

CYGNET

BY SEAN CONNOLLY

Enjoy a glass of wine or a beer -\$10

CBD SET LUNCH
Two \$48 | Three \$58

Free corkage

ENTRÉE

Prawn cocktail,
pink blush mayo

Small seafood platter, lobster rolls,
oysters, prawns
minimum two people +15pp

Charcoal baked squid, pistachio pesto,
small leaves

Feta, watermelon, tomato salad,
pomegranate, strawberry, chardonnay
vinegar

MAIN

Cauliflower steak,
cauliflower cream, smoked almonds,
salsa verde

Steak frites,
Portoro NSW grain fed minute steak,
shoestring +10

Crumbed chicken,
kombu salt, creamed spinach,
mustard mayo

Spaghetti vongole,
parsley, chili,
white wine

Tuna steak,
'au poivre',
pomme puree +5

Cygnets New York burger,
8oz Wagyu patty, cheddar cheese,
shoestring

Ricotta gnocchi,
orgy of mushrooms +5

Crab linguini,
chili, lemon, butter +5

Roasted sea bass,
gnocchi, salsa verde

Grilled lamb rump,
mint pea cream, grilled peas +5

SIDES

Creamed Spinach +9

Duck fat potatoes +9

Charred broccolini, anchovy dressing +9

Honeycomb mac & cheese +9

Heirloom tomatoes, extra virgin olive oil, sea salt +9

Wedge salad, mung beans, Manchego cheese, buttermilk
dressing +9

DESSERT

Strawberry Romanoff

Chocolate fondant, Maraschino
cherries, vanilla bean gelato

Crème caramel

Warm madeleines