

CIRCA

FOOD + WINE

Food comes first at Circa. Our dining room, perched above Fitzroy St, overlooking Catani Gardens, is a dining experience not to be missed.

Head Chef Shaun Haggarty creates a visionary menu; sustainable seasonal eating with a spirit of fun and exploration – small, medium and large plates - unstructured and eclectic.

SHAUN HAGGARTY - MELBOURNE PUB GROUP EXECUTIVE

“Our menus at Circa are constantly evolving, guided by the season’s bounty and the best produce available.

Over the years we have forged strong relationships with a network of premium Victorian & Australian growers, farmers, foragers & fishermen. These suppliers drive our menus through the unique and benchmark products they procure and produce. We always cook with respect and care, whilst allowing ourselves to also have fun in the kitchen.”

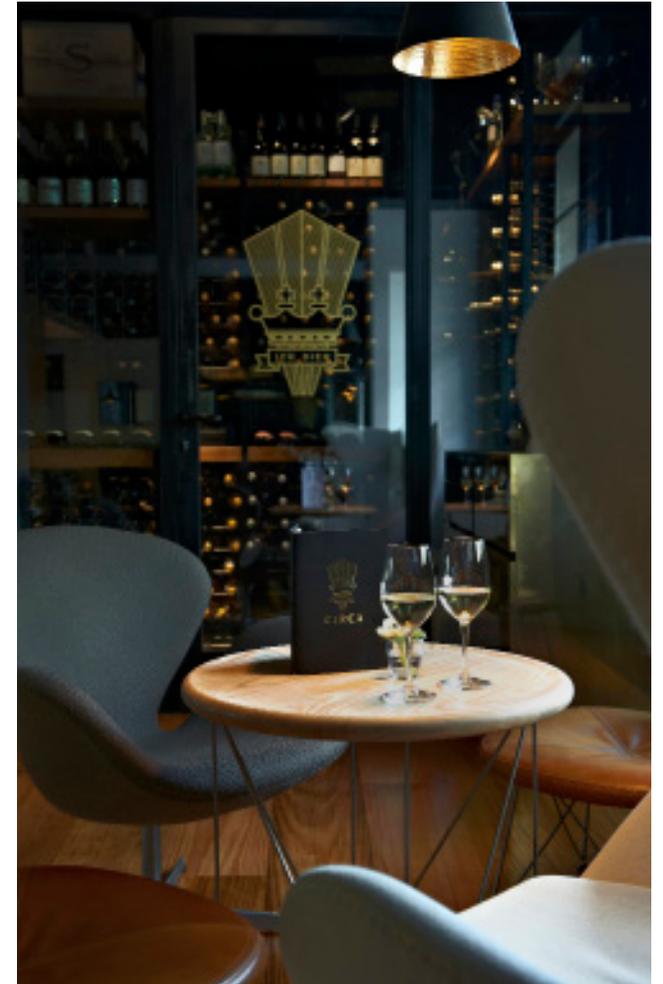
CONTACT

Circa events team on:
(03) 9536-1135
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AWARDS

2 HATS
THE AGE GOOD FOOD GUIDE
2016, 2017

HALL OF FAME
GOURMET TRAVELLER
WINE LIST OF THE YEAR
AWARDS 2015



CIRCA

Spaces

Circa's main dining room is available exclusively for food and wine events please contact the events office.

Private Dining Room

Pax: 18

The private dining room is a perfect space for an intimate gathering. It can comfortably accommodate up to 18 guests on one long table.



Balcony Room

Pax: 40

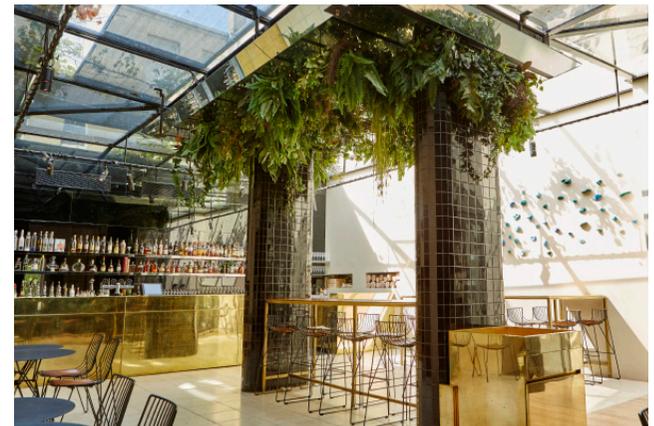
The balcony room is a beautiful event space featuring French doors opening onto a private balcony with views of leafy Fitzroy St + Port Phillip Bay.



Atrium Bar

Pax: 70

The bar at Circa is a light filled atrium feat. glass roof, botanical installation + designer furniture. Exclusive bookings available.



CIRCA

Food Packages

FEASTING

3 course \$80.00 pp (Lunch only)

5 course \$110.00 pp (Lunch + Dinner)

FEASTING MENU

Oyster selection to start

FEASTING ENTREE

Heirloom tomato w. fennel, lemon myrtle, curds + whey

Market fish sashimi w. BBQ melon + wasabi

Pressed pork w. quandong + piccalilli

FEASTING MAIN COURSE

King salmon w. daikon, sesame + dashi

Wood grilled beef w. caramelised cauliflower + onion

Flinders Island lamb w. 'fat' peas, celeriac + saltbush

Chef's selection sides

ARTISAN CHEESE

Local + imported cheese varieties

FEASTING DESSERT

Whipped chocolate w. fennel pollen + summer berries

Yuzu curd doughnuts w. raspberry sherbet

Carrot cake w. rhubarb + coriander root

Tea + Coffee

DEGUSTATION

5 course \$110.00 pp (Lunch + Dinner)

For each individual event, the highest quality seasonal ingredients are carefully selected and transformed into unique dishes showcasing Circa's signature style and elegance.

AMUSE

Chefs' selection

5 COURSE SAMPLE MENU

Market fish sashimi w. BBQ melon + wasabi

Heirloom tomato w. fennel, lemon myrtle, curds + whey

King salmon w. daikon, sesame + dashi

Wagyu beef w. caramelised cauliflower + onion

+ chefs' selection of 2 sides (extra \$10.00 pp)

Whipped chocolate w. fennel pollen + berries

Tea + Coffee

WINE PAIRING

Standard Australian \$75.00 pp

Premium Australian \$155.00 pp

Standard Imported \$95.00 pp

Premium Imported \$180.00 pp

THE TASTING TABLE

Our Head Sommelier, hailing from France, will personally host your private dining occasion creating an experience that will take you to places of nostalgic remembrance. Let our passionate team work with you to tailor your culinary voyage, showcasing your chosen wine region with boutique wines, complimented by chef's bespoke menu (max capacity 14 guests).

COCKTAIL

CANAPÉ PACKAGES

5 canapés + 2 substantial items.....\$50 pp

6 canapés + 3 substantial items + 1 sweet canape.....\$70 pp

8 canapés + 3 substantial items + 1 sweet canape.....\$80 pp

8 canapés + 1 bowl + 3 substantial items

+ 1 sweet canape.....\$90 pp

CANAPÉS

Salmon ceviche w. padron pepper + coriander

Vietnamese rice paper rolls w. nuoc cham dressing

BBQ Seven's Creek Wagyu w. homemade HP

BOWL ITEMS

Confit King Salmon + warm kipfler potato salad

Organic grain salad w. roasted pumpkin + herb labneh

Spiced lamb shoulder w. smoked almonds + brik pastry

SUBSTANTIAL ITEMS

'Frito misto' fried mixed seafood w. chips + aioli

Wagyu burger w. gruyere, dill pickle + special sauce

Buttermilk fried chicken w. pickles + green pepper mayo

SWEETS CANAPÉS

Passionfruit tart w. toasted meringue

Lemon curd brioche doughnuts w. raspberry sherbet

Baked apple + vanilla crème brûlée

* A more extensive menu selection is available upon request

All menus are samples only + can change seasonally without notice

Beverage Packages

*All packages include James Boags Light, mineral water + soft drinks

STANDARD BEVERAGE PACKAGE

2 hour duration	\$55 per person
3 hour duration	\$60 per person
4 hour duration	\$65 per person
Additional hour/s	\$10 per person

SPARKLING WINE

NV Domaine Chandon, Yarra Valley	
+ NV Moet et Chandon 'Imperial'	\$44pp (2 hours)

WHITE WINE (PLEASE SELECT ONE)

Preece Pinot Grigio, 2017 King Valley Victoria
 The Bend Sauvignon Blanc, 2017 Central Victoria
 Voyager Chenin Blanc, 2016 Margaret River WA
 Brokenwood Chardonnay, 2016 Beechworth Victoria

RED WINE (PLEASE SELECT ONE)

Mitchelton Shiraz, 2015 Nagambie Victoria
 Chateau du Grand Puch Bordeaux Rouge, 2015 Bordeaux France
 Langmeil Three Gardens SMG, 2015 Barossa Valley SA
 Farm to Table Pinot Noir, 2016 Strathbogie Ranges Victoria

BEER

A variety of local & imported tap beers

UPGRADED BEVERAGE PACKAGE

2 hour duration	\$65 per person
3 hour duration	\$75 per person
4 hour duration	\$85 per person
Additional hour/s	\$10 per person

SPARKLING WINE (PLEASE SELECT ONE)

NV Salatin Prosecco DOCG Treviso Extra Dry, Veneto Italy	
NV Domain Chandon, Yarra Valley	
+ NV Moet et Chandon 'Imperial'	\$44pp (2hours)

WHITE WINE (PLEASE SELECT TWO)

Mitchelton Blackwood Park Riesling, 2017 Nagambie Victoria
 Preece Chardonnay, 2017 Central Victoria
 Crothers Marsanne, 2017 Yarra Valley Victoria
 Cape Mentelle 'Georgiana' Sauvignon Blanc, 2017
 Margaret River WA

RED WINE (PLEASE SELECT TWO)

Mitchelton Cabernet Sauvignon, 2014 Nagambie Victoria
 S.O.S Sangiovese, 2016 Yarra Valley Victoria
 Preece Pinot Noir, 2017 Yarra Valley Victoria
 O'Leary Walker Shiraz, 2015 Clare Valley SA

BEER

A variety of local & imported tap beers

PREMIUM BEVERAGE PACKAGE

2 hour duration	\$75 per person
3 hour duration	\$85 per person
4 hour duration	\$95 per person
Additional hour/s	\$10 per person

SPARKLING (PLEASE SELECT ONE)

Domain Chandon, 2013 Yarra Valley	
Salatin Prosecco DOCG Treviso Extra Dry, NV Veneto Italy	
Domain Chandon Rose, NV Yarra Valley	
+ NV Moet et Chandon 'Imperial'	\$44pp (2hours)

WHITE WINE (PLEASE SELECT TWO)

Domaine Louis moreau Chablis, 2014 Chablis France
 Mitchelton Chardonnay, 2016, Nagambie Victoria
 Ocean Eight Pinot Gris, 2016 Mornington Peninsula Victoria
 Cloudy Bay Sauvignon Blanc, 2017 Marlborough NZ

RED WINE (PLEASE SELECT TWO)

Preece Cabernet Sauvignon, 2016 Central Victoria
 William Crossing Pinot Noir, 2015 Macedon Ranges Victoria
 Mitchelton Heathcote Shiraz, 2015 Nagambie Victoria
 Domaine St Etienne Cabernet Franc, Merlot, Cot, 2015 S.W. France

BEER

A variety of local & imported tap beers

