CYGNET

ENTRÉE & SNACKS

Ortiz anchovies, bone marrow butter, toasted brioche ____ 14

Fresh ocean shell oysters, mignonette, virgin Bloody Mary, lemon ____ 5/28/56

Seafood platter, ocean shell oysters, chipotle lobster roll, tiger prawns, lemon, *minimum two people* ____ 34pp

Chef's ceviche, sea bream, aji amarillo, onion, avocado, olives, seaweed corn ____ 26

Red prawn carpaccio, virgin Bloody Mary, white truffle pearls ____ 26

Octopus skewer, mash, pearl onion, olives, vine tomato ____ 28

Tuna devilled egg, whipped yolk, black truffle pearls, chives ____ 8

Frog legs, provençal herbs, garlic butter ____ 28

Cauliflower popcorn, parmesan, muhammarra ____ 15

Halloumi, quinoa, chickpeas, cucumber, sundried tomato, piquillo pepper ____ 22

Prawn cocktail, virgin Bloody Mary dressing, celery, vine tomato, lemon ____ 28

Sichuan pork belly, sweet potato, torched pearl onion ____ 22

TABLESIDE

Steak tartare
oyster mayo, shallots, Japanese ginger, apple, lavosh
33

Caesar salad
buttermilk dressing, anchovies, croutons
30

Add-ons:
salmon, prawn or marinated chicken
9/9/6

SHARING PLATES

Tomahawk, Cape Grim, MB4, King Island, Tasmania ____ 100g / 22

7-day aged butterfly sea bream, fennel beurre noisette ____ market price

Porterhouse, 1kg, Wanderer barley fed, MB4 , New South Wales, Australia ____ 240

OVER CHARCOAL & MAINS

Tokyo strip, 150g, A5 Wagyu, Sendai, Japan ____ 80

Eye fillet, 200g, Hanwoo, MB6, Jeju, Korea ____ 108

Scotch fillet, 300g, MB8-9, Margaret River, Australia ____ 135

Ribeye, 300g, Gorina, La Plata, Argentina ____ 68

Tenderloin, 300g, Gorina, La Plata, Argentina ____ 78

Hanging tender, 300g, Altair grass fed Wagyu, MB4, Gippsland, Tasmania ____ 65

Rump cap, 200g, F1 Picanha, MB5, Queensland, Australia ____ 52

Steak frites, 200g, Frimsa striploin, Argentina ____ 48

All steaks are served with confit garlic & vine tomato with a choice of: red wine jus, creamy peppercorn sauce.

Pork tomahawk & raspberry jus, 350g, Jeju, Korea ____ 74

Chilean sea bass, oyster stew, daikon, vine tomato ____ 52

Cauliflower steak, muhammarra romesco, fennel beurre noisette, za'atar (v) ____ 28

Smashed Wagyu burger, special sauce, lettuce, onion, sauerkraut, pastrami, cheddar ____ 32

White Pyrenees lamb chop, cilantro aji verde, burnt lime, candied walnuts ____ 52

Roasted celeriac, mushroom fricassee, wild rice, spinach, tarragon cream, pickled shallots (v) ____ 42

Dutch veal chop Milanese, sundried tomato, rocket, aged parmesan, burnt lemon ____ 88

Add-ons: prosciutto di parma ____ 9

HANDMADE PASTA

Vongole linguine
clams, vine tomato, chili, garlic, citrus emulsion
32

King crab tagliatelle
vine tomato, chili, citrus emulsion
38

'Nduja orecchiette
spiced pork & beef mince, mascarpone cheese
36

SIDES

Signature seasoned fries ____ 14

Truffle fries, parmesan ____ 18

Mac & cheese, mozzarella, migas ____ 18

Charred broccolini, ajo blanco & parmesan ____ 18

Creamed spinach & miso béchamel ____ 16

Duck fat potato wedges, chive sour cream ____ 16

House salad, mustard dressing ____ 12

Local mushrooms, black garlic butter, dry thyme ____ 18

CORKAGE 1 FOR 1 OR $75

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

CYGNET

SWEETS

Lemuel chocolate fondant 22
chocolate crumbs, pepper berry salted caramel ice cream

Burnt Basque cheesecake 18
mango purée, fresh berries

Tiramisu 22
Mascarpone affogato

Apple mille-feuille 22
caramelised apple, vanilla mascarpone, cider caramel

Crème caramel 18
Chantilly cream

Warm madeleines 12

Cheese selection, 3/5 piece 28/46

2021 Oremus, Tokaji, 'Late Harvest', Furmint	Tokaj, HUN	22
NV Oliver's Taranga, 'The Banished', Grenache	McLaren Vale, AUS	21
NV Kopke, 20y Tawny Port, Touriga National	Douro Valley, POR	18
2002 Toro Albalá, 'Don PX', Pedro Ximénez	Montilla-Moriles, ESP	24
1989 Pereira D'Oliveira, Sercial	Madeira, POR	52
1980 Mas Amiel, Maury, Granache Noir & Macabeu & Carignan	Roussillon, FRA	29

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