

Lunch (from 12pm) Monday 18th February

ALL DAY BREAKFAST

parmesan not-so-scrambled eggs 22
biodynamic eggs w/fresh chilli [or] real truffle oil, under shaved parmesan w/avocado, tomato, baby spinach, fresh herbs and sourdough [or] organic basmati rice with grass fed butter

breakfast w/gwyneth 22
sautéed white quinoa, kale and mixed greens w/garlic and chilli under two fried biodynamic eggs

CIRCUS SOUPS

side 11 bowl 16 t/a 14

six hour organic brown rice chicken congee
w/ carrot ginger onion chilli flakes and shallot

roasted roma tomatoes and fennel
w/ sage thyme garlic and chilli

THE SALAD PLATES (CHOOSE ANY/ALL)

side 12 regular 18 sharing 28 t/a 15

cardamom roasted beetroot and goats feta
w/ crushed pistachio cinnamon thyme and sea salt

fresh shredded savoy and red cabbage sprouts kale
w/ yuzu and pomegranate

green papaya cucumber carrot and coriander
w/ crushed almond fresh chilli torn mint and lemon

THE DAILY PLATES

**the amazing arifin's thai beef lemongrass galangal
ginger chilli coriander curry 28**
served on organic basmati rice

slow roasted grass fed leg lamb 30
w/ garlic thyme rosemary served w/ daily salads

SWEET TREATS

callebaut chocolate salted hazelnut spelt cookie 5.5

giant dark chocolate salted caramel coconut slice 5

SANDWICH BOXES

all served w/ sourdough organic grass fed butter
cos-leaves tomato cucumber sprouts olives
berries & daily salads

mustard mad biodynamic egg salad 17

meredith goats chevre 17
w/basil oil and hazelnuts

free-range preservative-free smoked ham 17
w/dijon and pickle

preservative-free bangalow pork salami 17
w/pickle and parmesan

preservative-free pino's smoked turkey 18
w/agave blue cheese

poached organic inglewood chicken 18
w/dijon-chive biodynamic yoghurt

grass-fed sustainable medium-rare beef 18
w/horseradish yoghurt

SIDES

sourdough bread and organic butter 5

biodynamic essence bread and organic butter 6

organic basmati rice with grass fed butter 5

boiled biodynamic egg 3

olive oil fried biodynamic egg 5

avocado w/olive oil and coriander 5

raw probiotic slow fermented kimchi pickle 5

meredith ash goats chevre 6

grilled haloumi 6.5

mixed mushroom melody 12

mustardy biodynamic egg salad w/herbs 6.5

free-range preservative-free ham 6.5

preservative-free bangalow pork salami 7

preservative-free smoked turkey 7

poached organic chicken w/olive oil 8

grass-fed medium-rare beef 9