



SIRCULO Casa

READY MADE MEALS

	R (2 Pax)	L (4Pax)
Ragu of The Day	19	36
Spaghetti Meatballs	21	38
Lasagna	18	34
Eggplant Parmigiana (GF)	16	30

"SIRCULO PACKS"

Antipasto + Wine 44 85

3 cold cuts, 2 cheeses, panforte, marinated olives, pickled eggplant, savoury bites

Sirculo Signature Pack

60

1 Bottle of Wine, 2 meals, cheese plate + Grissini (feeds 2)

1 Bottle of wine, Antipasto plate, 3 meals, Dessert (feeds 4)

Night "In" Drinks

60

1 Bottle of Wine, 2 Sirculo Cocktails

The Best Part is The
CULO"

2 Bottles Wine, 4 Sirculo Cocktails 110

DESSERT

Tiramisù #checulo	16	29
Spiced Apple + Amaretti Crumble	17	31
Sea Salt Chocolate Tart	18	34
The Best Part is Cheese Platter!	24	42

SIRCULO DELI (100G)

COLD CUTS

Prosciutto Crudo (San Dan 24 Month) 8.5

Prosciutto Crudo (Parma 18 Month) 7.5

Prosciutto Cotto (Smoked Ham) 6.5

Salami Cacciatore (Mild / Hot) 5.9

Salami Cacciatore Mini (Mild / Hot) 6.5

Truffled Salami 7.5

Mortadella 4.5

Bresaola 9.2

Sorpressa 5.8

Pancetta (Flat) 8.1

Capocollo 6.3

Barossa Pastrami 5.5

N'duja Spread 7.6

SAY CHEESE

Parmigiano 4.6

Pecorino Romano 5.8

'Black' Pecorino Sardo 8.6

Provolone Dolce 5.5

Provolone Smoked 6.1

Gorgonzola Dolce 5.8

Dry Salted Ricotta 7.3

Buffalo Mozzarella 9

Burrata 9.5

HOUSE MADE SAUCES (700G).

Traditional Napoletana 9.5

Rich Bolognese 12.5

Creamy Pancetta + Mushrooms 10.5

Signature Seafood 15

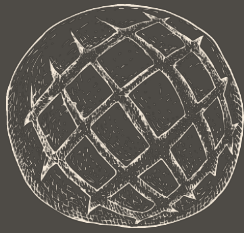


ORDER BEFORE 11AM FOR SAME
DAY PICK-UP OR DELIVERY



PH: (02) 96517441
WWW.SIRCULO.COM.AU
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SIRCULO



BREAKFAST

(SERVING UNTIL 11.30AM)

Bread Selection

Sourdough bianco | dark miche | mixed seeds
foccacia
6

Add your Spread

Locally sourced jam | B & V Australiana | peanut butter
nutella | ricotta

BANANA BREAD

Served with Whipped Ricotta and Walnut
6

BACON & EGG ROLL TRADIZIONALE

2 Eggs, 2 Rashers Bacon, Choice of Sauce
12

PORCHETTA BREAKFAST BURGER

Porchetta, fried eggs, nduja mayo, house pickled slaw, smoked apple relish on Brioche Bun
16

BREAKFAST BRUSCHETTA

Avocado, Heirloom Tomatoes, Basil, EVOO
13

Add Egg : 2.5

MEDITERRANEAN BAKED EGGS

Goose on the loose chorizo, kipfler, tomatoes, eggs & goats curd with
charred sourdough.
19

OMLETTE

Asparagus, Filled Mushroom, Rainbow Tomatoes, Grated Parmesan
19

FREE RANGE EGGS... YOUR STYLE

Poached, scrambled or fried on charred sourdough
10

SIDES

5

Mediterranean sausage

Chorizo

Sliced porchetta

Vine tomato, balsamic caramel, EVOO

Smoked salmon

Avocado

SIRCULO

LUNCH

(SERVING FROM 11.30am – 2pm)

Regular / Large
(1-2 Ppl) (4 Ppl)

SIRCULO ANTIPASTO PLATE

3 Cold Cuts, 2 Cheeses, Marinated Olives, Picked Eggplant, Fig & Walnut panforte
15

HEIRLOOM TOMATO, BUFFALO MOZZARELLA SALAD

Basil, oil, pane biscotto, lava salt, Exotic Mix Leaf
14 / 24

EGGPLANT PARMIGIANA

Mozzarella, Bechamel, Basil, House Napoli Sauce
16 / 29

LASAGNA TRADIZIONALE

House made lasagna, slow cooked Bolognese, Mozzarella, Bechamel, Parmiggiano
17 / 31

SPAGHETTI MEATBALLS

80/20 Mince, Slow cooked in Napoli Sauce
22 / 38

8 HOUR SLOW COOKED RAGÚ

Chef's choice ragú with Penne pasta
19 / 33

GNOCCHI

Pumpkin, cream, confit garlic, sage, walnut, gorgonzola
18 / 32

HOUSE MADE COTOLETTA

Double Crumbed, Herbed + Fresh Greens
18

MOROCCAN GRILLED CHICKEN (GF)

Spiced Lentils + Char Grilled Vegetables
19

SIRCULO PORCHETTA ROLL

Crispy Porchetta, Pickled Slaw, Smokey Apple Relish, Nduja Mayo
18

WAGYU BEEF BURGER WITH A TWIST

House aged prosciutto, smoked relish, onion, Nduja Mayo, buffalo mozzarella with parmesan chips
20

FISH OF THE DAY (MARKET BEST)

Charred Autumn Vegies, fennel, pomegranate, & herb salad
22

Sides

FAT CHIPS

Celery salt + Aioli
8

WARM AUTUMN VEGES (GF)

Truffle Oil & Salted Cheese
10

MEDITERRANEAN SALAD

Cavolo Nero, Radicchio, Fennel + Heirloom Tomatoes
9

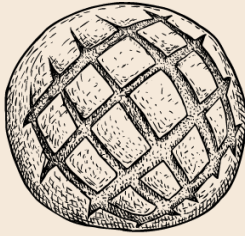
BAMBINI (KIDS)

Penne Sugo, parmesan 12
Spaghetti Bolognese 15
Cotoletta bites & chips 14
Italian ham & cheese toastie 10

*Check out our hand
selected retail and house
made products*



TO HAVE WITH
GREAT COMPANY



SIRCULO

DINNER

SIRCULO ANTIPASTO PLATE for 2
28

FOCCACIA
Charred with EVOO
10

PAN SEARED HAWKESBERRY CALAMARI
Rodriguez chorizo, Smoked Chilli, garlic + citrus splash w/ Grilled Sourdough
18

ACTIVATED CHARCOAL CRUMBED PRAWNS
Chipotle mayo + Lemon Cheek
21

SPRING BAY MUSSELS
White wine, beans, parsley w chard Sourdough
19

RAVIOLI FUNGHI
Ricotta, pine nuts, Parmigiano-Reggiano, truffle oil
22

GNOCCHI
Pumpkin, confit garlic, gorgonzola, sage, walnut, light cream
24

LINGUINI FRUTTI DI MARE
Homemade linguini, fresh seafood marinara, white wine, fresh herbs, rainbow tomatoes
27

WAGYU BEEF BURGER SIRCULO
18 Month Prosciutto Parma, provolone dolce, Nduja Mayo, greens served w/ Fat Chips
22

DOUBLE CRUMBED COTOLETTA PANINO
Twice crumbed Chicken Schnitzel, truffle aioli, pickled cabbage
21

SOUS-VIDE CHICKEN SUPREMA
Herb marinade, Paris mash, autumn greens
24

CRISPY SKIN PORCHETTA
Chard cabbage, spiced caramel pink lady, seeded mustard
27

ATLANTIC SALMON
Char grilled Dutch carrots, fennel, pomegranate & herb salad
28

SIDES

PARIS MASH

10

FAT-CUT CHIPS + AIOLI

8

AUTUMN SALAD

Cavaolo Nero, Raddichio, Walnut, slivered apples, Goats Cheese

12

WARM MEDITERRANEAN VEGETABLES

Autumn Greens, almonds, salted cheese

11

DESSERTS

TIRAMISU SIRCULO

12

SPICED APPLE + AMARETTI CRUMBLE

11

SMOOTH CHOCOLATE & HAZELNUT TART

14

SAY CHEESE>>>>PLATE

19