

STARTERS / CINEMA SNACKS Grilled garlic bread \$16, wedges & garlic aioli \$16 Fried chicken with aioli (GF) \$24 Chicken liver pate with toasted ciabatta \$22 Chilli calamari with citrus mayo (GF) \$20 Tortilla crisps with smashed avocado and tomato salsa \$20 Chilli and garlic prawns with sesame rice (GF) \$24 Bao buns with crispy pork belly, herb slaw and orange glaze \$26 Fried cauliflower with cumin, chilli, citrus yoghurt and romesco sauce (GF) \$22

MAINS

Venison burger in a brioche bun with crispy bacon, berry and tomato chutney, onion rings, Circus greens, aioli and wedges \$34

Roasted spring vegetables, with salad greens, roasted almonds, marinated feta, chilli yoghurt and cashew cream (GF Veg) \$32

Pan fried sirloin on spinach and broccoli puree with seasonal veggies, potato and beetroot gratin, café de Paris butter and semi dried tomatoes (GF) \$44

Market fish, Spanish potato, crab salad, grilled greens with lemon caper cream(GF) \$42

Crispy pork belly with parsnip and apple puree, fennel slaw and picked onions (GF) \$38

Sri Lankan chicken curry with basmati rice, tomato and cucumber salad and poppadom (GF option) \$38

PIZZA (GF option)

Italian – Fresh tomato, parmesan, olive oil with fresh basil \$28 Mediterranean – Sundried tomato, spinach, Cajun spiced mushroom, artichokes, parmesan and olive oil \$30 Nordic – Salmon, capers, citrus cream, spinach, olive oil, oregano and marinated feta \$32 Vintage - Salami, blue cheese, walnuts, pear and onion jam \$32 Mexican - Chorizo, bacon, capsicum, olives, onion jam, oregano and olive oil \$30 Drover - Pulled lamb, garlic, rosemary, potatoes, mint yoghurt and onion jam \$32 Extras – gluten free base \$3 / side salad \$18

DESSERTS

Tropical Eton mess with mango sorbet, meringues, summer fruits and passionfruit cream (GF) \$22 White chocolate cheesecake with blueberry compote \$22 Chocolate hazelnut semi freddo with caramelized pears (GF) \$22 Chocolate brownie with salted caramel ice cream \$18 Circus sundae with choice of chocolate, caramel or berry sauce (GF) \$16 Affogato with vanilla ice cream, espresso and choice of liquor (GF) \$20