g) (v) | **\$10**

CRISPY PORK BELLY BITES W/ STICKY BALSAMIC (g)

ARANCINI, FILLED W/ BUFFALO MOZZARELLA, HERBS & MUSHROOM (v)

TEMPURA HONEY LIME MOOLOOLABA PRAWNS (g)

YELLOW CHICKEN CURRY SPRING ROLLS, LIME AIOLI (g)

PERSIAN FRIED CAULIFLOWER (g) (v) (vv)

ROAST CARAMELIZED PUMPKIN SALAD (g) (v) (vv)

MAINS | \$35

GRILLED CRISPY SKIN BARRAMUNDI, WARM POTATO SALAD, SAUCE VERDE (g)

RICOTTA, SPINACH & PUMPKIN LASAGNA, GREEN SALAD (v)

YELLOW PRAWN CURRY, BAMBOO SHOOTS, CASHEWS, GREENS, STEAMED FRAGRANT RICE (g) (v) (vv)

GRILLED CHICKEN BREAST, MASH, BACON MUSHROOM & HERB CREAM SAUCE (g)

DESSERT | \$15

CHEESE PLATTER - BYRON BAY TRIPLE CREAM BRIE, YARRA VALLEY CHEDDAR, CONDIMENTS (g)

CHOCOLATE MARQUISE, SALTED CARAMEL, DOUBLE CREAM, FREEZE DRIED MANDARIN (g)

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, CREAM, STRAWBERRIES, VANILLA BEAN ICE CREAM