

# CYGNET

BY SEAN CONNOLLY

Devilled egg  
6

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

King crab, lettuce taco  
36

Ocean shelf oysters,  
mignonette, lemon  
5/28/56

## ENTREE

Feta, watermelon, tomato salad, Chardonnay vinegar.....	24	Table side Caesar salad.....	28
Raw tuna, pink pamplemousse, fennel pollen, capers.....	26	Table side steak tartare.....	32
Prawn cocktail, pink blush mayo.....	28	Pacific green mussels, white wine, parsley.....	28

## MAINS

Steak frites, 200gm, Portoro, NSW, AU, grain fed, shoestring, peppercorn sauce.....	46
Cygnets New York burger, 200gm Wagyu patty, cheddar, pickles, shoestring.....	32
Black cod, leek & clam chowder.....	48
Roasted sea bass, potato mash, citrus salsa.....	32
Crab linguini, chilli, salmon roe, lemon.....	34
Ricotta gnocchi, orgy of mushrooms.....	38

## MEAT LIBRARY

Rump Cap	200gm, F1 Picanha Wagyu MB4/5, F Grow, AUS	48
Tokyo strip	100gm, A4 Wagyu, Omi, JPN	78
Eye fillet	180gm, Wagyu MB9+, David Blackmore, AU	130
Scotch fillet	300gm, F1 Wagyu, Icon XB, NSW, AU	135
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

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## 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