

Circa Dinner Menu

Portarlington mussels (white wine or napoli sauce) 24.9 *

White wine sauce - Crème fraiche, chilli, garlic, white wine & toasted bread

Queenscliff Ale beer battered flathead and chips 25.9 * (poached available 28 *)

Served with garden salad and home-made tartare sauce

Goan Chicken Curry 26 *

Free range chicken breast, marinated in authentic curry spices served with basmati rice and pappadums

Traditional carbonara (Vegetarian option available) 27

Made to a traditional recipe with mushrooms, egg and parmesan featuring local award winning smoked bacon

Seafood Laksa 28

Fresh seafood, rice noodles in an authentic laksa sauce. Served with fresh chilli and basil from the chef's garden w. crusty bread

Seafood Pie 28

Prawn, calamari, salmon, flake and mussels in white wine and garlic mornay sauce. Golden puff pastry, cauli puree and seasonal greens.

Mushroom Risotto 30 *

Delicate combination of porcini, swiss brown and shitake mushrooms finished with parmesan, olive oil and fresh parsley

Chicken supreme - Circa special 30

Crispy oven roasted chicken with camembert and dijon sauce, served on a bed of cauliflower risotto.

Pork belly 32 *

Succulent Otway free-range pork, creamy mash, blanched beans, house apple sauce and gravy

Slow cooked lamb shank 32.9

Red wine, garlic, rosemary, tomato and garlic sauce w. mash and greens

Porterhouse Steak 38.9

Yearling Porterhouse, roast potatoes, seasonal greens served with rich, shiraz and pepper reduction

*The best things in life are the
people you meet the places you've been
and the memories you make along the way*

Desserts 12.9

served with ice-cream and cream

Chocolate fudge slice with chantilly cream and berry coulis

Sticky date pudding

Lime Citrus tart

Also enquire about weekly selection of sweets from the dessert cabinet

Cheese platter hard and soft cheese w toasted sourdough and crackers



Starters & Tapas and to share

Soup of the day 14

Bowl of savoury mini home-made sausage rolls w. house relish 7

Potato wedges 11

Sour cream and sweet chilli sauce

Whiting fish tacos *

Crumbed whiting served on a soft taco with freshly made salsa and a mild, creamy chilli dressing **2 per serve 12 3 per serve 18**

GF 2 tacos add 4

Cauliflower tempura 11.9

Tossed in spices, dipped in tempura batter, served with a spicy aioli

Pesto and mozzarella arancini balls (3) 14

Served w. house Napoli sauce, fresh lemon and garlic aioli

Home-made sweet corn fritters (3) 13.9

with tomato salsa and sweet chili sour cream

Herb crumbed chicken strips 14

Tasty golden chicken breast strips with herb crust and spicy aioli

Spicy Buffalo wings (5) 14

Marinated in traditional buffalo wing sauce w. chilli, paprika and garlic.
Chef's fiery chilli sauce served on the side

Chicken w. spring onion pancakes (2) 16

Chicken breast marinated and flash fried in house hoisin sauce on freshly made tasty spring onion pancakes.

Sides

Chips 7

Garden salad 7.5

Bowl of vegetables 8

Oven baked garlic and parmesan bread 10

Children's Menu

Ham and cheese toasty & chips 8

Fish and chips 12

Calamari and chips 12

Carbonara 12

Vanilla ice-cream with selection of toppings 6

- Chocolate
- Caramel
- vanilla
- strawberry
- banana

Sweet Treats

Selection of cakes and slices from dessert cabinet 8

Chantilly whipped cream 2

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#10% surcharge public holidays *** Gluten free option**

Circa 1902 Lunch

Soup of the day with toasted sour dough * 14

Pulled pork roll & chips 20.5 *

Slow cooked spiced pork La Madre buttermilk bun
homemade coleslaw and caramelised onion

Portarlington mussels (white wine or Napoli sauce) 23.9 *

White wine sauce - Crème fraiche, chilli, garlic white wine toasted bread

Traditional carbonara (Vegetarian option available) 25.9

Made to a traditional recipe featuring local award winning smoked bacon
spring onions, mushrooms, creamy egg-based sauce, parmesan and fresh
parsley

Queenscliff Ale beer battered flathead and chips 25.9 *

Garden salad and house tartare

Crispy panko fried calamari 25.9

Garden salad, chips, and house tartare aioli

Goan chicken curry 26 *

Free range chicken breast, marinated in authentic curry spices served with
basmati rice and pappadums

Nasi Goreng 28 *

Indonesian stir fried rice with shredded chicken spring onions, mild fresh
chilli, sweet soy, topped with golden crumbed poached egg

Seafood Pot Pie 28

Prawn, calamari, salmon, flake and mussels in white wine and garlic
mornay sauce & golden puff pastry. Served w. salad and French fries.

Beef and Guinness Pot Pie 28

Slow cooked beef pie made with local mussel stout and topped with flaky
puff pastry top. Served with chips and garden salad.