

CYGNET

CORKAGE 1 for 1 OR \$75

RAW BAR & SNACKS

Devilled egg 6	Seafood platter oysters, prawns, lobster roll minimum two people - 32pp	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

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
King crab linguine, chili, salmon roe, lemon.....	38
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, Frimsa, ARG, grass fed, shoestring, peppercorn sauce.....	42

MEAT LIBRARY

Rump cap 200gm, FI 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 Black Angus MB3+, Tender Valley, NSW, AU	22/100gm
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.....	14	Honeycomb mac & cheese.....	16
Truffle fries.....	18	Creamed spinach.....	16
Smoked mash potato.....	14	Duck fat potatoes.....	18
Charred broccolini, anchovy dressing.....	18	Wedge salad, mung beans, Manchego, buttermilk.....	16
		Heirloom tomatoes, extra virgin olive oil, sea salt.....	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>2002 Toro Albalá, 'Don PX', Pedro Ximénez</i>	<i>Montilla-Moriles, ESP</i>	<i>24</i>