

C I R C L
WINE HOUSE

CAVIAR

Served with crumpets and condiments

Kaviari – Transmontanus (20gm) \$145

Kaviari – Kristal (30gm) \$250

SNACKS

Oysters \$6.5 each

Your choice: natural / buttermilk & Pine oil / lemon myrtle vinegar

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

Goat cheese éclair, beetroot, chives \$9 each

Pickled mussels, dill mayo, potato crisp \$15

Smoked eel tart, compressed cucumber, horseradish \$14 each

Blanc bakery sourdough, St David's cultured butter \$6

ENTRÉES

Raffa's asparagus, guanciale, Comté custard \$25

Stracciatella, charred leek, chives \$23

Tuna crudo, caviar, dill, buttermilk \$27

Corner Inlet calamari, Nduja, morcilla, celeriac \$25

Blackmore brisket, spiced date, black pearl oyster mushroom \$26

MAINS

Gnocchi, marinated peppers, olives, parmesan \$38

Rocky Point grouper, lobster sauce, sugarloaf cabbage, peas \$48

Whole Rainbow trout, horseradish, mustard, eggs, parsley \$54

Otway crumbed pork chop, apple cider velouté, kohlrabi \$50

Blackmore Wagyu tri-tip, Café de Paris \$72/\$144

Loddon Estate Duck, cherries, mountain pepper \$75/\$150
please allow 40 minutes

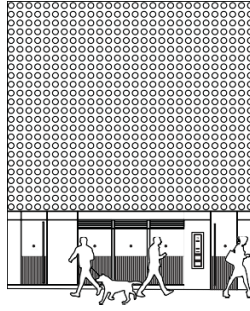
SIDES

Remi's Patch Farm Leaves, mustard vinaigrette \$14

Kipfler potatoes, roasted garlic butter, Espelette, pickled shallot \$16

Charred zucchini, whipped eggplant, toasted sesame \$16

Please mention all allergies and dietary requirements to our team.



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CHEESES

All cheeses are specially curated by Victor Persinette-Gautrez's K-Sein fromagerie,
South Melbourne Market.

Individual - 50g

Brillat Savarin (Cow / Triple cream) - \$24

Le Mothais sur Feuille (Goat / Chestnut) - \$25

Comté Reserve 2022 (Cow / Hard) - \$22

Riverine Blue (Buffalo / Blue) - \$22

Selection of all cheese (100gm) - \$38

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

DESSERTS

Passionfruit sorbet, Yo-Yo biscuit, crème fraiche mousse \$22

Strawberry gum parfait, rhubarb, matcha sable \$22

Dark chocolate, almond nougat, honey, vanilla ice cream \$22

Cherry beer sorbet, pistachio, soft chocolate \$20

COFFEE

Pour Over Coffee \$8

Roasted By Proud Mary, Melbourne. Maragogipe, Nicaragua.

TEA

Sencha Tea - \$6

By Norm Tea, Tokyo.

Black Tea - \$6

By Norm Tea, Tokyo.

Peppermint - \$6

By Somage, Melbourne.

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