



CIRCA SPIRIT | COCO  
DOUBLE BARREL | OBSESSION

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**GOURMET CANAPE MENU**

MINIMUM 10 PERSON

**\$40 per head**

- Mini wagyu burger in brioche bun with tomato and cheddar
  - Italian Caprese skewer - heirloom tomato, bocconcini with balsamic glaze (V,GF)
  - Vietnamese lemongrass chicken skewers with onion and shallot (GF)
    - Chef selection of sushi
    - Spinach ricotta turnovers (V)
- Mini fruit cup with seasonal melons and berries (V,GF)

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**SILVER CANAPE MENU**

MINIMUM 10 PERSON

**\$55 per head**

- Smoked salmon tartlet with avo mousse
- Vietnamese lemongrass chicken skewers with crispy onion (GF)
  - BBQ pulled pork bao with cucumber, sour reddish and chili mayo
  - Chef selection of sushi
- Oriental duck spring roll with chili mayo
- Prawn cocktail tartlets with pink tarama

**Platter**

- Dessert platter for share (in petit four size) (V)
  - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
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### **GOLD CANAPE MENU**

MINIMUM 10 PERSON

**\$66 per head**

- Chef selection of sushi
- BBQ pulled pork bao with cucumber, sour carrot and chili mayo
- Crab meat spring roll with Thai sweet chilli sauce
  - Smoked salmon tartlet with avo mousse
    - Semi cooked Queensland scallops on shell with wakame salad
    - Mini wagyu burger in brioche bun with tomato and cheddar
    - Melon wrapped with jamon iberico with baby bocconcini
- Crispy sesame prawn parcel with chili mayo

### **Platter**

- Dessert platter for share (in petit four size) (V)
  - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
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**PLATINUM CANAPE MENU**

MINIMUM 10 PERSON

**\$86 per head**

- Chef selection of sushi
- Oriental duck pancake with hoisin sauce and cucumber
  - Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)
  - BBQ pulled pork bao with cucumber, sour reddish and spicy mayo
  - Semi cooked Queensland scallops on shell with tomato salsa
- Smoked salmon tartlet with avo mousse
- Prawn cocktail tartlets with avocado mousse and dill
  - Melon wrapped with Spanish jamon skewer with baby bocconcini
  - Black truffle infused filet mignon crostini

**Platter**

- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

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## CIRCA SPIRIT

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### SILVER BUFFET MENU

MINIMUM 10 PERSON

**\$66 per head**

#### Appetizers on arrival

- Homemade mini quiches
- Chef selection of sushi
- Mini wagyu burger with tomato and cheddar

#### Platters

*(\*Choose ONE from the below)*

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

**Or**

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

#### Main Course

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
  - Homemade cheesy angus beef lasagne
  - Cold serve chicken pesto penne with sun dried tomato
  - Mediterranean shrimp and couscous salad
  - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
  - Dessert platter for share (in petit four size) (V)
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## CIRCA SPIRIT

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### **GOLD BUFFET MENU**

MINIMUM 10 PERSON

\$85 per head

#### Appetizers on arrival

- Chef selection of sushi
- Oriental duck spring roll with chilli mayo
- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo

#### Platters

*(\*Choose ONE from the below)*

- Chef selection sashimi with lemon wedges (GF)

#### **And**

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

#### **Or**

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

#### Main Course

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
  - 6 hours sous vide lamb rack with cumin rub (GF)
  - Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
  - Lemongrass chicken on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
  - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
  - Dessert platter for share (in petit four size) (V)
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## CIRCA SPIRIT

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### PLATINUM BUFFET MENU

MINIMUM 10 PERSON

**\$96 per head**

#### Appetizers on arrival

- Chef selection of sushi
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Crispy sesame prawn parcel with chili mayo

#### Platters

*(\*Choose ONE from the below)*

- Chef selection sashimi with lemon wedges (GF)

#### And

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives\*

#### Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers\*

#### Main Course

- 12 hours sous vide scotch fillet with bake vegetable (GF)
  - 63-degree confit salmon fillet with thyme, garlic and chili (GF)
  - Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF)
- Sticky pork on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
- Classic oven roast porchetta with herb and chili filling
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
  - Dessert platter for share (in petit four size) (V)

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**PLATTER**  
**SERVE 10-15 PERSON**

\$138 each

**Cheese Platter**

Mature Cheddar / Blue Vein Cheese/  
Creamy Brie served with fresh berries and crackers,  
lavash, nuts and dried fruits

**Fruit Platter**

Fresh Seasonal fruits with watermelon, rock melons,  
pineapple fresh berries and strawberries

**Dessert Box**

Variety Sweet and Dessert - Caramel Slices,  
Brownie Slices, New York Cheese Cake and  
Chocolate Mousse Dessert

**Assorted Sushi**

Grilled salmon, avocado, teriyaki chicken,  
tempura prawn cucumber, tofu and tuna on assorted nori

**Vegetarian Antipasto and Dipping (V)**

Hummus, beetroot hummus, babaganoush,  
vegetables, marinated olives, pickles,  
flat bread and crisp such as grissini,  
lavosh or crackers

**Charcuterie board**

Salami, prosciutto, ham, trio of dips,  
olives, crackers and nuts

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**Gluten free or vegetarian option**

Authentic sicilian eggplant parmigiana (V)(GF) \$38  
(Serve for 2-3 Pax)

Vietnamese satay chicken noodle salad (GF) \$42  
(Serve for 2-3 Pax)

Vietnamese crispy tofu noodle salad (V, GF) \$42  
(Serve for 2-3 Pax)

Teriyaki tofu vermicelli with cucumber, sour carrot  
and yuzu dressing (V, GF) \$95  
(Serve for 5 Pax)

Lemongrass chicken vermicelli with cucumber,  
sour carrot and yuzu dressing \$98  
(Serve for 5 Pax)

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**GOLD SEAFOOD PLATTER**  
SERVE 3-4 PERSON

\$334 per platter

- Fresh shucked oysters and lemon wedges 12 pcs
  - Salmon sashimi with soy sauce, wasabi paste
  - Grilled scallops on shell with house dressing 10 pcs
    - Whole vanamei prawns with lemon 2kg
    - New Zealand green lip mussel 1kg
  - Lobster tail grilled with garlic butter and herbs 2pcs
  - Teriyaki salmon fillet boneless with skin 2pcs
  - Crumbed calamari rings
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## PREMIUM SEAFOOD PLATTER

SERVE 3-4 PERSON

\$550 per platter

- Fresh shucked oysters and lemon wedges 24 pcs
  - Sashimi platter (salmon, tuna, scallop etc.)  
with soy sauce, wasabi paste
- Grilled lobster tail with garlic butter and herb 4pcs
- Grilled scallops on shell with house dressing 10pcs
  - Whole Vanamei prawns with lemon 2kg
- Jumbo scampi serve raw with slice lemon 4pcs
  - New Zealand green lipped mussel 1kg
- Teriyaki salmon fillet boneless with skin 2pcs
  - Crumbed calamari rings

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