

Valentine's Day Dinner

Cyren Bar Grill Seafood

3 Course Menu | Thursday, 14 February 2019 | \$85pp



ENTRÉE

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

Salt & Pepper Calamari *with ginger, chilli & mayonnaise*

Chargrilled Lamb Skewers *with pita bread & homemade Tzatziki*

Whole Fried King Prawns *fried giant king prawns with shell on in crispy tapioca coating with lemon & lime aioli* ^{GF}

Alaskan King Crab Salad *with avocado, tomato & lemon oil* ^{GF}

Rock Oysters Natural *half dozen served natural with lemon, mignonette sauce and wholemeal bread fingers*

Stuffed Portobello Mushroom *with roasted bell peppers, basil oil & grilled haloumi* ^{V/GF}

MAIN - THE CATCH

All fish served with *your choice of chips or salad*

Barramundi Fillet – *grilled* ^{GF}

Salmon Fillet (Local) – *grilled* ^{GF}

Flat Head Fillet (Local) – *fried only*

Whole Lobster Mornay *served with salad*

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

MAIN - I'M ANGUS MEAT SELECTION

Steaks are served with your choice of mash or chips & your choice of béarnaise sauce, red wine jus or mushroom sauce

I'M ANGUS Rib Eye Aged Grain Fed ^{GF}

I'M ANGUS Prime Fillet Aged Grain Fed ^{GF}

I'M ANGUS Scotch Fillet Aged Grain Fed ^{GF}

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

Chargrilled Zucchini Spaghetti *with olive oil, chilli & lemon* ^V

PLATTER

Cyren's Signature Seafood Platter for Two (extra \$80.00 per platter)

Cooked king prawns served chilled, lobster cooked served chilled, rock oysters, local mussels with tomato & chilli salsa, smoked salmon, tempura prawn cutlets, fried market fish fillets, calamari crumbed in panko & black sesame seeds, cocktail sauce, tartare sauce, fresh seasonal fruit & chips

DESSERT

Valentine's Dessert Platter To Share

Layered triple chocolate and coffee brownie, Raspberry parfait with coconut crumble and raspberry gel, passionfruit macaroon with white chocolate and basil ganache



Cyren Bar Grill Seafood | Booking & Holding Deposit | \$100 Per Table

Harbourside | 1300 989 989 | F: (02) 9280 2177 | info@cyrenrestaurant.com.au | www.nicksgroup.com.au

Booking Name: _____

Booking Time:

- 5:00 – 7:30PM 5:30 – 8:00PM 6:00 – 8:30PM
 6:30 – 9:00PM 7:00 – 9:30PM 7:30 – 10:00PM
 8:00 – 10:30PM 8:30 – 11:00PM 9:00 – 11:30PM

No. People: _____

Phone Number: _____

Email: _____

I do not wish to receive any information on events & promotions (please tick box).

Holding Deposit Payment: \$ _____

I authorise **Nick's Restaurant & Bar Group** to deduct the above amount from my Credit Card. I have read & understand the Booking Terms & Conditions for **Cyren's Valentine's Day 2019**

TYPE OF PAYMENT

VISA M/C AMEX CHEQUE CASH

Card Number: _____

Authorisation No: _____

Card Expiry: _____

Name on Card: _____

Signature: _____

CYREN
Bar • Grill • Seafood

PLEASE NOTE: All dinner reservations are on our specially designed \$85 set menu. Outside seating can be requested, however this is not guaranteed. The deposit amount is a holding deposit only. Deposits will be processed if the restaurant receives less than 72 hours notice of cancellation. Please be aware for large groups the maximum on one table is 12 people. All Bookings are for a 2.5 hour time period, please arrive promptly at your chosen reservation time as late arrivals will reduce allocated time period. **BOOKING TERMS AND CONDITIONS:** Please note, the menus listed are subject to confirmation. Menu items are seasonal and may change based on availability. Beverages are not included in the package price and will be charged on consumption from our wine list on the day. No specific seating can be guaranteed. It is at the restaurants discretion to allocate tables.