

SPRING 2024

CYGNET

BY SEAN CONNOLLY

CBD LUNCH SET

Two \$58 | Three \$68

ENTREE

Small seafood platter, lobster
roll, oysters, prawns
minimum two people
+15pp

Prawn cocktail, pink blush
mayo

Feta, watermelon, tomato salad
Pomegranate, strawberry,
chardonnay vinegar

Raw tuna, pink
pamplermousse, fennel
pollen, capers

MAIN

King crab linguini
chilli, lemon, butter

Ricotta gnocchi,
orgy of mushrooms

Spaghetti vongole
parsley, chili, white wine

Steak frites
Portoro, NSW, grain-fed
minute steak, shoestring
+12

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

Roast sea bass,
potato mash, citrus salsa

DESSERT

New York Cheesecake
raspberry, lime

Strawberries Romanoff

Crème caramel

Warm madeleines

+ 10 for a draft beer, + 14 for a glass of wine

AT CYGNET WE CONTINUE OUR COMMITMENT TO SOURCING PRODUCE THAT HAS BEEN REARED, GROWN,
CAUGHT OR CREATED WITH COMPLETE CONSIDERATION FOR WELFARE AND SUSTAINABILITY.
PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 9% GST.