

CYGNET

BY SEAN CONNOLLY

Devilled egg
6

Caviar service
30g/105
50g/160

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

King crab, lettuce taco
36

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

ENTREE

Feta, watermelon, tomato salad, Chardonnay vinegar.....26	Table side Caesar salad.....32
Raw tuna, pink pamplemousse, fennel pollen, capers.....26	Table side steak tartare.....32
Prawn cocktail, pink blush mayo.....30	Pacific green mussels, white wine, parsley.....36

MAINS

Steak frites, 250gm, Portoro, NSW, AU, grain fed, shoestring, peppercorn sauce.....48
Cygnnet New York burger, 250gm Wagyu patty, cheddar, pickles, shoestring.....34
Cornish cod, leek & oyster chowder.....52
Roasted sea bass, potato mash, citrus salsa.....38
Crab linguini, chilli, salmon roe, lemon.....38
Ricotta gnocchi, orgy of mushrooms.....38

MEAT LIBRARY

Eye fillet	180gm, Wagyu MB9+, David Blackmore, AU	120
Scotch fillet	300gm, F1 Wagyu, Icon XB, NSW, AU	135
Tokyo strip	100gm, A4 Wagyu, Omi, JPN	88
T-bone	Black Angus, USDA Prime, Linz, USA	30/100gm
Bone in Striploin	Rubia Gallega, Nay, Galicia, ESP	42/100gm
Pork Tomahawk	Mangalica, Hungary	28/100gm

SALAD & VEGETABLES

Fries.....10	Honeycomb mac & cheese.....16
Smoked mash potato.....14	Creamed spinach.....16
Charred broccolini, anchovy dressing.....18	Duck fat potatoes.....18

CYGNET

BY SEAN CONNOLLY

PUDDINGS

New York cheesecake

Raspberry, lime

26

Strawberry Romanoff

Brandy yoghurt gelato, strawberry consommé

22

Crème caramel

Chantilly cream

18

Chocolate fondant

Maraschino cherries, vanilla bean gelato

18

Warm madeleines

12

Cheese selection

3/5 piece

28/46

SWEET & STICKY

2021 Oremus, Tokaji 'Late Harvest', Furmint, Tokaj, HUN 23

NV Kopke, 20y Tawny Port, Touriga Nacional, Douro Valley, POR 18

NV Bodegas Barbadillo, 'La Cilla', Pedro Ximenez, Jerez, SPN 20