

CYGNET

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

Free corkage

ENTRÉE

Grilled halloumi, quinoa, chickpeas,
cucumber, tomatoes, olives, peppers,
lemon oregano dressing

Seafood platter
oysters, prawns, chipotle lobster roll
minimum two people +15pp

Grilled portobello, white bean,
guindillas dressing, spiced hazelnut

Prawn cocktail, virgin Bloody Mary,
tomatoes, celery

Red prawn carpaccio, virgin Bloody
Mary, white truffle pearls +12

Chef's sea bream ceviche, Aji amarillo,
onion, avocado, olives, seaweed corn

MAINS

Cauliflower steak,
fennel butter, romesco & agrodole

Steak frites,
Frimsa, ARG, grass-fed minute steak,
seasoned fries +10

Chicken Milanese,
watercress, lemon

Vongole linguine,
tomatoes, garlic, chili, clams,
lemon

Tuna steak,
broccolini,
seaweed beurre blanc +12

Smashed Wagyu burger,
lettuce, pastrami, sauerkraut, cheddar,
special sauce, seasoned fries

Orecchiette,
'Nduja & Merguez,
parmigiano +8

Tagliatelle,
King crab, tomatoes,
chili, salmon roe, lemon +12

Sea bream,
smoked mash, olives, shallots,
tomatoes

Pyrenees lamb,
cilantro aji verde, candied walnuts +16

SIDES

Miso creamed spinach +9

Honeycomb mac & cheese, mozzarella
béchamel, spiced migas +9

Charred broccolini, Ajo blanco +9

Local mushrooms, black garlic, truffle
pearls +12

Duck fat potato wedges, chive sour
cream +9

House salad, house dressing +9

Seasoned fries +14

Truffle fries +18

DESSERT

Tiramisu,
Mascarpone affogato

Lemuel chocolate fondant,
chocolate crumbs, pepper-berry salted
caramel ice cream

Crème caramel

Warm madeleines