

C I R C L
WINE HOUSE

CAVIAR

Served with crumpets and condiments

Kaviari – Transmontanus (30gm) \$160
Sturia – Oscietra (30gm) \$250

SNACKS

Sydney Rock Oysters \$6.5
Natural / Buttermilk & Pine oil / Lemon myrtle
CIRCL Caviar tin, Yarra Valley Salmon roe, crème fraiche, crumpet \$27
Goat cheese éclair, beetroot, chives \$8
Pickled mussels, dill mayo, potato crisp \$15
Smoked eel tart, compressed cucumber, horseradish \$10
Blanc bakery sourdough, St David's cultured butter \$6

ENTRÉES

Roasted beetroot, hazelnut, nasturtium \$21
Stracciatella, charred leek, chives \$23
Tuna crudo, caviar, dill, buttermilk \$27
Arrowhead squid, Nduja, Morcilla, celeriac \$24
Braised beef cheek, spiced carrot, charred onion \$24

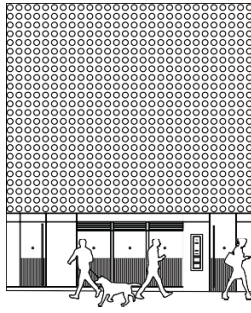
MAINS

Royal Blue potato gnocchi, Pioppino, black garlic \$39
Spring Creek Barramundi, kohlrabi, parsley velouté, salmon roe \$46
Otway crumbed pork chop, native gremolata, golden raisins \$49
Roaring Forties lamb rump, sugarloaf cabbage, Jerusalem artichoke \$47
Loddon Estate Duck, Davidson plum BBQ sauce, burnt orange \$70/\$140
Blackmore Wagyu tri-tip, mountain pepper Café de Paris \$130
Striploin 'The Wanderer', Cime di Rapa, mustard \$58

SIDES

Remi's Patch farm leaves, mustard vinaigrette \$14
Brussel sprouts, red onion jam, bacon \$15
Kestrel potatoes, burnt onion, chives \$15

Please mention all allergies and dietary requirements to our team.



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DESSERTS

Bergamot olive oil ice cream, marmalade, olive oil cake \$21

Vanilla parfait, wattle seed, macadamia praline, celeriac \$22

Dark chocolate mousse, Pedro Ximenes, crème fraiche ice cream \$22

CHEESES

Victor Persinette-Gautrez's K-Sein fromagerie in South Melbourne Market is a haven for cheese lovers everywhere. Since its inception in February 2022, it has focused on sourcing, selecting, and aging high-quality cheeses from both Australia and Europe. Victor's close relationship with cheesemakers and rigorous selection process results in some of the finest cheese there is to find. We are honoured to offer a selection of these to you at Circl Wine House.

Brillat Savarin (Cow / Triple cream)

Délice des Deux Sèvres (Goat / Ash rind)

Comté 24 Months 'Spéciale Réserve' (Cow / Hard)

Riverine Blue (Buffalo / Blue)

Selection of all cheese (100gm) - \$36

served with Vivian's honecomb, quince paste, onion jam, and a selection of breads

COFFEE/TEA

Like everything at Circl Wine House, our pour over coffee has been carefully decided on for its flavour and aromatics. We have chosen Los Ocobos, washed Colombian beans roasted by Manta Ray Coffee Roasters in Melbourne. Their commitment to detail, from selecting their team to color-sorting roasted beans, reflects their belief that these nuances create a special culture and experience.

Manta Ray Pour Over Coffee \$8

We recommend this coffee to be drank black, however regular milk is available.

Norm Tea

Norm tea house from Tokyo shines light on small tea farms throughout Japan. They value and support sustainable and transparent tea harvesting. Imbued with the belief that brewing and enjoying tea is an everyday ritual, Norm is born from the ordinary, the everyday, the normal.

Green Tea - \$6 Black Tea - \$6

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