



CAFE & RESTAURANT

ALL-DAY BREAKFAST MENU

BREAKFAST CLASSICS

BACON & EGG ROLL (GFO) / 13

choice of sauce: bbq, tomato, sweet chili, or tomato chutney

SOURDOUGH TOAST (V) / 8

choice of: butter, house made strawberry jam, marmalade, or vegemite

CRUSHED AVOCADO (GFO)(V) / 21

vegemite on buttered sourdough & 2 eggs your way

TOMATO SOURDOUGH (GFO)(VEO)(V) / 20

grilled sourdough, poached egg, tomato, avocado, rocket, soft feta, basil

FRENCH TOAST (GFO)(V) / 21

warm poached seasonal fruits, & choice of chantilly cream or greek yogurt

BAKED EGGS (GFO)(V) / 20

spinach, tomato stew, romesco, potato, chesse, herbs, harissa spice

CORN & BASIL FRITTERS (GFO)(V) / 22

spinach, avocado, feta, house sweet chili

2 FREE RANGE EGGS (GFO)(V) / 15

choice of scrambled, fried, or poached on sourdough toast

BIG BREAKFAST (GFO)(V) / 29

eggs your way, bacon, beef sausage, roasted tomato, homemade hash brown, mushrooms, baked beans

EGGS BENEDICT / 24

English muffin & choice of: ham, bacon, hot house smoked salmon

-Add spinach stack / extra 3.5

-Choose 3 for slider style / extra 5

DEATH ROW BREAKFAST / 45

200g wagyu sirloin, 2 fried eggs, hashbrown, mushrooms, sourdough toast

BREKKIE WRAP (V) / 22

bacon, tomatoes, spinach, hash brown, scrambled eggs, tomato chutney

ROLLED OATS PORRIDGE (V) / 18

mixed berries, honey butter

SONOMA HONEY SPICE GRANOLA (V) / 18

yogurt, fresh berries, banana

PANCAKES & WAFFLES

FLUFFY BUTTERMILK SOUFFLÉ PANCAKES / 21

Choose from:

- Caramelized banana, salted caramel, ice cream, cream
- Strawberries, maple syrup, cream, ice cream
- Add extra piece / extra 6.5

BELGIAN STYLE WAFFLES / 21

Choose from:

- Caramelized banana, salted caramel, ice cream, cream
- Strawberries, maple syrup, cream, ice cream
- Add extra piece / extra 6.5

OMELETTES

All served with sourdough toast
Egg white option available

FETA & HERB (GFO)(V) / 22

HAM & CHEESE (GFO) / 22

SPANISH (GFO) / 22

chorizo, potato, tomato, red onion

VEGETARIAN (GFO)(V) / 22

spinach, grilled vegetables, tomato

SIDES

Can be added to any dish; however cannot be ordered alone

BACON (2 SLICES) / 5

THICK BEEF SAUSAGE / 5

AVOCADO / 5

MUSHROOMS / 5

BUTTERED SPINACH / 5

HASH BROWNS / 5

ROASTED TOMATO / 5

LOCAL HONEY BUTTER / 5

HOT HOUSE SMOKED SALMON / 5.5

HALOUMI / 5

(V) - Vegetarian or Vegetarian Option Available

(VEO) - Vegan Option Available

(GF) - Gluten Free

(GFO) - Gluten Free Option Available

We are unable to make alterations to set meals

No split bills

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

LUNCH MENU (FROM 12 PM)

SOMETHING SMALL

GOATS CHEESE TART (V) / 20
roast pumpkin, caramelized onion, parmesan,
hazelnut and truffle dressing

TEMPURA TIGER PRAWNS (GFO) / 20
sweet chili sauce

DUMPLINGS / 18
choice of prawn or pork, ponzu soy sauce

SALADS/PASTAS

CAESAR SALAD (V) / 24
30.50 WITH GRILLED CHICKEN BREAST
poached egg, white anchovy, bacon, red onions,
croutons, parmesan shavings

GRILLED SEASONAL VEGETABLE SALAD (V) / 24
35 WITH HOUSE HICKORY SMOKED SALMON OR GRILLED
SALMON FILET
avocado, beets, fetta, hazelnut and truffle dressing

POTATO GNOCCHI (V)/ 27
ADD CHORIZO 32
spiced pumpkin puree, spinach, parmesan, pepitas,
eschalots, fetta

KING PRAWN SPAGHETTINI / 32
tomato, basil, chili, garlic, parmesan

SASHIMI BOWL DAILY FISH (GF) / 22
avo, cucumber, tomato, sobanoods, sesame

(V) - Vegetarian or Vegetarian Option Available
(VEO) - Vegan Option Available
(GF) - Gluten Free
(GFO) - Gluten Free Option Available

**We are unable to make alterations to set
meals**
No split bills

Our menu contains allergens and is prepared in a kitchen that
handles nuts, shellfish, sesame and gluten. Whilst all
reasonable efforts are taken to accommodate guest dietary
needs, we cannot guarantee that our food will be allergen free.

LARGE PLATES

250G RIVERINE #2+ SCOTCH FILET (GF) / 45
steamed seasonal greens, handcut chips, bearnaise
sauce

250G JACKS CREEK SIRLION #3+ / 45
steamed seasonal greens, handcut chips, bearnaise
sauce

MARKET FISH (GF) / 40
choose 2 between: vegetables, salad, handcut chips

CRISPY PORK BELLY (GF) / 24
pickled papaya cucumber salad, asian herbs, ponzu

200G CHICKEN SCHNITZEL / 20
MAKE IT A PARMY 24
chips and salad

FOR THE TABLE

GARLIC OR HERB BUTTER SOURDOUGH / 8

MIXED LEAVES / 10

HAND CUT CHIPS / 10

STEAMED SEASONAL VEGETABLES WITH
ALMONDS & ESCHALOTS / 10

**Host your next event at Cirque
Cafe**

Private upstairs function space
with a capacity of 15-70 people.
For more information check out:
cirquecafeandrestaurant.com



CAFE & RESTAURANT

DRINKS

COFFEES

We use Belaroma coffee beans - 250g packs also available for purchase at our register

CAPPUCCINO / FLAT WHITE / LATTE / HOT CHOCOLATE / CHAI LATTE / ICED LATTE
(S) 4 / (M) 5 / (L) 5.6

LONG BLACK / (S) 3.5 / (M) 4.5 / (L) 5

ESPRESSO / 2.5

MACCHIATO / PICCOLO / 3.7

ICED COFFEE / ICED CHOCOLATE / 7.5

EXTRAS

Milks: soy, almond, oat, lactose free / .70

Syrups: hazelnut, vanilla, caramel / .70

Mocha / .70

Extra shot / .50

Decaf / 1

TEAS

Supplied by T2

ENGLISH BREAKFAST / MORNING SUNSHINE / MELBOURNE BREAKFAST / FRENCH EARL GREY / TUMMY TEA / PACKS A PEACH / GORGEOUS GEISHA / PEPPERMINT / FRUITALICIOUS / CHAI / GREEN ROSE / CHINA JASMINE / CHAMOMILE / EARL GREY
5

FRAPPES

COFFEE / CHOCOLATE / MANGO / STRAWBERRY / MIXED BERRIES
10

MILKSHAKES

VANILLA / CHOCOLATE / STRAWBERRY / BANANA / CARAMEL
7

SMOOTHIES

BANANA / STRAWBERRY / MIXED BERRIES / MANGO / 8

JUICES

RED SUNSET / 8

orange, ginger, carrot, beetroot

REFRESH / 8

green apple, mint, pineapple

DETOX / 8

carrot, celery, ginger, lemon

WAKE UP / 8

celery, green apple, ginger, lemon

HYDRATOR / 8

watermelon, mint, orange

GREEN JUICE / 8

spinach, celery, green apple, ginger, lemon

CREATE YOUR OWN / 8

choose up to 4: orange, apple, carrot, pineapple, ginger, celery, mint, beetroot

SOFT DRINKS

COKE / DIET COKE / COKE ZERO / SPRITE / FANTA / SOLO / SCHWEPES LEMONADE / LEMON LIME & BITTERS / GINGER BEER
(CAN) 3.5 / (BOTTLE) 4.5

KOMBUCHA / 6.9

ORANGE JUICE / APPLE JUICE / TROPICAL JUICE / 4.5

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

CIRQUE

CAFE & RESTAURANT
WINE & BEER

SPARKLING

AZAHARA CHARDONNAY PINOT NOIR / VIC
(G) 11

THORN CLARKE NV BRUT PINOT NOIR
CHARDONNAY / SA
(B) 45

FIRST CREEK BOTANICA SPARKLING BRUT
CUVEE / NSW
(B) 32

SYMPHONIA PROSECCO / VIC
(B) 45

BANDINI PROSECCO / ITALY
(B) 48

WHITES

ROCKBARE CHARDONNAY / SA
(G) 12 / (B) 47

MITCHELL CLARE VALLEY RIESLING / SA
(G) 12 / (B) 47

TAINUI SAUVIGNON BLANC / NZ
(G) 9.5 / (B) 36

FIRST CREEK BOTANICA SEMILLON
SAUVIGNON BLANC / NSW
(B) 35

NORFOLK RISE PINOT GRIGIO / SA
(B) 30

SYMPHONIA PINOT GRIGIO / VIC
(B) 35

THORNE CLARKE PINOT GRIS / SA
(B) 39

SYMPHONIA ARNEIS / VIC
(B) 35

ALL SAINTS MOSCATO / VIC
(B) 42

REDS

YANGARRA SHIRAZ / SA
(G) 12 / (B) 45

NORFOLK RISE MERLOT / SA
(G) 8 / (B) 30

SYMPHONIA TEMPRANILLO / VIC
(G) 13 / (B) 50

ZINIO TEMPRANILLO / SPAIN
(B) 28

YANGARRA GSM / SA
(B) 39

SYMPHONIA SAPERAVI / VIC
(B) 45

FAT BASTARD PINOT NOIR / FRANCE
(B) 44

ROSÉ

KEITH TULLOCK PER DIEM ROSÉ / NSW
(G) 10 / (B) 37

SYMPHONIA PINOT TROIS / VIC
(B) 40

BEERS

JAMES BOAGS LIGHT / 9

HAHN SUPER DRY / 9

JAMES BOAGS / 9

STONE & WOOD PACIFIC PALE ALE / 9

CROWN LAGER / 9

LITTLE CREATURES PALE ALE / 9

COOPERS PALE ALE / 9

PURE BLONDE / 9

ONE 50 LASHES PALE ALE / 9

ORCHARD CRUSH APPLE CIDER / 9

CIRQUE

CAFE & RESTAURANT

COCKTAIL MENU

SPECIALTY COCKTAILS

MOCHATINI / 18

Kahlua, Vodka, Espresso, Chocolate syrup

NUTTY IRISHMAN (THE KEITH) / 18

Frangelico, Baileys, Cream

APPLE CRUMBLE / 18

Fireball, Vodka, Fresh apple juice, Lime

CANADIAN TODDY / 18

Whiskey, Maple syrup, Lemon

CHAI-LATTINI / 18

Bsileys, Fireball, Chai, Cream

CLASSIC COCKTAILS

MIMOSA / 16

Prosecco, freshly squeezed orange juice

BLOODY MARY / 16

Vodka, tomato juice, lemon juice, worcestershire sauce, tabasco, celery

COSMOPOLITAN / 16

Vodka, Cointreau, Cranberry juice, Lime

FRENCH MARTINI / 16

Vodka, chambord, pineapple juice

APEROL SPRITZ / 16

Aperol, prosecco, soda

DARK & STORMY / 16

Dark Rum, Ginger beer, Lime, Bitters

NEGRONI / 16

Gin, Sweet vermouth, Campari

PIÑA COLADA / 16

Rum, coconut cream, pineapple juice