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,
muhammarra romesco, fennel beurre noisette, za'atar

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

'Nduja orecchiette,
spiced pork & beef mince,
mascarpone cheese +8

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

Sea bream,
smoked mash, olives, shallots, tomatoes

White Pyrenees lamb chop,
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

SEASONAL, SUSTAINABLE, SENSATIONAL
ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 9% GST.

CYGNET

ZERO-WORRY POURS

(NON-ALCOHOLIC)

SPARKLING WINE

NV	Prima Pavé, Grand Cuvée, Brut	Friuli, ITA	14	58
NV	Plus & Minus, Prosecco	Barossa, AUS	14	58

WHITE WINE

2025	Torres, 'Natureo', Muscat de Alejandría	Catalonia, ESP	14	58

RED WINE

2024	Plus & Minus, Pinot Noir	Barossa, AUS	14	58

SPARKLING TEA

0%	Copenhagen, 'Bla' | jasmine, white tea, darjeeling, grape juice, lemon	Denmark	14	58

BEER

0.5%	Baladin, 'Botanic Blanche', wheat	Italy	14
0.5%	Heaps Normal, 'Half Day Hazy', pale ale	Australia	14

FEEL-GOOD COCKTAILS

Non-Collins	Warner's Juniper double dry, soda, citrus	15
Lapsang Sour	Gnista floral wormwood, lapsang sencha, citrus, Foamee	15

THIRST QUENCHERS

QT Lemonade	Lemon, touch of sweet, hibiscus	9
Juices	Orange | Pink grapefruit | Watermelon	9

COLD-PRESSED JUICES

Immunity	Orange, green apple, celery	10
Radiance	Carrot, orange, green apple, celery, ginger	10

SOFT DRINKS

Coke | Coke zero | Sprite 6