



Menu

2 Course Menu \$ 75

3 Course Menu \$ 95

4 Course Chefs Végétarien Tasting Menu \$ 85

5 Course Chefs Tasting Menu \$ 120 - With Paired Wines \$ 180 (Minimum 2 Hours)

Wagyu 5+ MB Rib Eye On The Bone to Share for 2 \$ 150

Chefs Tasting Menu

1st course

Sesame Crusted Yellow Fin Tuna

Soft Cooked Pullet Egg, Olive Cheeks, Chipotle Aioli, Wasabi Roe, (GF)

Fresh Garden Greens and Lime

By The Glass: 2014 Pepper Tree Wines Limited Release Pinot Gris

2nd course

Crispy Skin Jumbo Quail

Smoked Beetroots, Goats Cheese, Beetroot Puree, Garam Masala, Fresh Garden Greens (GF)

By The Glass: 2014 Krinklewood Francesca Rose

3rd course

Lobster & Black Garlic

Stuffed Zucchini Flowers, Herb Emulsion, Lobster Foam, Chilli Jam

By The Glass: 2014 Gun Dog Estate Semillon

4th course

Two Parts Duck

Seared Duck Breast, Slow Cooked Duck Egg, Fresh Black Truffle,

Truffle Potato Foam, Asparagus and Jamón

Fondant Potato, Roast Baby Carrots

By The Glass: 2013 Tyrrell's Wines HVD & The Hill Pinot Noir

5th course

Duo of Desserts – Choice of Any Two

Coconut Panna Cotta

Toasted Coconut, Pineapple Jelly, Malibu Pearls, Splice Sorbet, Sugar Glass (GF)

Oop's I Dropped My Ice Cream

Nitrogen Poached Mango Mousse, Lemon Curd, Crumble & Vanilla Tuile

Black Forrest Macaron

Dark Chocolate Mousse, Morello cherries and Roscrea Muscat Sorbet (GF)

By The Glass: 2014 Margan Botrytis Semillon

Entrée

Half-Dozen Freshly Opened Oysters
Red Wine Mignonette and Lemon
Three Pacific Oysters – Coffin Bay
Three Rock Oysters – Port Stephens

Crispy Skin Jumbo Quail

Smoked Beetroots, Goats Cheese, Beetroot Puree, Garam Masala,
Beetroot Chips and Fresh Garden Greens
(GF)

Lobster & Black Garlic

Stuffed Zucchini Flowers, Herb Emulsion, Lobster Foam, Chilli Jam

Foie Gras & Blueberry

Smoked Aligot, Blueberry Gel, Croutes

Wabbit Season

Crumbed Hunter Valley Rabbit Terrine, Circa Honey Glazed Carrots,
Parsley Gel, Carrot Caviar

Sesame Crusted Yellow Fin Tuna

Soft Cooked Pullet Egg, Olive Cheeks, Chipotle Aioli, Wasabi Roe,
Fresh Garden Greens and Lime
(GF)

Mains

Grilled Hunter Valley Grass Fed Beef Tenderloin

Cauliflower Puree, King Brown Mushrooms, Foie Gras, Summer Beans, Port Jus.

(GF)

Four Point Lamb Rack

Pea Puree, Smoked Yoghurt, Peach Gel, Kipfler & Asparagus Hash

(GF)

Two Parts Duck – Served Pink

Seared Duck Breast, Salt Bush, Slow Cooked Duck Egg, Fresh Black Truffle,
Truffle Potato Foam, Asparagus and Jamón

Confit of Pork

Crispy Skin of Pork, Black Lentils, Pickled Garden Radish, Celeriac Puree,
Dijon Mustard Spheres

(GF)

Blue Eye Cod

Sweet Corn Puree, Chilli Vongole, Blackened Corn, Butter Confit Fennel, Cod Crackle

(GF)

Waygu 5 + Marble Score Rib Eye On The Bone (For Two)

\$150

Served with Garden Salad, Potato Purée, Green Beans, Béarnaise Sauce and Jus

(GF)

On the Side



House Marinated Local Olives	\$9.5
Roasted Butternut Pumpkin with Toasted Cashew & Pistachio Praline and Thyme Oil	\$9.5
Potato Puree & Thyme Oil	\$9.5
Jamon & Black Pepper Blistered Green Beans	\$9.5
Organic Crusted Potato, House cured Bacon, Onion & Garlic Croquettes	\$9.5
Circa Organic Green Salad with Fresh Tomato, Olives & Sanded Walnuts	\$9.5
Tomato Salad, Mixed Heirloom Tomatoes, Goats cheese, Rocket Pesto & Pine nuts	\$13

Vegetarian Menu

Mushroom Risotto with Black Truffle Cream (GF) (V)

Parmesan Wafer and Basil Oil

Textures Of Beetroot

Beetroot Gnocchi, Smoked Beetroots, Beetroot Chips, Mulberry Gel, Fennel (GF) (V)

Circa Baby Vegetable Garden

Edible Soil, Cauliflower Purée, Today's Selection of Freshly Picked Vegetables (GF) (V)

4 Course Chefs Vegetarian Tasting Menu

1st Course

Textures Of Beetroot

Beetroot Gnocchi, Smoked Beetroots, Beetroot Chips, Mulberry Gel, Fennel

2nd Course

Mushroom Risotto with Black Truffle Cream

Parmesan Wafer and Basil Oil

3rd Course

Circa Baby Vegetable Garden

Edible Soil, Cauliflower Purée, Today's Selection of Freshly Picked Vegetables

4th Course

Truffle Crème Brulee Foam

Truffle Honeycomb, Rhubarb, Crème Fraiche Ice cream, Truffle Honey

Dessert

Coconut Panna Cotta

Toasted Coconut, Pineapple Jelly, Malibu Pearls, Splice Sorbet, Sugar Glass
(GF)

Truffle Crème Brulee Foam

Truffle Honeycomb, Rhubarb, Crème Fraiche Ice cream, Truffle Honey
(GF)

Goats Curd and Lemon Cello Cheese Cake

Raspberry Jelly, Caramelised White Chocolate, Lemon Cello Gel, Fresh Berries
(GF)

Oop's I Dropped My Ice Cream

Nitrogen Poached Mango Mousse, Lemon Curd, Crumble & Vanilla Tuile

Apple Pie

Apple Pie ice-cream, Toffee'd Crumb. Glazed Apple, Chantilly and Mint Bubbles

Black Forrest Macaron

Dark Chocolate Mousse, Morello cherries and Roscrea Muscat Sorbet
(GF)

Cheese (50 grams)

\$17

L'Artisan, Mountain Man

Wash Rind, Cow's Milk, Victoria, Australia

L'Artisan, Fermier

Semi Hard Ash, Cow's Milk, Victoria, Australia

L'Artisan, Extravagant

Triple Cream, Cow's Milk, Victoria, Australia

Bellingham Blue Cheese

Blue, Cow's Milk, Victoria, Australia

Délice de Bourgogne

Triple Cream, Cow's Milk, Burgundy, France

Cheese Tasting Plate (Includes a Choice of 3 Cheese)

\$33

EIGHTVEIGHT



CIRCA 1876
HUNTER VALLEY

PEPPERS
CONVENT
HUNTER VALLEY