

SPRING 2024

CYGNET

BY SEAN CONNOLLY

APPETISERS

Ocean shelf oysters mixed ½ doz,
mignonette, lemon
54

Caviar service
House caviar - 30g/50g
105/160

Crab lettuce
tacos
36

Devilled egg
12

Clams casino ½ doz
16

Baked scallop, pistachio pesto
17 each

CBD LUNCH SET

Two \$58 | Three \$68

ENTREE

Prawn cocktail
36

Baby vegetables crudite, green
goddess dressing
27

Table side Caesar salad +6
32

Raw tuna, pink pamplemousse, fennel
pollen, capers +6
32

Duck liver parfait, cornichons, toast
36

Tableside steak tartare +6
34

MAIN

Ricotta gnocchi,
orgy of mushrooms
36

Roast sea bass,
Pistou broth
46

Cygnet New York burger
8oz Wagyu patty, Red Leicester cheese
42

King crab linguini
chilli, lemon, butter
42

Steak frites
Portoro, NSW, grain fed
minute steak, shoestring +12
48

Lobster frites
Half, Boston Bay, garlic butter,
shoestring +36
62

DESSERT

New York Cheesecake
raspberry, lime
20

Strawberries Romanoff
22

Crème caramel
18

Chocolate orange tart
Chantilly cream
18

Warm madeleines
12

Cheese selection (3 pieces) +10
28

VEGETABLES

Charred sprouting broccolini.....14	Heirloom tomatoes.....16	Smoked mash potato.....14
Telegraph leaf salad.....14	Creamed spinach.....14	Duck fat potatoes.....20
Honeycomb mac and cheese.....14		French fries.....12

STEAK LIBRARY

Eye Fillet84
Portoro, AU, Angus,
MBS3, grain fed, 250gm

Veal Ribeye.....92
Holland, milk fed,
400gm

New York Strip60
Portoro, AU, Angus
MBS4, grain fed 300gm

Rump.....125
Blackmore, AU, Wagyu,
MBS9, 400gm

OP Rib.....112
Little Joe, AU, Angus,
MBS4, grass fed, 600gm

Magalica pork chop.....67
Spain, 400gm

T-bone.....282
Stone Axe, AU, fullblood
Wagyu, MBS9, 1.2kg

Tomahawk.....388
Stockyard F1 Wagyu, AU,
MBS5, 1.8kg

Your choice of :

Red wine jus
Peppercorn
Salsa verde
Anchovy butter
Miso hollandaise
Café de Paris

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 9% GST.