

CYREN *Signature Platters*

CYREN'S SIGNATURE SEAFOOD PLATTER FOR TWO **\$185**

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



HOT & COLD SEAFOOD PLATTER FOR TWO **\$125**

Chilled king prawns, marinated mussels, Sydney rock oysters served with wholemeal bread fingers & dill creme fraiche, Tasmanian smoked salmon, crispy fried tempura prawns in the shell, soft shell crab, panko & black sesame crumbed calamari. Complimented with lemon & a selection of condiments



CYREN'S MEDITERRANEAN PLATTER FOR TWO **\$120**

Chargrilled angus beef rump steak, grilled lamb cutlets served with tzatziki, marinated mussels, crispy fried catch of the day, tempura soft shell crab with chilli ginger dipping sauce. Complimented with greek salad & condiments



SURF AND TURF PLATTER FOR TWO **\$115**

Chargrilled grainge rib eye steak, whole lobster mornay served with chips & greek salad complimented with pepper sauce



CYREN
Bar - Grill - Seafood

CYREN *Delectable Dessert*

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

Coffee \$4.50

Ristretto | Espresso
Macchiato | Caffè Latte
Cappuccino | Flat White
Long Black
Mocha | Doppio

Affogato | 6
Hot Chocolate | 4.5

Tea \$4.50

English Breakfast
Supreme Earl Grey
Oriental Jasmine Green
Honeydew Green
Chamomile
Lemongrass & Ginger

Extras | 0.5
soy milk, hazelnut & caramel

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