

CYGNET

CORKAGE 1 for 1 OR \$75

RAW BAR & SNACKS

Devilled egg 6	Caviar service 30/105, 50/160	Crumbed oyster, green goddess dressing 7 / pc	Ocean shelf oysters, mignonette vinaigrette 5/28/56
Ortiz anchovy on toast 10	Cauliflower popcorn, lemon aioli 10	King crab, lettuce taco 8 / pc	WA scallops, raw 'cru' salad 12
Seafood platter oysters, prawns, lobster roll minimum two people – 32pp			

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	Eye fillet	200gm, Hanwoo, MB9, Jeju, KR	128
Skirt	200gm, Wagyu MB8/9, David Blackmore, AU	65	Eye fillet	200gm, Hanwoo, MB6, Jeju, KR	88
Short rib	200gm, USDA, National Beef, US	52	Eye fillet	180gm, Wagyu MB9+, David Blackmore, AU	145
Tokyo strip	100gm, Wagyu, Omi, JP	78	OP Rib	1kg, Black Angus MB3+, Tender Valley, NSW, AU	220
Bavette	350gm, W.Black Wagyu MB8/9, Riverina, NSW, AU	120	T-Bone	Black Angus, USDA Prime, Linz, US	30/100gm
Scotch fillet	300gm, Wagyu, Akune, Kyu, JP	135	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

<i>2021 Oremus, Tokaji 'Late Harvest', Furmint</i>	<i>Tokaj, HUN</i>	<i>22</i>
<i>NV Oliver's Taranga, 'The Banished', Grenache</i>	<i>McLaren Vale, AUS</i>	<i>21</i>
<i>NV Kopke, 20y Tawny Port, Touriga Nacional</i>	<i>Douro Valley, POR</i>	<i>18</i>
<i>NV Bodegas Barbadillo, 'La Cilla', Pedro Ximénez</i>	<i>Jerez, SPN</i>	<i>20</i>