

# Lunch (from 12pm)

## Tuesday 11<sup>th</sup> December

### 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

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

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

### THE SALAD PLATES (CHOOSE ANY/ALL)

side 12 regular 18 sharing 28 t/a 15

**roasted eggplant baby carrot and Basmati**  
w/ crunchy cavolo nero coriander and crushed garlic

**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