



STARTERS / SMALL PLATES

- Grilled garlic bread \$10 , House cut fries with aioli (GF) \$10
- Circus pizza bread \$16, Calamari with lemon aoli (GF) \$13
- Mozzarella and basil arancini balls with tomato couli \$14
- Chicken liver pate with onion jam and ciabatta \$14 (GF)
- Pork belly bites with a lime dressing \$16 (GF)
- Mixed platter: cured meats, cheese, dried fruit and ciabatta \$28

MAINS

- Vietnamese pho with charred beef, fragrant herbs and rice noodles (GF) \$26
- Sri Lankan chicken curry with basmati rice and tomato and cucumber salad (GF option) \$28
- Eggplant roll filled with mushroom, capsicum & haloumi on a tomato and herb salad (veg) \$26
- Chicken, avocado and mango salad with fresh herbs, ginger sesame dressing & rice noodles (GF) \$26
- Grilled fish of the day with fennel slaw, basil risotto and fresh herbs (GF) \$34
- Scotch fillet with roasted vine tomatoes, pan fried greens, house cut fries and garlic butter. (GF) \$34

PIZZA (GF option)

- American** -classic ham and pineapple \$22
- Vintage** – salami, blue cheese, walnuts, pear and caramelised onion \$25
- Mexican** - chorizo, bacon, black olive and chilli \$24
- Drover** - Braised lamb, harissa, red onion jam, oregano & tzatziki \$26
- Italian** - Classic Italian with a garlic base, sliced tomato, basil and mozzarella \$24
- Extras** – gluten free base, anchovies \$2 / side salad \$9

DESSERTS

- Lemon brulee with blueberry compote (GF Option) \$14
- White chocolate cheesecake with fresh berries \$15
- Passionfruit semi freddo with raspberry sorbet and coconut praline (GF) \$15
- Dark chocolate brownie with ice cream and caramel sauce \$14
- Circus sundae with choice of chocolate, caramel or berry sauce (GF option) \$12

KIDS MENU

- Homemade chicken bites with fries, salad and aioli \$12
- Ham and pineapple pizza \$12
- Mixed plate with ham, cheese, carrot sticks and garlic bread \$12
- Circus sundae with choice of chocolate, caramel or berry sauce (GF) \$8