

CYGNET

BY SEAN CONNOLLY

Devilled egg
12

Caviar service
30g/105
50g/160

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

King crab, lettuce taco
36

Ocean shelf oysters,
mignonette, lemon
6/36/72

ENTREE

Feta, watermelon, tomato salad, Chardonnay vinegar.....28	Table side Caesar salad.....32
Raw tuna, pink pamplemousse, fennel pollen, capers.....32	Table side steak tartare.....34
Prawn cocktail, pink blush mayo.....36	Pacific green mussels, white wine, parsley, cream.....36

MAINS

Steak frites, 250gm, Portoro, NSW, AU, grain fed, shoestring, peppercorn sauce.....48
Cygnnet New York burger, 250gm Wagyu patty, cheddar, pickles, shoestring.....36
Lobster frites, half Boston, garlic butter.....62
Cornish cod, leek & oyster chowder.....52
Roasted sea bass, potato mash, citrus salsa.....46
Crab linguini, chilli, salmon roe, lemon.....48
Ricotta gnocchi, orgy of mushrooms.....40

MEAT LIBRARY

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
Sirloin on the bone	700gm, Tender Valley, NSW, AU, Black Angus	142
Delmonico	700gm, Tender Valley, NSW, AU, Black Angus	174
OP Rib	1.1kg, King Island, TAS, AU, Black Angus, grass fed	198
Tomahawk	2kg, Stockyard, QLD, AU, F1 Wagyu, grain fed	408

SALAD & VEGETABLES

Telegraph house salad.....14	Honeycomb mac & cheese.....14
Smoked mash potato.....14	Creamed spinach.....16
Charred broccolini, anchovy dressing.....18	Duck fat potatoes.....20