

# CYGNET

BY SEAN CONNOLLY

SEAN'S 7-COURSE SAMPLING MENU  
\$78

CORKAGE 1 for 1 OR \$75

## RAW BAR & SNACKS

Chicken oyster brochette, xo sauce 14	Seafood platter oysters, prawns, lobster roll <i>minimum two people – 32pp</i>	Crumbed oyster, green goddess dressing 7 / pc	Ocean shelf oysters, mignonette vinaigrette 5/28/56
Prawn brochette, yuzu hollandaise 10	Cauliflower popcorn, miso mayo 10	King crab, lettuce taco 12 / pc	WA scallops, raw ‘cru’ salad 12
Devilled egg 6	Ortiz anchovy on toast 10	Goat cheese, matcha crostini 10	Caviar service 30/105, 50/160

## ENTRÉE

Feta, watermelon, tomato, pomegranate, Chardonnay vinegar.....	20	Our famous table side Caesar salad.....	30
Charcoal squid, pistachio, small leaves.....	22	Chef's table side steak tartare.....	32
Prawn cocktail, pink blush mayo.....	28		

## MAINS

Cauliflower steak, cauliflower cream, smoked almonds, cranberries.....	28
Ricotta gnocchi, orgy of mushrooms.....	38
Paccheri Cacio e pepe.....	32
Crab linguini, chili, salmon roe, lemon.....	34
Spaghetti vongole, parsley, chili, white wine.....	32
Tuna steak, ‘au poivre’, pomme purée.....	34
Roasted sea bass, gnocchi, sauce vierge.....	32
Black cod, leek & clam chowder.....	42
Crumbed chicken, kombu salt, creamed spinach, mustard mayo.....	32
Cygnets New York burger, 200gm Wagyu patty, cheddar, pickles, shoestring.....	32
Grilled lamb eye loin, mint pea cream, grilled peas.....	46
Iberico tenderloin, sauce Jacqueline, redcurrant raspberry jus.....	46
Steak frites, 200gm, Portoro, NSW, AU, grain fed, shoestring, peppercorn sauce.....	42

## MEAT LIBRARY

Rump cap	200gm, F1 Picanha Wagyu MB4/5, I Grow, AU	48
Short rib	200gm, USDA, National Beef, US	52
Tri Tip	200gm, F4 Wagyu MB4/7, Imperial Blossom, AU	62
Tokyo strip	100gm, Wagyu, Omi, JP	78
Eye fillet	180gm, Wagyu MB9+, David Blackmore, AU	145
Scotch fillet	250gm, Wagyu, Akune, Kyu, JP	135
T-bone	Black Angus, USDA Prime, Linz, US	30/100gm
Pork tomahawk	Mangalica, HU	28/100gm

## SIDES

Fries.....	10	Honeycomb mac & cheese.....	16
Smoked mash potato.....	14	Creamed spinach.....	16
Charred broccolini, anchovy dressing.....	18	Duck fat potatoes.....	18
Heirloom tomatoes, extra virgin olive oil, sea salt.....	16	Wedge salad, mung beans, Manchego, buttermilk.....	16

Seasonal, Sustainable, Sensational.  
All prices are subject to 10% service charge and 9% GST.

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## PUDDINGS

New York cheesecake

Raspberry, lime

26

Strawberry Romanoff

Brandy yoghurt gelato, strawberry consommé

22

Crème caramel

Chantilly cream

18

Chocolate fondant

Maraschino cherries, vanilla bean gelato

18

Warm madeleines

12

Cheese selection

3/5 piece

28/46

## SWEET & STICKY

2021 Oremus, Tokaji 'Late Harvest', Furmint, Tokaj, HUN 23

NV Kopke, 20y Tawny Port, Touriga Nacional, Douro Valley, POR 18

NV Bodegas Barbadillo, 'La Cilla', Pedro Ximenez, Jerez, SPN 20