



Menu

2 Course Lunch \$85 pp | 3 Course Dinner \$115 pp

Please note there is a 1.5% surcharge for Visa, MasterCard & American Express.

Union Pay, JCB & Diners Club – 2.25%

ENTRÉE

Pan Seared Scallops (GF)

Butter Poached Sweet Corn, Pickled Young Onion, Corn Tuile, Spring Garden Zucchini, Charred Red Pepper Coulis

~Recommended Wine: Hungerford Sauvignon Blanc

Hints of Passionfruit, Grapefruit, Melon & Lemongrass

Glass: \$19 Bottle: \$80

Duck Liver & Cognac Pate (GF)

Caramelized Baby Pear, Fig Compote, Port Wine Jelly, Brioche, Watercress

~Recommended Wine: Gundog Wild Semillon

Distinctive Notes of Lemongrass, Herbal Tea & Peach

Glass: \$20 Bottle: \$90

Confit Pork Belly (GF)

Miso Smoked Carrot Puree, Caramelize Heirloom Carrot, Fennel & Apple Salad, Pineapple Emulsion "

~Recommended Wine: Tyrrell's Estate Grown Chardonnay

Delicate notes of Figs, Stone Fruits, Marzipan & Nashi Pear

Glass: \$20 Bottle: \$90

Char-Grilled Spatchcock Breast (GF)

Warm Terrine, Burned Leek Puree, Pickled Radish, Broad Beans, Eschalot & Balsamic Reduction

~Recommended Wine: Maude Pinot Noir

Aromatics of Violet, Dark Cherry, Plum & Blackcurrant

Glass: \$24 Bottle: \$115

Chickpea Panisse (GF) (Vegan*)

Hazelnut Foam, Crispy Chickpea, Asparagus, Garden Cucumber, Charcoal Dressing

~Recommended Wine: Brokenwood Pinot Gris

Aromas of pear & apple mix with hints of honeysuckle, subtle quince & spice

Glass: \$20 Bottle: \$90



MAIN

Charcoal Grilled Little Joe MB4+ Striploin (GF)

Smoked Gruyère Pomme Aligot, King Brown Mushroom, Garden Red Cabbage Ketchup, Rapini, Brandy Jus

~Recommended Wine: Tyrrell's Estate Grown Shiraz

Vanilla, Dark Cherry, Spicy Pepper, Liquorice & Red Plum

Glass: \$20 Bottle: \$90

Dry-Aged Duck Breast (GF)

Wild Rice & Spinach, Sweet Potato Gratin, Brussels Sprout, Blood Orange, Foie Gras Jus

~Recommended Wine: Margan Tempranillo Grenache Shiraz

Nutmeg, Vanilla, Dark Chocolate & Berry Jam

Glass: \$22 Bottle: \$105

Lamb Backstrap (GF)

Sumac & Pistachio Crust, Pumpkin Flan, Tuile, Spring Vegetables, Minted Labneh, Wild Garden Rocket, Herb Jus

~Recommended Wine: Brokenwood Cabernet Sauvignon Merlot

Ripe, rich plum notes combined with dusty tannins from the fruit & oak

Glass: \$20 Bottle: \$90

Pan Seared Grouper (GF)

Tomato Confit, Lilliput Capers, Desiree Potato Fondant, Green Vegetable Velouté, Karkalla

~Recommended Wine: Tim Adams Riesling

Grapefruit, Lime, Lemon & Floral Characteristics

Glass: \$18 Bottle: \$80

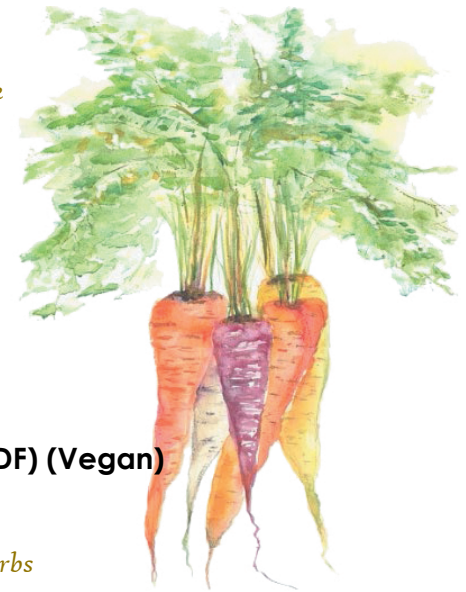
Roasted Garden Vegetables & Basil Pesto Risotto (GF) (DF) (Vegan)

Reggiano, Lime Mascarpone, Watermelon Radish

~Recommended Wine: First Creek Museum Semillon

Distinctive Aromas of Beeswax, Peach, Red Apple & Dried Green Herbs

Glass: \$19 Bottle: \$80



SIDES

Potato Purée & Thyme Oil \$15

Roasted Butternut Pumpkin
with Toasted Cashew,
Pistachio Praline & Binnorie
Goats Fetta \$15

Jamon & Black Pepper
Blistered Broccolini \$15



(GF) Gluten Free Upon Request Only

(DF) Dairy Free Upon Request Only

(Vegan) Vegan Upon Request Only

(V) Vegetarian Upon Request Only



DESSERT

Spring Garden Berry Mousse (GF)

Pistachio Praline Crumbs, Berry Textures, Garden Citrus Sorbet, Minty Oil

~Recommended Wine: Pepper Tree Sticky Pig

Elegant Flavours of Rich Nectar, Green Apple & Pears

Glass: \$18 Bottle: \$80

Seasonal Fruity Pavlova (GF)

Seasonal fruits, Walnut Praline Crumbs, Mango Jelly, Passionfruit Snow, Piggs Peake Tawny Glaze

~Recommended Wine: Piggs Peake I swine

Ripe Nectarine, Pears & Pineapple

Glass: \$18 Bottle: \$80

Camembert Crème Brûlée

Native Currant Granola, Caramel Popcorn, Spiced Apple Cranberry Chutney, Rosemary Lavosh

~Recommended Wine: Yalumba Botrytis Viognier Honeysuckle, musk & vanilla with notes of lemon thyme & ginger

Glass: \$18 Bottle: \$80

Chocolate Textures

Manjari 64% Mousse, Caramel Crunch, Dark Chocolate Sponge, Cocoa Crisps, Warm Grand Marnier Ganache

~Recommended Wine: Piggs Peake Tawny

Elegantly Lifted with Flavours Caramel & Nuts

Glass: \$18 Bottle: \$80

Selection of Sorbets (GF) (V)

Chef's Selection of Premium International & Australian Cheese (GF)

Guava Paste, Water Crackers, Muscatels, House Made Lavosh, Circa Lavender Honey, Dehydrated Vanilla Poached Pears

~Recommended Wine: Gundog Muscat

Prune, Maple, Burnt Raisins, Nuts & Caramel

Glass: \$18 Bottle: \$80



Circa's housemade and daily baked sourdough starts with amazing Demeter Farm Mill organic flours.

The starter culture that produces this sourdough was created in house and is now 3 years old
and ever changing.

We serve our sourdough with house cultured and churned butter that showcases different flavors daily.

The menu at Circa 1876 is inspired by the seasonal produce we grow and Australian native ingredients.
Any offerings we are unable to grow sustainably ourselves are sourced from local and interstate providers.

Circa 1876 fully organic garden grown produce by our horticulturalist George Findlay.

| heirloom beetroots | pomegranates | heirloom carrot | orange | mandarin | kumquats | mulberry | rosemary | thyme |
cucumber | heirloom cherry tomato | kale | pineapple sage | lavender | lemon | heirloom radish | leek | sage | mint |
spinach | honey | sweet williams | violas | borage | nasturtium | rosemary flower | pink peppercorn | apples | kiwi fruit |
pumpkin | fennel | marigold | zucchini flower | snow pea | beans | shallot | garlic | chilli | viola | sorrel | white onion | riberry
| curry myrtle | basil | bay leaf | passionfruit | raspberry | hot lips | strawberry | chives | garlic chives | pink society garlic |
chocolate mint | elk | snake beans | chard | spanish onion

