

CYREN

Bar • Grill • Seafood

Breads & Mezze to Share

- Sliced Sourdough** | 7
with extra virgin oil
- Garlic Bread** | 6
- Honey, Cheese & Chilli Bread** | 6
- Tomato & Parmesan Bruschetta** | 10.5
- Herb & Garlic Pizza To Share** | 12.5
with oregano and mozzarella
- Prosciutto, Parmesan And Pesto Focaccia To Share** | 12.5

- Trio of Dips To Share** | 18.5
selection of taramasalata, black olive tapenade, smoked salmon & dill dip, served with organic sourdough
- Grilled Zucchini, Egg Plant And Fetta Focaccia To Share** | 12.5
with sun dried tomato pesto
- Antipasto** | 21
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 27 | dozen 49
served natural with lemon, cocktail sauce, mignonette with wholemeal bread & dill crème fraiche
- Kilpatrick Rock Oysters**
half dozen 27 | dozen 49
topped with bacon & worcestershire sauce
- Cold Seafood Plate** GF | 26.5
fresh king prawns, marinated octopus, rock oysters, marinated mussels & smoked salmon with cocktail sauce, tabasco & lemon
- 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** | 25
butterflied with garlic butter GF
- Chargrilled Lamb Cutlets** GF | 25
with rocket & homemade tzatziki

- Seared Scallops** GF | 25.5
served in the shell with creamed leek and preserved lemon salsa
- Panko & Black Sesame Calamari Rings** | 23
with sweet chilli aioli
- Salt & Pepper Calamari** | 24
with ginger, chilli & mayonnaise
- Tempura Soft Shell Crab** | 23
tempura soft shell crab with a chilli, shallots & ginger dipping sauce
- Chargrilled Baby Octopus** | 27.5
crispy baby potato salad, smoked paprika aioli & charred lime
- Grilled Moreton Bay Bugs** | 37
with garlic butter & crispy fried leek
- Kangaroo Carpaccio** | 25
tomato jam, bush peppers & warrigal greens
- Seared Tuna or Salmon Poke** | 23
sriracha mayonnaise, quinoa & avocado, sesame, buckwheat & lime

Salads & Sides

- Chips** | 11
- Bowl of Mash Potato** GF | 9
- Fried Onion Rings** | 11
- Steamed Rice** | 6 sm / 9 lge
- 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
- Caesar** | 15
with poached egg, crispy pancetta, croutons, cos lettuce anchovies & parmesan shavings ~ chicken or smoked salmon \$5 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

The Catch

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

- | | |
|--|---|
| Barramundi Fillet – grilled GF 38 | Whole Baby Snapper – grilled GF or asian fried 37 |
| Salmon Fillet – grilled GF 38 | Tuna Loin – grilled only 38 |
| Snapper Fillet – grilled GF or fried 44 | Whole Fried Baby Barramundi – fried only 42 |
| Flathead Fillet – fried only 44 | |
| John Dory Fillet – grilled GF or fried 46 | |
| Whole Local Lobster MP
mornay, garlic butter or natural | Black Mussels 26
served in spicy tomato sauce or white wine cream & garlic with sourdough bread |
| Whole Baby Lobster Mornay 54 | Fisherman's Basket 40
fried catch of the day, fried king prawns, soft shell crab, calamari served with chips, tartare sauce & lemon |
| Grilled Moreton Bay Bugs 70
with garlic butter & crispy fried leek | |
| Chargrilled Baby Octopus GF 44
crispy baby potato salad, smoked paprika aioli & charred lime | |

Award Winning Giant Ribs

Ribs are served with your choice of mash / chips

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

Pasta & Risotto

- 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
- Lobster Spaghetti** | 45
succulent lobster tail meat tossed with spaghetti, garlic, white wine, chilli & extra virgin olive oil
- Spaghetti Vongole** | 39
New Zealand cloudy bay clams with spaghetti tossed with chilli, lemon, garlic, parsley & white wine

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 & choice of topping

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

Burgers & More

- Chargrilled Wagyu Beef Burger** | 24
tomato, lettuce, sliced beetroot, cheese & mayonnaise served with chips
- Southern American Chicken Burger** | 24
crispy free range chicken, avocado, tasty cheese, lettuce, chipotle mayonnaise on sesame seed bun served with chips
- I'M ANGUS Wagyu Steak Sandwich** | 22
served on toasted turkish bread, fresh rocket leaves, sliced juicy beetroot, roma tomato, fried brown onion topped with mayonnaise, accompanied with chips & bbq sauce

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 | 49
- I'M ANGUS Scotch Fillet** GF
Aged Grain Fed | 43
- I'M ANGUS Petite Fillet** GF
Aged Grain Fed | 33
- I'M ANGUS Prime Fillet** GF
Aged Grain Fed | 45
- I'M ANGUS T-Bone** GF
Aged Grain Fed | 40
- I'M ANGUS Sirloin** GF
Aged Grain Fed | 39
- Chargrilled Lamb Cutlets** GF | 43
with rocket & homemade tzatziki
- 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 potato galette, steamed broccolini & calvados, apple & sage relish
- Braised Wagyu Beef Cheeks** GF | 35
with pomme puree & mushroom jus
- Beef Scotch Fillet "Signature" 320gm** | 77
300 days grain fed, black angus cattle, located in Riverina NSW, marble score 3+
- Beef Wagyu Sirloin Tajima 250gm** | 73
F1 crossbred wagyu cattle, located in Northern Victoria, marble score 4+

Butcher's Choice

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
- Hawaiian** | 24
ham & pineapple
- 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
- Chilli Prawn** | 25
king prawn & jalapeno chilli
- Chicken Souvlaki** | 23
marinated in lemon & oregano with spiced garlic yoghurt & parsley
- Surf & Turf** | 24
king prawns, pork belly & fresh sliced tomato
- Pizza Marinara** | 24
king prawn, mussels & baby calamari on a rich tomato sauce with shredded mozerella, 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
- Chicken Pesto** | 23
roast chicken breast on a pesto and tomato sauce base with fetta, mozzarella and sun-dried tomatoes
- Eggplant & Ricotta** V | 23
grilled eggplant, confit shallot & ricotta finished with baba ganoush & baby spinach

A SURCHARGE OF 10% IS APPLICABLE ON WEEKENDS AND PUBLIC HOLIDAYS EXCLUDING KIDS MENU & SET MENUS
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			
Private Label Pinot Gris	Riverina, NSW	\$9.50	\$43.00
Private Label Semillon Sauvignon Blanc	South East Australia	\$9.50	\$43.00
Private Label Chardonnay	South East Australia	\$9.50	\$43.00
Private Label Shiraz	Riverina, NSW	\$9.50	\$43.00
Private Label Cabernet Merlot	South East Australia	\$9.50	\$43.00
PROSECCO			
De Bortoli King Valley Prosecco	King Valley, VIC	\$12.00	\$58.00
La Riva Dei Frati Prosecco DOC Treviso	Veneto, Italy	\$13.00	\$64.00
SPARKLING/ CHAMPAGNE - OVER ICE			
Chandon S with infused orange bitters served on ice & a twist of orange peel	Yarra Valley, VIC	\$15.00	\$71.00
Moët & Chandon Imperial Served over ice with lychees, strawberries & mint	Epernay, France		\$120.00
SPARKLING/ CHAMPAGNE			
Cockle Bay Cuvee Brut NV	South East Australia	\$10.00	\$47.00
Chandon Brut NV	Yarra Valley, VIC	\$13.50	\$65.00
Chandon Rose NV	Yarra Valley, VIC	\$13.50	\$65.00
Moët & Chandon Imperial Brut NV	Epernay, France	\$24.00	\$110.00
Veuve Clicquot Brut NV	Reims, France		\$120.00
MOSCATO			
Yalumba 'Christobels' Moscato	Barossa Valley, SA	\$12.00	\$58.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$13.00	\$61.00
RIESLING			
Pewsey Vale Vineyard Riesling	Eden Valley, SA	\$13.00	\$63.00
Jim Barry 'The Lodge Hill' Riesling	Clare Valley, SA	\$13.50	\$64.00
Lark Hill 'Canberra District' Riesling	Canberra District, NSW		\$64.00
Parish 'Single Estate' Riesling	Coal River Valley, TAS		\$68.00
SAUVIGNON BLANC & BLENDS			
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.00	\$53.00
Nepenthe 'Altitude' Sauvignon Blanc	Adelaide Hills, SA	\$12.50	\$61.00
Nautilus Estate Sauvignon Blanc	Marlborough, NZ	\$13.50	\$64.00
Freyinet 'Wineglass Bay' Sauvignon Blanc	Tasmania	\$15.00	\$70.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$78.00
Brokenwood '8 Rows' Sauvignon Blanc Semillon	Hunter Valley, NSW	\$12.50	\$61.00
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$13.00	\$63.00
CHARDONNAY			
Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	\$12.50	\$61.00
McGuigan 'The Shortlist' Chardonnay	Adelaide Hills, SA	\$13.00	\$63.00
Vasse Felix 'Filius' Chardonnay	Margaret River, WA	\$14.00	\$67.00
Heggies 'Vineyard Estate' Chardonnay	Eden Valley, SA		\$62.00
Kooyong 'Reserve' Chardonnay	Mornington Peninsula, VIC		\$84.00

PINOT GRIS / GRIGIO			
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.50	\$61.00
Redbank 'King Valley' Pinot Grigio	King Valley, VIC	\$12.50	\$61.00
Tiefenbrunner Pinot Grigio	Alto Adige, Italy		\$66.00
ROSE			
La Vieille Ferme Rose	Rhone, France	\$11.50	\$55.00
La Boheme Act 2 Pinot Noir Rose	Yarra Valley, VIC	\$12.50	\$61.00
Nepenthe Pinot Noir Rose	Adelaide Hills, SA	\$13.00	\$63.00
Triennes Rose	Provence, France	\$13.50	\$65.00
GSM / SANGIOVESE / MALBEC / TEMPRANILLO / MERLOT			
Atzes GSM	Barossa Valley, SA	\$11.00	\$63.00
Bella Riva Sangiovese	King Valley, VIC	\$12.00	\$58.00
Collector 'Red Rose City' Sangiovese	Canberra District, NSW		\$66.00
Bleasdale Vineyards 'Second Innings' Malbec	Langhorne Creek, SA	\$12.50	\$61.00
Catena Malbec	Mendoza, Argentina		\$67.00
Heirloom 'Adelaide Hills' Tempranillo	Adelaide Hills, SA		\$67.00
Smith & Hooper Merlot	Limestone Coast, SA	\$12.50	\$61.00
PINOT NOIR			
Opawa Pinot Noir	Marlborough, NZ	\$13.50	\$65.00
Tarrawarra Estate Pinot Noir	Yarra Valley, VIC	\$14.00	\$68.00
Nepenthe 'The Good Doctor' Pinot Noir	Adelaide Hills, SA		\$69.00
Mt Difficulty 'Roaring Meg' Pinot Noir	Central Otago, NZ		\$74.00
Cloudy Bay Pinot Noir	Marlborough, NZ		\$86.00
SHIRAZ			
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.50	\$54.00
De Bortoli 'Woodfired Heathcote' Shiraz	Heathcote, VIC	\$12.50	\$61.00
Collector 'Marked Tree' Shiraz	Canberra District, NSW		\$67.00
Dandelion 'Lioness of McLaren Vale' Shiraz	McLaren Vale, SA	\$14.00	\$67.00
Tempus Two 'Pewter Series' Shiraz	Barossa Valley, SA		\$74.00
McGuigan 'Hand Made' Limited Release Shiraz	Langhorne Creek, SA		\$77.00
Brokenwood 'Hunter Valley' Shiraz	Hunter Valley, NSW		\$82.00
CABERNET & BLENDS			
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$12.50	\$61.00
De Bortoli 'Estate Grown' 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
Brokenwood '8 Rows' Cabernet Sauvignon Merlot	Gundagsai, NSW/ McLaren Vale SA	\$13.00	\$63.00
Cape Mentelle 'Trinders' Cabernet Merlot	Gundagai, NSW/ McLaren Vale, SA	\$14.00	\$68.00
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Margaret River, WA		\$101.00
DESSERT WINE			
de Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$16.00	\$70.00

Delectable Desserts

Cyren Berry Pavlova | 16
served with seasonal berries & berry coulis

Warm Chocolate Fondant | 16
with vanilla bean ice cream

Sticky Date Pudding | 16
with vanilla ice cream & butterscotch sauce

Hazelnut & Pineapple Gâteau | 16
with coconut sorbet & diced pineapple ^{GF}

Chocolate & Salted Caramel Délice | 16
with vanilla gelato, sesame brittle & dark chocolate soil

Baileys Brulee | 15
creamy baileys Brulee with chocolate biscotti & vanilla bean ice cream

Lime, Mango & Passionfruit Cheesecake | 16
exotic compote, caramelised passionfruit crumb & mango sorbet

Caramel Pannacotta | 16
with seasonal fruits, ginger brittle & berry syrup

Ice Cream Sundae Spectacular | 16
trio of ice creams, marshmallows & chocolate surprise

A Selection of Fine Australian Cheeses | 17
with home made quince paste & organic fruit loaf

Draught Beer & Cider

	glass	pint
Great Northern Super		
Crisp Lager 3.5%	7.5	11
Carlton Draught 4.6%	8	12
Pure Blonde 4.2%	8	12
Four Pines Pacific Ale 3.5%	8	12
Fat Yak Pale Ale 4.7%	8.5	13
Coopers Pale Ale 4.5%	8.5	13
Stella Artois 5.0%	9	13
Peroni Nastro Azzurro 5.1%	9.5	14
Asahi Super Dry 400ml 5.0%	9.5	
Bulmers Original Cider 4.7%	8.5	13

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 can	6	Freshly Squeezed	
		Orange Juice	6.5

Water

S. Pellegrino Natural Sparkling Mineral Water 1 litre	10.5
Acqua Panna Natural Still Mineral Water 1 litre	10.5

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
Colonial Kolsch Can 4.8%	9
Colonial Pale Ale Can 4.4%	9
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	39
Peters Trading Co Vodka, Angostura Reserva Rum, Gin, Jose Cuervo Especial Reposado Tequila with lime & lemon juices, lemon squash and pepsi cola	
Sunset Spritz	39
Aperol, De Bortoli King Valley Prosecco and soda. Served with orange wheels	
Berry the Hatchet	39
Peter's Trading Co Vodka, Pama Pomegranate Liqueur, House Cuvee Brut, Cranberry Juice, lychee puree and mixed berries	

Cocktails

Chandon S Handcrafted orange bitters infused sparkling wine served on ice and garnished with an orange peel	15	Strawberry Kiss Beefeater Pink Gin, Santa Marta Limoncello, Monin Lavender Syrup, fresh lemon juice and a dash of grenadine	17	Lychee Baby Chambord & Joseph Cartron Lychee Liqueur, mixed with strawberry puree & topped with ginger beer. Served tall	17	Bananarama Cargo Cult Spiced Banana Rum, Mr Boston White Crème de Cacao, Butterscotch Schnapps, milk and gomme syrup. Served in a brandy balloon and served with candied banana	17	Aperol Spritz Aperol, De Bortoli King Valley Prosecco and soda. Served in a wine glass with an orange wheel	17	Long Island Iced Tea Peters Trading Co Vodka, Jose Cuervo Especial Reposado Tequila, Gin, Angostura Reserva Rum, cola & lemon. Served tall & garnished with lemon	17	Mango Daiquiri Angostura Reserva Rum & mango puree. Served frozen and garnished with fresh pineapple	17
Hot Pink G&T Beefeater Pink Gin, Joseph Cartron Lychee Liqueur, watermelon juice and tonic water. Served in a large wine glass with lychees, mint and strawberries	17	Lychee Martini Stolichnaya Vodka, Joseph Cartron Lychee Liqueur, cloudy apple juice, lychee puree and lychee	18	Gummy Bear 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	18	Legacy Ardbeg 10yo Whisky, Fee brothers Molasses Bitters and Canadian Maple Syrup. Served on an ice ball in an old fashioned	18	Bulldog Negroni Bulldog London Dry Gin, Campari, Cinzano Rosso, served short over ice with an orange slice	17	Strawberry Daiquiri Angostura Reserva Rum, Joseph Cartron Crème de Fraise Liqueur & strawberry puree. Served frozen & garnished with fresh strawberry	17	Cairoska (Classic, Strawberry, Passionfruit or Lychee) Vodka mixed with muddled limes & sugar. Served short & garnished with crushed ice & fresh lime	17
Smoke 'n' Rose Kraken Black Spiced Rum, Belvedere Pure Vodka and Mr Boston Dark Crème de Cacao. Served in a wine glass with orange slices and smouldering rosemary	17	100's & 1000's 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	17	Pineapple & Coconut Margarita Jose Cuervo 1800 Coconut Tequila and Mr Boston Triple Sec with pineapple juice, Monin Coconut Syrup and a desiccated coconut rim	18	Jaffa Hennessy VS Cognac, Cointreau, Mr Boston Dark Crème de Cacao and a dash of Fee Brothers Aztec Chocolate Bitters. Served in a warm brandy balloon with a burnt orange zest	18	Dark & Stormy Kraken Black Spiced Rum, Schweppes Ginger Beer, fresh lime & Angostura Bitters. Served tall & garnished with fresh lime	17	Espresso Martini Stoli Vanil Vodka, Kahlua with a shot of espresso. Served straight up & garnished with freshly roasted coffee beans	18	Mojito (Classic, Lychee, Strawberry, Mango or Passionfruit) Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig	17
						Pimms No.1 Cup Pimms No.1 and Gin with strawberries, cucumber and mint, topped with ginger ale	17						