

SPRING 2024

CYGNET

BY SEAN CONNOLLY

APPETISER

Devilled egg
12

King crab, lettuce taco
36

Ocean shelf oysters mixed ½ doz,
mignonette, lemon
54

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

Small seafood platter
oysters, prawns, lobster roll
minimum two people
38 pp

Baked scallop, pistachio pesto
17 each

ENTREE

Raw tuna, pink pamplemousse, fennel pollen, capers 32
Panzanella, Heirloom tomato, cucumber, fried bread 28
Prawn cocktail, fennel, Marie Rose sauce..... 36

Half Boston lobster, garlic butter 62
Table side steak tartare 34
Table side Caesar salad 32

MAINS

Ricotta gnocchi,
orgy of mushrooms
36

Roasted sea bass,
potato mash, citrus salsa
46

Cornish cod,
leek and oyster chowder
52

Crab linguini
chilli, lemon, butter
48

Crumbed veal cutlet,
Parmigiano, herbs
58

Cygnets New York burger
8oz Wagyu patty, cheddar cheese
42

MEAT LIBRARY

Steak frites	250gm, Portoro, NSW, AU, grain fed, shoestring, red wine jus	42
Eye fillet	250gm, O'Connor, VIC, AU, Angus, pasture fed	72
Scotch fillet	350gm, O'Connor, VIC, AU, Black Angus, pasture fed	78
New York strip	350gm, Portoro, NSW, AU, Angus, grain fed	65
Delmonico	600gm, Tender Valley, NSW, AU, Black Angus	172
OP Rib	1kg, King Island, TAS, AU, Angus, pasture fed	168
T-bone	1.2kg, Stone Axe, NSW, AU, Fullblood Wagyu, grain finished, MBS9	356
Tomahawk	1.2kg, Stockyard, QLD, AU, F1 Wagyu, grain fed	325

Your choice of ~ Peppercorn, red wine jus, anchovy butter or Café de Paris butter

SALAD & VEGETABLE

Smoked mash potato 14 Creamed spinach 14 Charred broccolini, anchovy dressing 16
Telegraph house salad 14 Honeycomb mac and cheese 14 Duck fat potatoes 20

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PUDDINGS

New York cheesecake

Raspberry, lime

20

Strawberry Romanoff

Brandy yoghurt gelato, strawberry consommé

22

Crème caramel

Chantilly cream

18

Orange chocolate tart

Maraschino cherries, Chantilly cream

18

Warm madeleines

12

Cheese selection

3/5 piece

28/46