

Breads & Mezze to Share

Sliced Sourdough | 8
with extra virgin oil

Garlic Bread | 7

Honey, Cheese & Chilli Bread | 7

Salmon & Dill Mousse & Sourdough | 9

Tomato & Parmesan Bruschetta | 11.5

Taramasalata & Sourdough | 9

Trio of Dips | 19.5
selection of taramasalata, black olive tapenade, smoked salmon & dill dip, served with organic sourdough

Antipasto | 22
air dried beef, sopressa salami, australian prosciutto & chargrilled chorizo served with toasted sourdough, assorted pickles, fetta cheese & marinated olives

Entree

Natural Rock Oysters
half dozen 25 | dozen 45
served natural with lemon, cocktail sauce, mignonette with wholemeal bread & dill crème fraiche

Kilpatrick Rock Oysters
half dozen 25 | dozen 45
topped with bacon & worcestershire sauce

Cold Seafood Plate GF | 26
king prawns, rock oysters, smoked salmon & marinated octopus

Alaskan King Crab Salad | 26
with avocado, tomato, croutons, salmon roe & lemon oil

Lobster & Crab Ravioli | 25
on creamed spinach with lemon beurre blanc

Giant King Prawns GF | 25
butterflied with garlic butter

Chargrilled Lamb Cutlets GF | 25
with rocket & homemade tzatziki

Golden Fried King Prawns GF | 23
fried giant king prawns with shell on in crispy tapioca coating with lemon & lime aioli

Pan Seared Scallops GF | 25
served in the shell with garlic butter

Calamari Rings | 23
panko crusted calamari rings with tartare sauce

Salt & Pepper Calamari | 24
with ginger, chilli & mayonnaise

Tempura Soft Shell Crab | 23
tempura soft shell crab with a chilli, shallots & ginger dipping sauce

Grilled Baby Octopus GF | 27
with chargrilled pineapple, lemon, fresh chilli & mint salsa

Tempura Calamari | 23
with mayonnaise, tomato & chili salsa

Salads & Sides

Chips | 11

Bowl of Mash Potato GF | 9

Fried Onion Rings | 11

Greek Salad GF | 15.5
with kalamata olives, marinated fetta, cucumber, tomato, capsicum, lettuce finished with oregano & mustard vinaigrette

Garden Salad GF | 11.5
lettuce, tomato, cucumber, spanish onion & cyren dressing

Rocket, Pear & Parmesan Salad | 15
with mustard vinaigrette

Steamed Rice | 6 sm / 9 lge

Caesar | 15
with poached egg, crispy pancetta, croutons, cos lettuce anchovies & parmesan shavings ~ chicken or smoked salmon \$6 extra

Middle Eastern Fattoush Salad | 14.5
crusty bread pieces, cherry tomato, parsley, spanish onion with red radish & herbed vinaigrette

Seasonal Steamed Vegetables GF | 13.5
tossed in extra virgin olive oil

CYREN

Bar - Grill - Seafood

The Catch

*All fish served with your choice of chips or salad.
Grilled fish accompanied with lemon mayonnaise*

Barramundi Fillet
- grilled GF | 37

Salmon Fillet
- grilled GF | 37

Snapper Fillet
- grilled GF or fried | 43

Flathead Fillet
- fried only | 43

John Dory Fillet
- grilled GF or fried | 45

Whole Baby Snapper
- grilled GF or asian fried | 36

Whole Local Lobster | MP
mornay, garlic butter or natural

Whole Baby Lobster Mornay | 54

Grilled Baby Octopus GF | 43
with chargrilled pineapple, lemon, fresh chilli & mint salsa

Fisherman's Basket | 39
fried catch of the day, fried king prawns, soft shell crab, calamari served with chips, tartare sauce & lemon

Black Mussels | 25
served in spicy tomato sauce with sourdough bread

Seafood Risotto GF | 36
roasted tomato sugo with lobster, crab, calamari, king prawns & shavings of grana parmesan

Spaghetti Marinara | 36
roasted tomato sugo with lobster, crab, calamari, king prawns & shavings of grana parmesan

Burgers

Chargrilled Wagyu Beef Burger | 25
tomato, lettuce, sliced beetroot, cheese & mayonnaise served with chips

Southern American Chicken Burger | 25
crispy free range chicken, avocado, tasty cheese, lettuce, chipotle mayonnaise on sesame seed bun served with chips

Poultry Specialities

Free Range Chicken Breast GF | 30
stuffed with ricotta, basil & semi dried tomatoes, wrapped in prosciutto, served on crushed chat potatoes with roasted baby fennel & lyonnaise sauce

Chicken Schnitzel | 27
with creamy button mushroom sauce served with mash

Kids Menu \$14.50 12 years and under.

Kids Ham & Pineapple Pizza | **Kids Margherita Pizza**
Kids Chicken Fillets & Chips | **Kids Fish & Chips**
Kids Spaghetti with Tomato Sauce

Served with soft drink or juice & ice cream with sprinkles and your choice of topping

Award Winning Giant Ribs

*Ribs are served with your
choice of mash / chips*

Pork Ribs | half rack 36 | full rack 54
Beef Ribs | full rack 48

I'm Angus Meat Selection

Steaks are served with your choice of mash or chips

I'M ANGUS Rump GF
Aged Grain Fed | 30

I'M ANGUS Rib Eye GF
Aged Grain Fed | 40

I'M ANGUS Scotch Fillet GF
Aged Grain Fed | 37

I'M ANGUS Petite Fillet GF
Aged Grain Fed | 29

I'M ANGUS Prime Fillet GF
Aged Grain Fed | 37

I'M ANGUS T-Bone GF
Aged Grain Fed | 37

I'M ANGUS Sirloin GF
Aged Grain Fed | 37

I'M ANGUS Fillet Mignon GF | 40

centre cut prime fillet of beef wrapped in bacon served with sauteed mushrooms, red wine & madeira jus

Chargrilled Lamb Cutlets GF | 43
with rocket & homemade tzatziki

Surf & Turf | 43
i'm angus rump & grilled king prawn served with creamy mash potato

Chargrilled Kangaroo Loin GF | 33
on sweet potato mash with tomato, macadamia jam, juniper & rosemary jus

Twice Cooked Byron Bay Pork Belly GF | 35
with roast apple, mashed potatoes & bulmers cider jus

Braised Wagyu Beef Cheeks GF | 35
with pomme puree & mushroom jus

I'M ANGUS Wagyu Steak Sandwich | 23
served on toasted turkish bread, fresh rocket leaves, sliced juicy beetroot, roma tomato, fried brown onion topped with mayonnaise, accompanied with chips & bbq sauce

Choice of Sauce ~ \$4.00 Extra

Peppercorn Sauce, Red Wine & Madeira Jus, Button Mushroom Sauce, Bearnaise Sauce

Mama's Pizzas (13")

Gluten Free Bases are available

Margherita | 20
buffalo mozzarella & torn basil leaves

Pepperoni | 24
spicy salami, mozzarella with a tomato base

Vegetarian Deluxe | 22
roasted peppers, red onion, marinated artichokes, mushroom, kalamata olives with buffalo mozzarella

Vegetarian Delight | 22
roast butternut pumpkin, spinach, marinated fetta & roasted capsicum

BBQ Meatlovers | 24
ham, sopressa salami, pepperoni, crispy pork belly, chorizo & bacon with mozzarella & cyren's bbq sauce base

Bacon Cheeseburger Pizza | 22
chicken, cheese and bacon with fries, mustard and ketchup

Hawaiian | 24
ham & pineapple

Chilli Prawn | 25
king prawn & jalapeno chilli

Chicken Souvlaki | 23
marinated in lemon & oregano with spiced garlic yoghurt & parsley

Surf & Turf | 24
king prawns with grilled chorizo & fresh sliced tomato

Pizza Marinara | 24
king prawn, mussels & baby calamari on a rich tomato sauce with shredded mozzarella, torn basil & fried capers

Tandoori Chicken Pizza | 23
spiced marinated chicken, baby spinach, avocado & lime yoghurt

Supremo | 25
ham, pepperoni, chorizo, mushrooms, peppers, pineapple, olives, onion & mozzarella

Truffled Ham & Mushroom | 25
gypsy ham, wild mushrooms, mozzarella & black truffle

Moroccan Lamb | 24
moroccan spiced lamb with roast pumpkin, spanish onion and coriander, finished with lime yoghurt

Meatball Surprise | 23
pork and beef meatballs on a tomato base with parsley, mozzarella and aged parmesan

Char Siu Pork Belly | 23
roast pork belly pieces on a chinese barbecue sauce base topped with crushed peanuts and cilantro

Chicken Pesto | 23
roast chicken breast on a pesto and tomato sauce base with fetta, mozzarella and sun-dried tomatoes

A SURCHARGE OF \$5.00 IS APPLICABLE TO ADULTS ON SUNDAY, PUBLIC HOLIDAYS AND PUBLIC HOLIDAY WEEKENDS
GUEST WIFI IS AVAILABLE ~ USE YOUR FACEBOOK LOGIN AND ENJOY FREE WI-FI ON US!

CYREN Wine List

Bar • Grill • Seafood

NICK'S PRIVATE LABEL WINE		150ml	750ml
Private Label Pinot Gris	Riverina, NSW	\$8.50	\$38.00
Private Label Semillon Sauvignon Blanc	South East Australia	\$8.50	\$38.00
Private Label Chardonnay	South East Australia	\$8.50	\$38.00
Private Label Shiraz	Riverina, NSW	\$8.50	\$38.00
Private Label Cabernet Merlot	South East Australia	\$8.50	\$38.00

PROSECCO		150ml	750ml
De Bortoli King Valley Prosecco	King Valley, VIC	\$12.00	\$58.00
Mionetto Prosecco DOC Treviso	Treviso, Italy	\$13.00	\$61.00
La Riva Dei Frati Prosecco DOC Treviso	Veneto, Italy		\$63.00

SPARKLING/ CHAMPAGNE		150ml	750ml
Cockle Bay Cuvee Brut NV	South East Australia	\$9.50	\$44.00
Chandon NV	Yarra Valley, VIC	\$13.00	\$64.00
Chandon NV Rose	Yarra Valley, VIC	\$13.00	\$64.00
Chandon S	Yarra Valley, VIC	\$15.00	\$71.00
served on ice & garnished with a twist of orange peel			
Moët & Chandon Imperial Brut NV	Epernay, France	\$23.00	\$103.00
Veuve Clicquot Brut NV	Reims, France		\$120.00
Moët & Chandon Ice Imperial	Epernay, France		\$120.00
served with lychees, strawberries, mint & ice			

MOSCATO		150ml	750ml
Yalumba 'Christobels' Moscato	Barossa Valley, SA	\$12.00	\$58.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$13.00	\$61.00

RIESLING		150ml	750ml
Pewsey Vale Vineyard Riesling	Eden Valley, SA	\$12.00	\$58.00
Jim Barry 'The Lodge Hill' Riesling	Clare Valley, SA	\$12.50	\$61.00
Parish 'Single Estate' Riesling	Coal River Valley, TAS		\$67.00

SAUVIGNON BLANC & BLENDS		150ml	750ml
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.00	\$53.00
Nepenthe 'Altitude' Sauvignon Blanc	Adelaide Hills, SA	\$12.50	\$61.00
Paddy Borthwick Sauvignon Blanc	Wairarapa, NZ	\$13.00	\$63.00
Nautilus Estate Sauvignon Blanc	Marlborough, NZ	\$13.50	\$64.00
Freycinet 'Wineglass Bay' Sauvignon Blanc	Tasmania	\$15.00	\$71.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$78.00
Brokenwood '8 Rows' Sauvignon Blanc Semillon	Hunter Valley, NSW	\$12.00	\$58.00
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$12.50	\$61.00

CHARDONNAY		150ml	750ml
Tempus Two 'Wildé' Chardonnay	Hunter Valley, NSW	\$12.00	\$58.00
McGuigan 'The Shortlist' Chardonnay	Adelaide Hills, SA	\$12.50	\$61.00
McWilliams 660 Reserve Chardonnay	Tumbarumba NSW	\$13.00	\$63.00
Hay Shed Hill 'Vineyard Series' Chardonnay	Margaret River, WA		\$67.00
Vasse Felix 'Filius' Chardonnay	Margaret River, WA		\$68.00
Heggies Vineyard Estate Chardonnay	Eden Valley, SA		\$72.00

PINOT GRIS / GRIGIO		150ml	750ml
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.50	\$61.00
Redbank 'King Valley' Pinot Grigio	King Valley, VIC	\$12.50	\$61.00
Paddy Borthwick Pinot Gris	Wairarapa, NZ	\$13.00	\$63.00
Tiefenbrunner Pinot Grigio	Alto Adige, Italy		\$66.00

ROSE		150ml	750ml
La Vieille Ferme Rose	Rhone, France	\$11.00	\$53.00
La Boheme Act 2 Pinot Noir Rose	Yarra Valley, VIC	\$12.00	\$58.00
Nepenthe Pinot Noir Rose	Adelaide Hills, SA	\$12.50	\$61.00
Triennes Rose	Provence, France	\$13.00	\$63.00

PINOT NOIR		150ml	750ml
Opawa Pinot Noir	Marlborough, NZ	\$12.50	\$61.00
Tarrawarra Estate Pinot Noir	Yarra Valley, VIC	\$14.00	\$67.00
Barringwood Mill Block Pinot Noir	Tasmania		\$78.00
Cloudy Bay Pinot Noir	Marlborough, NZ		\$84.00

SANGIOVESE		150ml	750ml
Bella Riva Sangiovese	King Valley, VIC	\$11.00	\$53.00
Collector 'Red Rose City' Sangiovese	Canberra District, NSW		\$66.00

MALBEC		150ml	750ml
Bleasdale Vineyards Second Innings Malbec	Langhorne Creek, SA	\$12.00	\$58.00
Catena Malbec	Mendoza, Argentina		\$67.00

SHIRAZ		150ml	750ml
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.50	\$54.00
McWilliams '480' Shiraz	Hilltops, NSW	\$12.00	\$58.00
De Bortoli 'Woodfired Heathcote' Shiraz	Heathcote, VIC	\$12.50	\$61.00
Collector 'Marked Tree' Shiraz	Canberra District, NSW		\$67.00
Tempus Two 'Pewter Series' Shiraz	Barossa Valley, SA		\$77.00
Brokenwood 'Hunter Valley' Shiraz	Hunter Valley, NSW		\$79.00

CABERNET & BLENDS		150ml	750ml
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$12.50	\$61.00
Melba 'Mimi' Cabernet Sauvignon	Yarra Valley, VIC	\$13.00	\$63.00
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	\$14.00	\$68.00
Melba 'Reserve' Cabernet Sauvignon	Yarra Valley, VIC		\$84.00

Smith & Hooper Merlot	Limestone Coast, SA	\$12.00	\$58.00
Brokenwood '8 Rows' Cabernet Sauvignon Merlot	Gundagai, NSW/ McLaren Vale, SA	\$13.00	\$63.00
Cape Mentelle Trinders' Cabernet Merlot	Margaret River, WA	\$14.00	\$68.00

DESSERT WINE		900ml	375ml
de Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$18.00	\$70.00

Delectable Desserts

Cyren Berry Pavlova served with seasonal berries & berry coulis	16	Sticky Date Pudding with vanilla ice cream & butterscotch sauce	16	Chocolate Extravaganza belgium chocolate casing of chocolate marquis, served with dark chocolate ice cream & chocolate fairy floss	17
Salted Caramel Chocolate Tart with an anglaise vanilla gelato	16	Vanilla Bean Pannacotta with caramel orange and almond tuille	16	Ice Cream Sundae Spectacular trio of ice creams, marshmallows & chocolate surprise	16
Baileys Brulee creamy baileys Brulee with chocolate biscotti & vanilla bean ice cream	15	Lime, Mango & Passionfruit Cheesecake exotic compote, caramelised passionfruit crumb & mango sorbet	16	A Selection of Fine Australian Cheeses with home made quince paste & organic fruit loaf	17
Warm Chocolate Fondant with vanilla bean ice cream	16				

Draught Beer & Cider

	glass	pint
Great Northern Super	8	11.5
Crisp Lager 3.5%	8.5	12.5
Carlton Draught 4.6%	8.5	12.5
Pure Blonde 4.2%	9	13.5
Wild Yak Pacific Ale 4.2%	9	13.5
Fat Yak Pale Ale 4.7%	9	13.5
Coopers Pale Ale 4.5%	9	13.5
Stella Artois 5.0%	9.5	13.5
Peroni Nastro Azzurro 5.1%	10	14.5
Asahi Super Dry 400ml 5.0%	10	
Bulmers Original Cider 4.7%	9	13.5

Soft Drinks

Pepsi Cola	4	Cloudy Apple	5
Pepsi Max	4	Orange	5
Lemonade	4	Pineapple	5
Lemon Squash	4	Cranberry	5
Ginger Ale	4	Tomato	5
Schweppes		Ruby Red	
Ginger Beer	5	Grapefruit	5
Red Bull 250ml	6	Freshly Squeezed Orange Juice	6.5

Water

S. Pellegrino Natural Sparkling Mineral Water 1 litre	11
Acqua Panna Natural Still Mineral Water 1 litre	11

Bottled Beer & Cider

LOCAL	
Cascade Premium Light 2.6%	7.5
Victoria Bitter 4.9%	8.5
Crown Lager 4.9%	9
CRAFT BOTTLES	
4 Pines Kolsch 4.7%	9.5
Lord Nelson Three Sheets Pale Ale 4.9%	9.5
CRAFT CANS	
Coopers Session Ale Can 4.2%	9.5
Colonial Kolsch Can 4.8%	9.5
Colonial Pale Ale Can 4.4%	9.5
INTERNATIONAL	
Corona Extra 4.5%	9.5
Goose Island Session IPA 4.1%	9.5
Hoegaarden White 4.8%	9.5
Asahi Super Dry Black 5.5%	10
CIDER	
Lumber Yak Mountain Cider 4.5%	9.5
Somersby Pear Cider 4.7%	9.5
Somersby Watermelon Cider 4.0%	9.5

Punchbowls

Very Long Island Iced Tea	42
Peters Trading Co Vodka, Angostura Reserva Rum, Gin, Jose Cuervo Especial Reposado Tequila with lime & lemon juices, lemon squash and pepsi cola	
Sunset Spritz	42
Aperol, De Bortoli King Valley Prosecco and soda. Served with orange wheels	
Berry the Hatchet	42
Peter's Trading Co Vodka, Pama Pomegranate Liqueur, House Cuvee Brut, San Pellegrino Sparkling Pomegranate/ Orange Juice, Cranberry Juice, lychee puree and mixed berries	

Cocktails

- Chandon S | 15**
Handcrafted orange bitters infused sparkling wine served on ice and garnished with an orange peel
- Aperol Spritz | 15**
Aperol, De Bortoli King Valley Prosecco and soda. Served in a wine glass with an orange wheel
- Salted Caramel Popcorn Martini | 17**
Stoli Salted Karamel Vodka & Frangelico with Monin Popcorn Syrup and egg white. Served with a rock salt rim
- Lychee Baby | 17**
Chambord & Joseph Cartron Lychee Liqueur, mixed with strawberry puree & topped with ginger beer. Served tall

- 100's & 1000's | 17**
Fairy floss infused Vodka, Wenneker Peach Schnapps, cranberry juice & a squeeze of lime. Served straight up in a 100's & 1000's rimmed cocktail glass
- Pineapple & Coconut Margarita | 18**
Jose Cuervo 1800 Coconut Tequila and Mr Boston Triple Sec with pineapple juice, Monin Coconut Syrup and a dessicated coconut rim
- Pure Watermelon Martini | 18**
Belvedere Vodka, Monin Watermelon Syrup, fresh mint & watermelon. Served straight up & garnished with a fresh mint leaf

- Lychee Martini | 18**
Stolichnaya Vodka, Joseph Cartron Lychee Liqueur, cloudy apple juice, lychee puree and lychee
- Cyren Sangria | 17**
Hennessy VS Cognac, Santa Marta Limoncello and Nick's Shiraz with apple & orange juices (single serve)
- Heaven Scent | 17**
Jose Cuervo Especial Reposado Tequila, Joseph Cartron Strawberry Liqueur, Parfait Amour with pineapple and lime juices and Monin Rose Syrup garnished with an edible flower
- Toffee Apple | 17**
Stolichnaya Vodka, Apple Schnapps, Midori, lemon juice, gomme syrup and apple fan

- Wizz Fizz | 18**
Peter's Trading Co Vodka, Pama Pomegranate Liqueur, House Cuvee Brut, San Pellegrino Sparkling Pomegranate/ Orange Juice, lychee puree and mixed berries. Served in a large wine glass over ice
- Strawberry Kiss | 17**
Beefeater Pink Gin, Santa Marta Limoncello, Monin Lavender Syrup, fresh lemon juice and a dash of grenadine
- Tutti Frutti | 17**
Aperol, Santa Marta Limoncello, Stolichnaya Vodka, gomme syrup, lemon juice and ruby red grapefruit juice. Served in a jam jar

- Gummy Bear | 18**
Bulldog London Dry Gin, Joseph Cartron Peach Liqueur, Pama Pomegranate Liqueur, passionfruit puree and Fee Bothers Peach Bitters. Served tall with ice bowl and gummy bears
- #Cosmos | 18**
Belvedere Vodka, Cointreau, cranberry juice, edible glitter and star fruit. Served in a chilled coupette, stir to see the magic happen
- Life's a Peach | 18**
Jose Cuervo Especial Tequila, Angostura Reserva, Joseph Cartron Peach Liqueur, San Pellegrino Sparkling Peach Ice Tea, fresh lemon juice. Served tall with a lemon fan and mint sprig