

C I R C L
WINE HOUSE

CAVIAR

Served with crumpets and condiments

Kaviari – Transmontanus (20gm) \$139

Kaviari – Kristal (30gm) \$260

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

“Tinned tuna” Yellowfin Tuna, oyster emulsion, sushi rice crackers \$23

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

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

ENTRÉES

Orange Summer pumpkin, salmon roe, nasturtium, prawn \$23

Stracciatella, honey pickled persimmons, rye \$23

Raw Snapper, watermelon, ponzu dressing, wild rice \$25

Corner Inlet calamari, Nduja, morcilla, celeriac \$27

MAINS

Potato gnocchi, black garlic, mushroom, parmesan \$38

Rankin Cod, mussels, braised leeks \$52

Whole Rainbow trout, salmon roe, radish, butter sauce \$56

Otway Pork scotch, rhubarb, jowl, mustard \$48

Blackmore Wagyu MB9+ tri-tip, Café de Paris \$75/\$150

Macedon Ranges Duck, beetroot, apple \$79/\$158

please allow 40 minutes

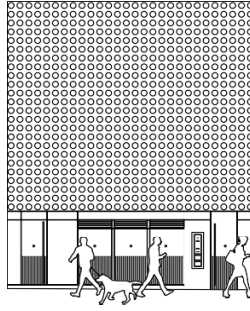
SIDES

Remi’s Patch Farm leaves, citrus dressing \$16

Gippy Gold potatoes, caramelized onion emulsion, chives \$16

Brussel sprouts, spiced yoghurt, pickles \$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

Brie Fermier (Cow / Soft) - \$21

Eidgenossen (Cow / Semi-Hard) - \$21

Bleu des Causses (Cow / Blue) - \$23

Selection of all cheese - \$38

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

DESSERTS

Raspberry sorbet, macadamia, soft chocolate \$21

Apple mousse, cinnamon, vanilla, brown sugar ice cream \$22

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

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

COFFEE

Pour Over Coffee \$8

Roasted By Proud Mary, Melbourne. Honduras

TEA

Sencha Tea - \$6

By Norm Tea, Tokyo.

Black Tea - \$6

By Norm Tea, Tokyo.

Peppermint - \$6

By Somage, Melbourne.

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