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Private Functions and Events
Information Pack

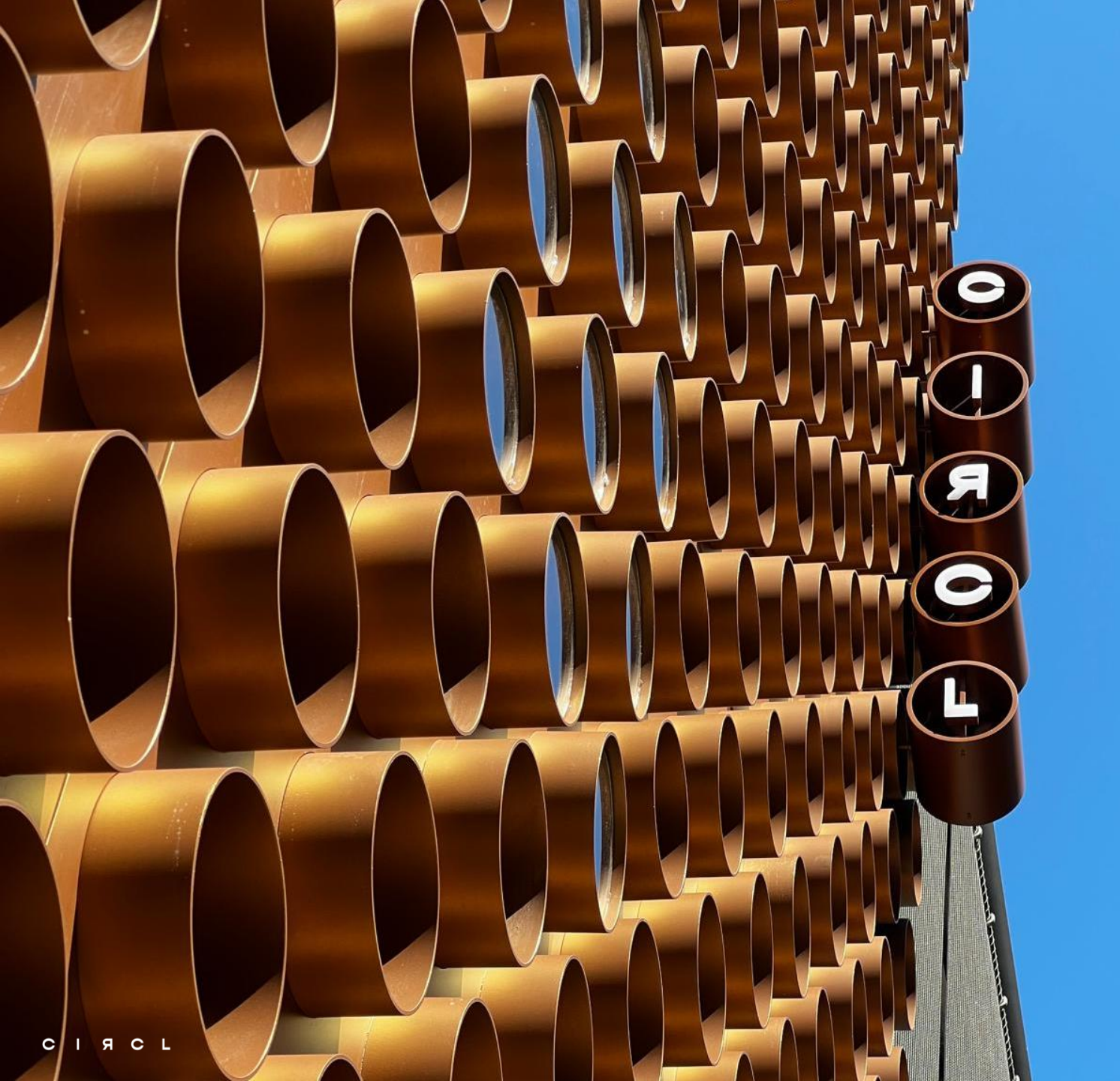
2025



Our Purpose

Empowering Knowledge and Access to the World of Food & Wine

Circl is for the people, the people who want to immerse themselves into the universe of food and wine, in the confines of an elegant but humble setting, and with your family and friends.



Our Venue

Iconic destination in Melbourne's famous Punch Lane

Historic Appeal

Nestled within the iconic Melbourne laneway in a double story building with a unique facade transformed by MARCH.STUDIO, Circl creates a memorable culinary experience for all, boasting one of the city's most impressive wine cellars and a warm and atmospheric interior.

Event Timing

Our venue is open for evening events from Tuesday to Saturday, as well as lunch services on Thursdays and Fridays. For significant events, we may consider opening on typically closed days for larger gatherings.



Our Venue

Ground Level

Atmosphere

The ground level combines a casual experience amidst the craftsmanship of the impressive kitchen team and very experienced sommeliers at work. A gorgeously elegant fitout awaits guests seeking a memorable night within a cosy and intimate setting.

Seating Capacity

Total seated guests (ground level) = 26

Configurations are flexible and best accommodate small to mid-sized groups.



Our Venue

Upstairs (Including the Private Dining Room)

Atmosphere

The striking feature piece of our upstairs level is our full wall-to-wall temperature-controlled wine cellar, holding Circl's impressive collection of wines from around the world. Whether you are seated in the main area on the private dining room (PDR), guests will enjoy a view of some of the finest labels in the wine world.

Seating Capacity

Total seated guests (upstairs) = 38
Total seated guests (upstairs excl PDR) = 18
Total seated guests (PDR only) = 20

Configurations are flexible to accommodate various group sizes including, stand-up versus sit-down formats.



Our Food

European-Inspired Food Offering with a Scandinavian Finesse

Led by Executive Chef Elias Salomonsson (formerly of Scott Pickett Group, Vue Group), the food menu champions local suppliers and seasonal ingredients and features a highly considered and curated selection of dishes, designed to be enjoyed as either standalone meals or sharing.

Circl Wine House received its inaugural recognition with a One Hat rating at the Good Food Guide 2024 Awards, within just a couple of months of its launch.



Our Food

The Menu

Menu Options

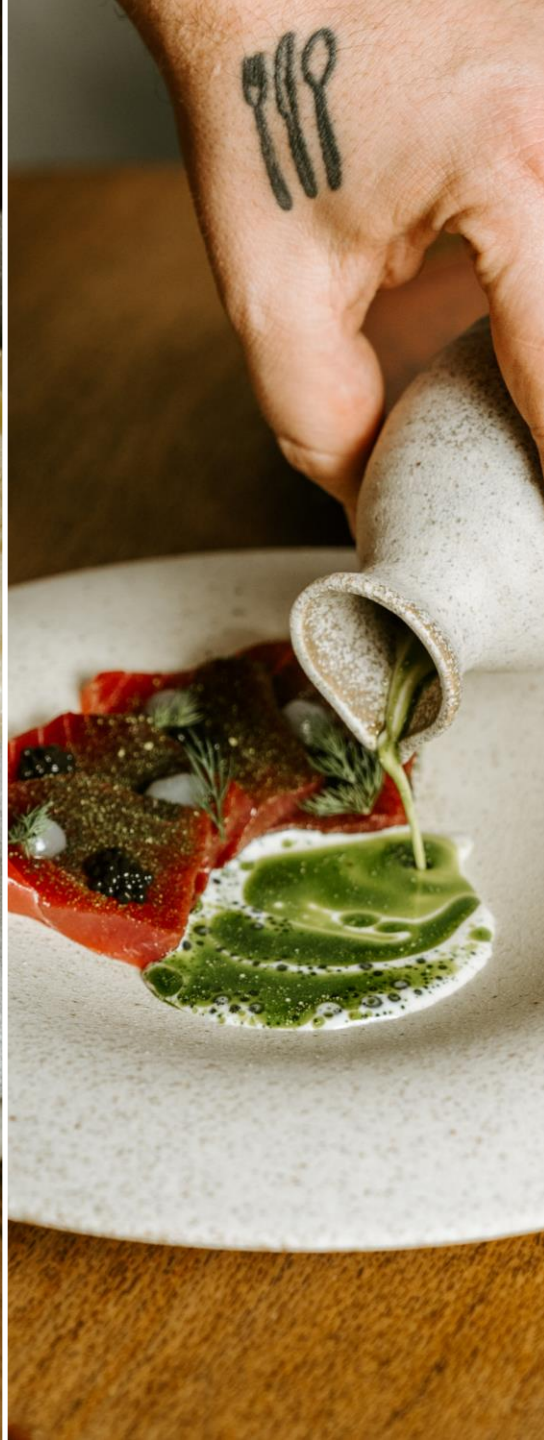
We offer a range of menu options to suit various preferences and occasions. Set menus are available at different price points, detailed on the next page. For more casual gatherings, canapé-style functions are an excellent choice. Additionally, we're happy to create a bespoke menu tailored specifically to your needs

Interactive Experience

We offer a selection of bespoke stations upon request including caviar service, oyster/seafood stations, cheese stations.

Dietary Requirements

We can cater to all dietary requirements.



Our Food

The Menus – individually plated

Delight

110pp

Three courses with sides

Entrée

Blanc bakery sourdough, St David's cultured butter
Stracciatella, pickled mushroom, parsley, onion

Main

Otway pork scotch, muntries, kohlrabi, apple

served with

Gippy gold potatoes, caramelized onion emulsion, chives
Five tales farm leaves, orange, walnuts

Dessert

Passionfruit sorbet, Yo-Yo biscuit, creme fraiche mousse

Indulgence

135pp

Snacks + three courses with sides

Snacks

Oyster, lemon myrtle vinegar
CIRCL Caviar tin, Yarra Valley salmon roe, crème fraiche, crumpet
Goat cheese éclair, beetroot, chives

Entrée

Blanc bakery sourdough, St David's cultured butter
Stracciatella, pickled mushroom, parsley, onion

Main

Otway pork scotch, muntries, kohlrabi, apple

served with

Gippy gold potatoes, caramelized onion emulsion, chives
Five tales farm leaves, orange, walnuts

Dessert

Passionfruit sorbet, Yo-Yo biscuit, creme fraiche mousse

The Circl Experience

165pp

Ten courses - Individually plated

Add 3g of Caviar / 22

CIRCL Caviar tin, Yarra Valley smoked salmon roe, crème fraiche
Oysters, lemon myrtle, thyme and dill
Chicken Liver parfait, beetroot, chives

Spanish mackerel, seaweed, buttermilk, horseradish

Corner Inlet calamari, Nduja, Morcilla, celeriac

Passionfruit sorbet, finger lime sherbet

John Dory, smoked eel, onion, saltbush

Blackmore Wagyu MB9+ tri-tip, nasturtium, potato, pepper
Or choose
Macedon Ranges duck, parsnip, juniper

Pear, lemon myrtle cream, brown butter crumb

Dark chocolate, almond nougat, honey, vanilla ice cream

**Items may change based on seasonality*

Our Food

The Menus – shared style

From \$110pp

Three courses with sides

Blanc bakery sourdough, St David's cultured butter

Entrées (choose 3)

Beetroot tartare, hazelnut, ricotta, dill
Stracciatella, pickled mushroom, parsley, onion
Spanish mackerel crudo, horseradish, bergamot, nashi pear
Corner Inlet calamari, Nduja, morcilla, celeriac / +5 pp

Mains (choose 3)

Potato gnocchi, Jerusalem artichoke, black garlic, dill
Striped Trumpeter, wild garlic, greens, bisque
Whole Rainbow trout, salmon roe, radish, butter sauce
Otway pork scotch, muntries, kohlrabi, apple
Blackmore Wagyu tri-tip, Café de Paris / +15 pp
Macedon Ranges duck, parsnip, juniper / +20 pp

served with

Gippy gold potatoes, caramelized onion emulsion, chives
Five Tales radicchio, orange, walnuts

Desserts (choose 2)

Pear sorbet, lemon myrtle, soft chocolate
Apple mousse, cinnamon, vanilla, brown sugar ice cream
Passionfruit sorbet, Yo-Yo biscuit, crème fraiche mousse
Dark chocolate, almond nougat, honey, vanilla ice cream

**Items may change based on seasonality*

Add Snacks

CIRCL Caviar tin, Yarra Valley Salmon roe, crème
fraiche, crumpet / 27

Goat cheese éclair, beetroot, chives / 9 each

'Tinned tuna' Yellowfin tuna, oyster emulsion,
sushi rice crackers / 22

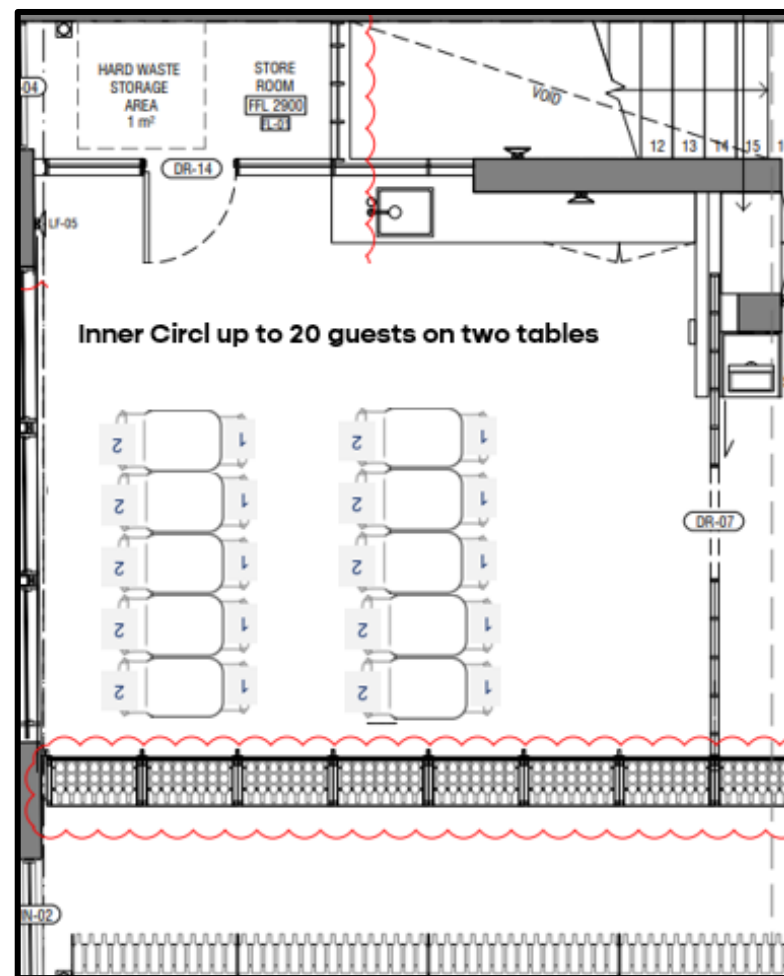
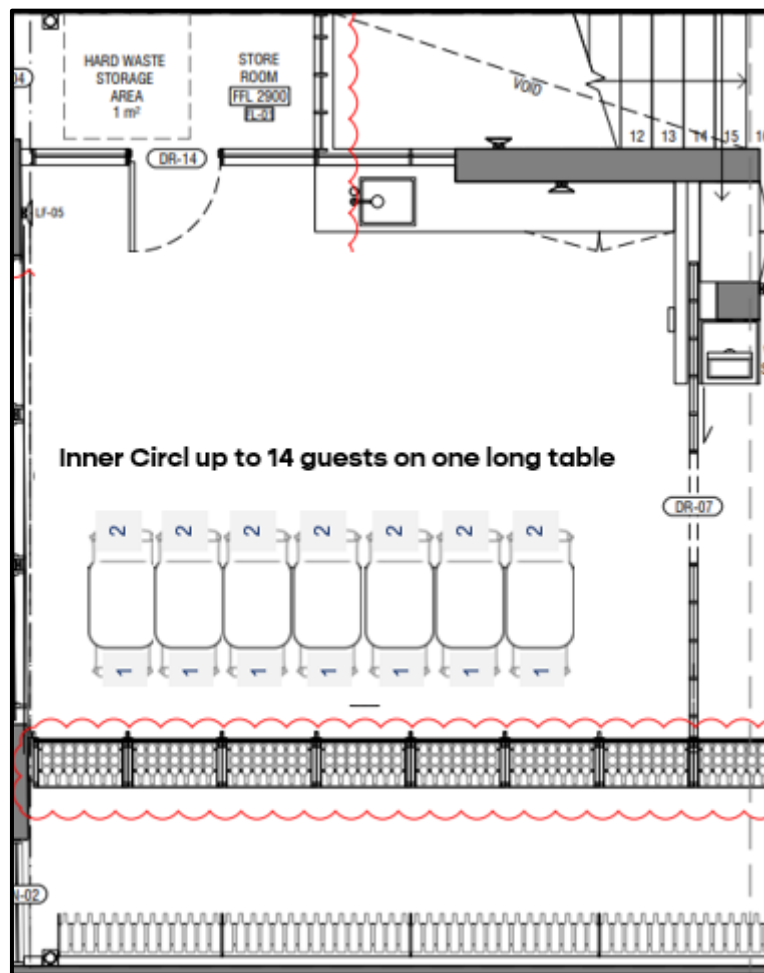
Smoked eel tart, compressed cucumber,
horseradish / 14 each

Add Cheeses / 38

(100gm cheese, between 2-4 pp)

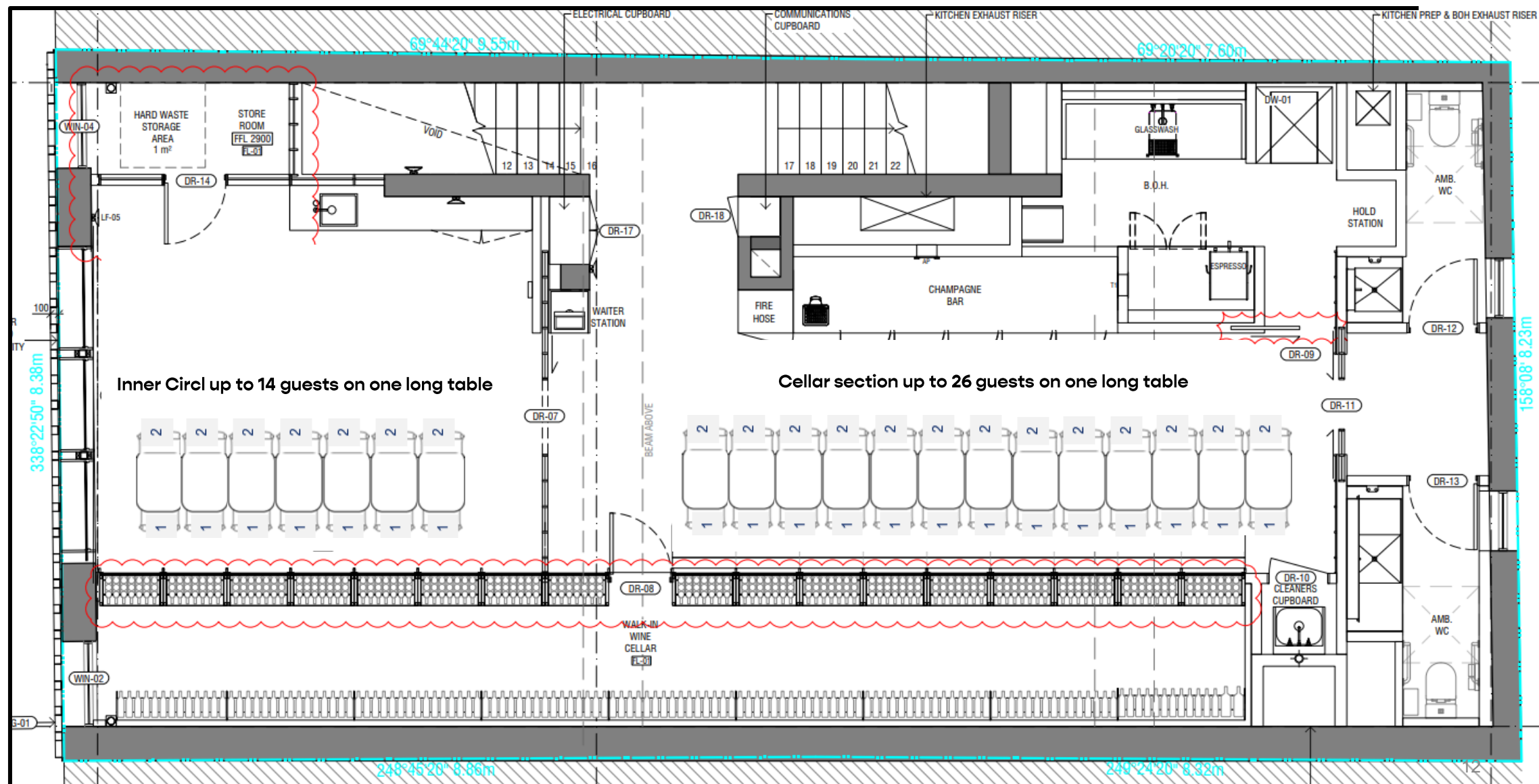
Cheese platter, served with Vivian's
honeycomb, quince paste, onion jam and a
selection of breads.

Private Events – Level 1 Private Dining Room

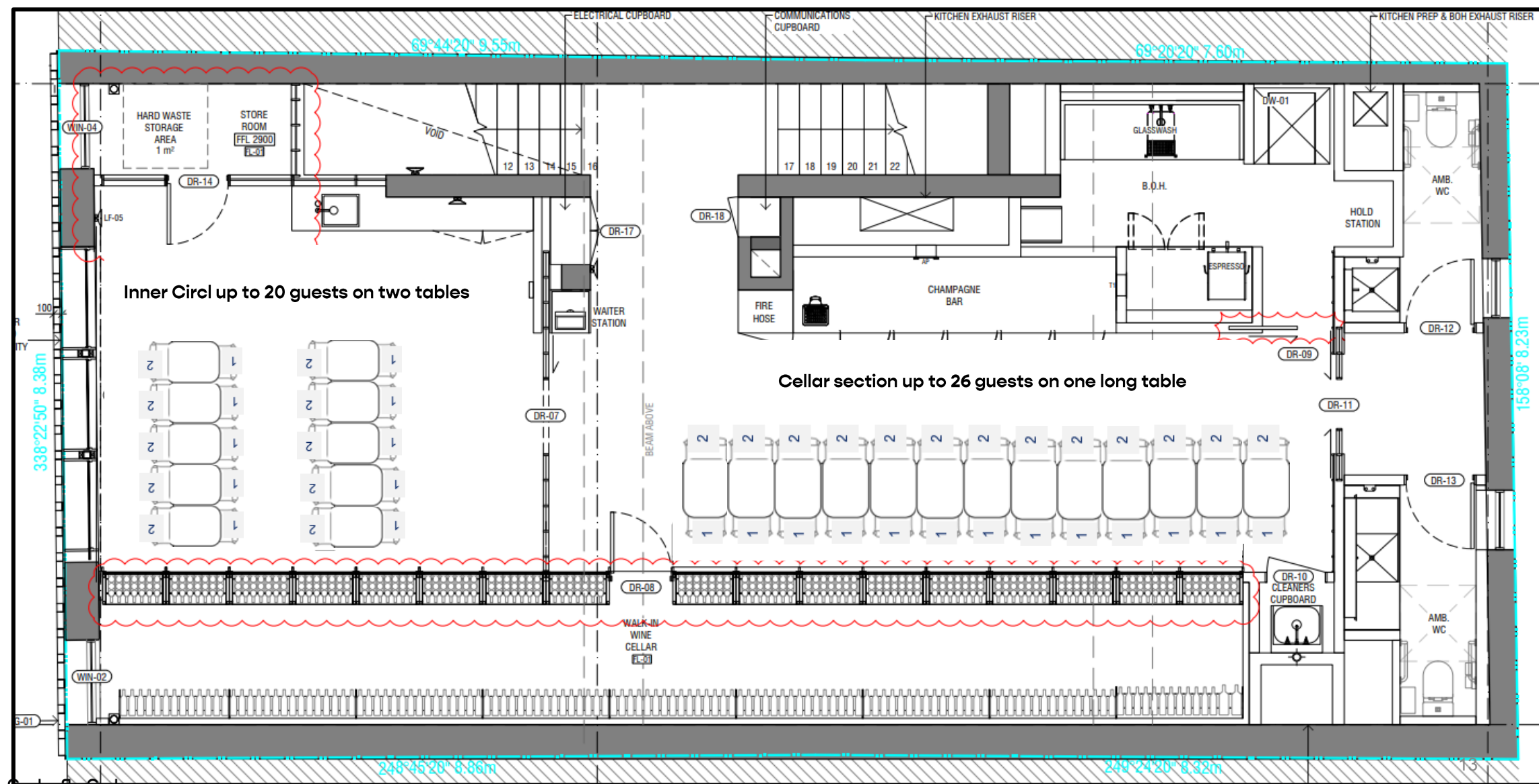


Private Events – Level 1 Full Book Out (up to 40 guests)

C I R C L
WINE HOUSE



Private Events – Level 1 Full Book Out (up to 46 guests)



Our Wine

Unparalleled Destination to Try Some of the World's Best Wines

Led by Venue Manager and award-winning Head Sommelier, Xavier Vigier, Circl seeks a wining and dining culture built on accessibility, inclusivity, and discovery.

Central to this ethos is an extensive by-the-glass list of 150+ bottles, which provides rarely seen access to special bottles - not necessarily in relation to price, but anything from limited-edition wines to hard-to-get bottles that are normally only shared amongst a few within closed doors.



Other

Frequently Asked Questions

Where are you located?

We are located at 22 Punch Lane, Melbourne, VIC 3000.

Who should I contact to make a booking?

For all event inquiries and bookings, please reach out to Xavier Vigier at x.vigier@circlwinehouse.com.au

What type of events can your venue accommodate?

Our venue caters to a variety of events, including corporate gatherings, private celebrations, team-building activities, lunches, wine-focused events and collaborations with hotel concierges.

Can I tour the venue before booking?

Yes, we encourage you to tour the venue. Please contact our team to schedule an appointment.

What is your cancellation policy?

Cancellations within one week of the event may incur additional charges.

How are payments made?

Payments can be settled on the day of the event. For corporate clients, invoicing can be arranged upon request.

Can I bring my own decorations or hire external vendors?

Absolutely! You are welcome to bring decorations or work with external vendors. Please note that all arrangements must be approved by our management to ensure they align with our venue policies.

Can I bring my own drinks (BYO)?

As a wine house, we pride ourselves on our curated selections of wines and beverages that perfectly complement our menu. While we do not allow BYO, we are happy to consider specific requests on special occasions. We also encourage you to join our database (via our website or Instagram page) as we host BYO events throughout the year.



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Whether you are an emerging wine lover or a seasoned expert, our venue is about discovery and exploration without the pretentiousness and ego. We want to challenge the status quo by offering rare and allocated wines by the glass to allow anyone the chance to try wines they otherwise wouldn't be able to reach, whether it's Coche Dury or Roulot. It also provides the chance to have a glass rather than committing to the full bottle.

– Xavier Vigier