

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, F'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>
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<i>NV Oliver's Taranga, 'The Banished', Grenache</i>	<i>McLaren Vale, AUS</i>	<i>21</i>
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<i>NV Kopke, 20y Tawny Port, Touriga Nacional</i>	<i>Douro Valley, POR</i>	<i>18</i>
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<i>2002 Toro Albalá, 'Don PX', Pedro Ximénez</i>	<i>Montilla-Moriles, ESP</i>	<i>24</i>
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