

CYGNET

BY SEAN CONNOLLY

APPETISERS

Ocean shelf oysters mixed ½ doz,
mignonette, lemon
54

Caviar service
House caviar - 30g/50g
105/160

Crab lettuce
taco
12 each

Deville eggs
12

Clams casino
16 each

Baked scallop, hollandaise
17 each

ENTREE

Raw tuna, pink pamplemousse, fennel pollen, capers 32
Baby vegetables crudite, green goddess dressing 27
Prawn cocktail 36
Table side Caesar salad 32

King crab leg, garlic Pernod butter 95
Duck liver parfait, cornichons, toast 36
Table side steak tartare 34
Chilled seafood platter for two, three or more 102pp

MAIN

Ricotta gnocchi,
orgy of mushrooms
36

Roast sea bass,
bouillabaisse sauce
46

Cornish cod en croûte,
leek and oyster chowder
52

King crab linguini
chilli, lemon, butter
48

Steak frites
minute steak, shoestring
42

Cygnets New York burger
8oz Wagyu patty, Red Leicester cheese
42

STEAK LIBRARY

Eye Fillet 84
Riverine, AU, Angus, MBS3,
250gm
Ribeye 110
Argentina, grass fed, MBS2,
600gm
New York Strip 60
AU, MBS4, 300gm
New York Strip 120
AU, MBS4, 600gm

Rump 125
Blackmore, AU, Wagyu,
MBS9, 400gm
To Share
Delmonico 172
Tender Valley, AU, Black
Angus, MBS3, 800gm
Tomahawk 388
Stockyard F1 Wagyu, AU,
MBS5, 1.8kg

T-bone 282
Stone Axe, AU, Wagyu x
Angus, MBS5, 1.2kg
OP Rib 210
King Island, AU, Angus,
MBS4, 1.1kg
Strip Loin 216
Nobel, Japan, Wagyu,
MBS4+, 400gm

Your choice of red wine jus,
salsa verde, anchovy butter,
miso hollandaise, Café de
Paris
Flight of Beef MP
(*Chef's*selection, perfect for
two) Three of the most
interesting cuts
of the day served with
complimenting sauces

VEGETABLES

Charred sprouting broccolini 14
Telegraph leaf salad 14
Honeycomb mac and cheese 14
Heirloom tomatoes 16
Chargrilled lettuce, asparagus, peas 14
Creamed spinach 14
Smoked mash potato 14
Duck fat potatoes 20
French fries 12

PUDDING / CHEESE

New York Cheesecake, raspberry, lime
20

Strawberries Romanoff
22

Crème caramel
18

Chocolate orange tart, Chantilly cream
18

Warm madeleines
12

Cheese selection (3/5 pieces)
28/46