

CYGNET

CBD SET LUNCH
Two \$48 | Three \$58

Free corkage

ENTRÉE

Prawn cocktail,
pink blush mayo

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

Charcoal baked squid, pistachio pesto,
small leaves

Feta, watermelon, tomato salad,
pomegranate, strawberry, Chardonnay
vinegar

MAINS

Cauliflower steak,
cauliflower cream, smoked almonds,
pistachio pesto

Steak frites,
Frimsa, ARG, grass-fed minute steak,
shoestring +10

Crumbed chicken,
kombu salt, creamed spinach,
mustard mayo

Spaghetti vongole,
parsley, chilli,
white wine

Tuna steak,
'au poivre',
pomme purée +5

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

Ricotta gnocchi,
orgy of mushrooms +5

Crab linguini,
chilli, lemon, butter +5

Roasted sea bass,
gnocchi, salsa verde

Grilled lamb eye loin,
mint pea cream, grilled peas +10

SIDES

Creamed spinach +9

Honeycomb mac & cheese +9

Charred broccolini +9

Wedge salad, mung beans, Manchego
cheese, buttermilk dressing +9

Duck fat potatoes +9

Heirloom tomatoes, extra virgin olive
oil, sea salt +9

Fries +9

DESSERT

Strawberry Romanoff

Chocolate fondant, Maraschino
cherries, vanilla bean gelato

Crème caramel

Warm madeleines

CYGNET

ZERO-WORRY POURS

WINE

SPARKLING

NV	Prima Pavé, Grand Cuvée, Brut	Friuli, ITA	14	58
NV	Plus & Minus, Prosecco	Barossa, AUS	12	48

WHITE

2020	Kolonne Null, Riesling	Nahe, GER	14	58
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RED

2024	Plus & Minus, Pinot Noir	Barossa, AUS	13	48
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BEER

13

Baladin, 'Botanic Blanche', wheat beer, Italy, 0.5%

Heaps Normal, 'Half Day Hazy', Australia, 0.5%

SPARKLING TEA

14 | 58

Copenhagen, 'Bla' | Jasmine, white tea, Darjeeling, grape juice, lemon

FEEL-GOOD COCKTAILS, 0%

15

Non-Collins | Warner's Juniper double dry, soda, citrus

Lapsang Sour | Gnista floral wormwood, lapsang sencha, citrus, foamee