



CIRCA

S P I R I T

\$56

per person

Feed Us

Cold

A selection of French baguettes, brioche rolls and sour dough served with organic Olive oil and pink salt seasoned butter.

Gold Coast tiger prawns fresh from the trawlers with Mary rose sauce and lemon cheeks.

Hot

Toulouse style pork sausage with honey seed mustard.

Cumin spiced lamb ribs with garlic yoghurt.

Smoked paprika and lemon zest rubbed vegetable skewers with goats curd and green sauce.

Greek chicken skewers, minted labne chicken skin crackling.

Salads

Green leaves with chive edible flowers and vanilla bean dressing.

Salad of Ancient grains, roast pumpkin, pickled radish and spinach with cultured cream and dill.

Thai herb and noodle salad with crispy shallot and chilli dressing.

Sides of organic olives, pickles, mustards, sea salt and pepper.

To Finish

Local and imported cheeses with and dry fruits, crackers and pastes.

Add Ons:

Fresh shucked pacific oysters 3 ways. \$12 per person

A selection of petite fours and chocolates. \$8.50 per person