

CYREN

Bar • Grill • Seafood

Breads & Mezze to Share

- Garlic Bread on Toasted Turkish | 6
- Herb & Garlic Bread on Toasted Turkish | 6
- Honey, Cheese & Chilli on Toasted Turkish | 6
- Herb & Garlic Pizza to share with Oregano & Mozzarella | 14
- Seafood Trio | 22
smoked salmon & dill dip, kathy's homemade taramasalata, marinated & pickled octopus, served with toasted turkish bread

Entree

- Seared Half Shell Scallops ^{GF} | 24
served in the shell with creamed leek & preserved lemon salsa
- Sydney Rock Oysters ^{GF}
half dozen 24 | dozen 44
natural, mornay, kilpatrick or mixed
- Sydney Rock Oysters
5.2 ea | half dozen 26 | dozen 48
with salmon caviar, ponzu vinaigrette & sweet chilli jam
- Giant King Prawns ^{GF} | 28
butterflied with garlic butter
- Pan Fried Haloumi ^V | 22
Green beans, tempura green olives, thyme vinaigrette & eschallot confit
- Fresh Ocean King Prawns ^{GF} | 8ea
peeled & served chilled with cocktail sauce & lemon
- Cold Seafood Plate ^{GF}
For One \$28 | For Two \$56
with Sydney rock oysters, smoked salmon, pickled octopus, fresh king prawn, marinated mussels & cocktail sauce
- Panko, Parmesan & Black Sesame Crumbed Calamari Rings | 24
with aioli & shredded cos lettuce
- Lobster & Crab Ravioli | 24
with sautéed spinach & lemon beurre blanc
- Nick's Garlic Prawns ^{GF} | 24
with olive oil, garlic & a hint of chilli
- Grilled Lamb Souvlaki | 22
with pita bread, tzatziki & rocket
- Nick's Signature Seafood Chowder | 18
- Traditional Caesar Salad ^{GF AV} | 14
with a poached egg, pancetta, cos lettuce, anchovies, parmesan and brioche crouton.
(Add chicken or smoked salmon +\$5)
- Grilled Moreton Bay Bug ^{GF} | 38
with garlic butter sauce
- Salt & Pepper Whole Baby Calamari | 23
served with aioli

Mama's Pizzas (13")

Gluten Free Bases Available

- Garlic Prawn Pizza | 25
butterflied marinated garlic prawns on a tomato base with buffalo mozzarella, sliced onion, preserved lemon & a hint of chilli
- Margherita | 19
with buffalo mozzarella & torn basil leaves
- Hawaiian | 23
byron bay black forest ham, candied pineapple & florida mozzarella
- BBQ Meatlovers | 25
ham, sopressa salami, pepperoni, bacon with mozzarella & cyren's BBQ sauce base
- Chicken Souvlaki | 24
marinated in lemon & oregano served with spiced garlic yoghurt & parsley
- Pepperoni | 25
with spicy salami, mozzarella & tomato base
- Vegetarian Deluxe | 23
roasted peppers, red onion, marinated artichokes, mushroom, kalamata olives with buffalo mozzarella
- Pizza Marinara | 24
king prawn, mussels & baby calamari on a rich tomato sauce with shredded mozzarella, torn basil & fried capers
- Tandoori Chicken Pizza | 24
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 & coriander, finished with lime yoghurt

Sides

- Bowl of Creamy Mash ^{GF} | 8
- Chips ^{GF} | 10
- Market Fresh Salad ^{GF} | 12
mizuna greens, tomatoes, cucumber, red onion & cyren dressing
- Cyren Greek Salad ^{GF} | 14.5
with kalamata olive, marinated fetta, cucumber, tomato, capsicum & iceberg tossed with an oregano mustard vinaigrette
- Seasonal Steamed Vegetables ^{GF} | 12.5
tossed in extra virgin olive oil

The Catch

All our fresh fish is sustainably caught and served with a choice of chips, garden salad or mashed potatoes



Nick's Seafood Platter for Two | 185

cooked lobster, freshly shucked sydney rock oysters, fresh king prawns, blue swimmer crab, mussels, fried or grilled catch of the day, golden tempura king prawns, salt & pepper baby calamari, potato salad served with chips (add a lobsters mornay, thermidore, garlic butter or singapore chilli for \$25.00 extra)



Fisherman's Platter for Two | 85

fried catch of the day, fried king prawns, soft shell crab, calamari served with chips, tartare sauce & lemon served with a greek salad

- Grilled Australian Barramundi Fillet ^{GF} | 34.5
- Grilled Salmon Fillet ^{GF} | 36
- Grilled Whole New Zealand Flounder ^{GF} | 36
- Grilled Local Snapper Fillet ^{GF} | 36
- Fried Flathead | 36
with homemade tartare sauce, chips lemon & parsley

- Seared Half Shell Scallops ^{GF} | 44
served in the shell with creamed leek & preserved lemon salsa

- Whole Lobster | 58
served with your choice of mornay, singapore chilli or garlic butter & served with greek salad & fresh lemon

- Fisherman's Basket | 38
fried catch of the day, fried king prawns, soft shell crab & calamari rings served with chips, fresh lemon & tartare sauce

Prime Meat Selection

- Angus Rump Steak ^{GF} | 30.5
served with creamy mash, sautéed baby broccoli & red wine jus
- Angus Rib Eye On The Bone ^{GF} | 41.5
served with truffle salted fries, café de paris butter & red wine jus
- Angus Prime Fillet ^{GF} | 42
served with crushed baby potatoes, mushroom duxelle & red wine jus
- Chargrilled Kangaroo Loin | 32
with tomato & macadamia chutney, sweet potato mash with juniper & bush pepper sauce
- Award Winning Giant Pork Ribs
Half Rack 30 | Full Rack 48
in our famous bbq sauce glazed with louisiana slaw & chargrilled corn on the cob
- BBQ Cheeseburger | 24
with smoked cheddar, gem lettuce & sliced tomato on a brioche roll with bbq sauce served with chips (Add bacon + \$3)
- Crispy Crumbed Chicken Schnitzel | 28
with creamy button mushroom sauce & mash
- Free Range Chicken Breast ^{GF} | 32
stuffed with ricotta, basil & semi dried tomatoes, wrapped in proscuitto, served on crushed chat potatoes, roasted baby fennel & lyonnaise sauce

Choice of Sauce ^{ALL GF} Red wine Jus, Creamy Mushroom, Sauce Dianne, Peppercorn Sauce | \$3.00

Pasta & Risotto

- Fettucine Marinara | 36
with roasted tomato sugo, lobster, crab, calamari, king prawns & shavings of grana parmesan
- Fettuccini Carbonara | 29
with pancetta, egg yolks & finished with aged parmesan & continental parsley
- King Prawn Fettuccini | 35
green onions, birds eye chilli, garlic & extra virgin olive oil
- Mushroom Risotto ^{GF/V} | 34
assorted wild forest mushrooms, spanish truffle salsa, aged parmesan & baby rocket
- Risotto Marinara ^{GF} | 36
with roasted tomato sugo, lobster, crab, calamari & king prawns, finished with shavings of grana parmesan

Kids Menu \$14.50

Served with chips, soft drink and ice cream | 12 years & under

- Grilled Lamb Skewers
Calamari Rings
Kids Pizza (Hawaiian or Margherita)
- Kids Fettuccini with Creamy Tomato Sauce
Crumbed Chicken Tenders
Fish and Chips

Desserts ^{GF Available Upon Request}

- Chef's Cheesecake of the day with Ice Cream | 15
- Apple & Blackberry Crumble | 15
with vanilla bean ice cream
- Warm Chocolate Fondant | 15
with orange puree & vanilla bean ice cream
- Baileys Crème Brulee | 15
with dark chocolate biscotti
- Sticky Date Pudding | 15
with butter scotch sauce & macadamia ice cream
- Ice Cream Sundae Spectacular | 15
trio of ice creams, chocolate surprise & marshmallows
- Caramel Pannacotta | 15
with berry compote, whipped cream & chocolate almond biscotti
- A Selection of Fine Australian Cheeses | 18
with home made quince paste & organic fruit loaf

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Bar - Grill - Seafood

Wine List

SPARKLING/ CHAMPAGNE		150ml	750ml
Cockle Bay Cuvee Brut NV	South East Australia	\$9.00	\$42.00
Chandon S with infused orange bitters served on ice with a twist of orange peel	Yarra Valley, VIC	\$10.00	\$48.00
Chandon Brut NV	Yarra Valley, VIC	\$12.50	\$60.00
Chandon Rose NV	Yarra Valley, VIC	\$11.00	\$53.00
Moet & Chandon Ice served with lychees, strawberries, mint & ice	Epernay, France		\$94.00
Moet & Chandon Imperial Brut NV	Epernay, France		\$96.00
Charles Heidsieck Brut Reserve	Reims, France		\$85.00
Veuve Clicquot Brut NV	Reims, France		\$115.00

PROSECCO / MOSCATO		150ml	750ml
De Bortoli 'King Valley' Prosecco	King Valley VIC	\$11.00	\$53.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$12.00	\$56.00

WHITE		150ml	750ml
Nick's Private Label Semillon Sauvignon Blanc	South East Australia	\$8.50	\$38.00
Nick's Private Label Chardonnay	South East Australia	\$8.50	\$38.00
Pewsey Vale Vineyard Riesling	Eden Valley, SA	\$12.00	\$58.00
Redbank 'King Valley' Pinot Grigio	King Valley, VIC	\$11.50	\$56.00
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.00	\$58.00
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$12.00	\$58.00
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$10.00	\$48.00
Nepenthe 'Altitude' Sauvignon Blanc	Adelaide Hills, SA	\$11.00	\$53.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$76.00
Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	\$11.50	\$56.00
McGuigan 'The Shortlist' Chardonnay	Adelaide Hills, SA	\$12.00	\$58.00

ROSE		150ml	750ml
La Vieille Ferme Rose	Rhone, France	\$11.50	\$53.00

RED		150ml	750ml
Nick's Private Label Cabernet Merlot	South East Australia	\$8.50	\$38.00
Opawa Pinot Noir	Marlborough, NZ	\$12.50	\$60.00
Cloudy Bay Pinot Noir	Marlborough, NZ	\$14.00	\$66.00
Atzes Corner GSM	Barossa Valley, SA	\$12.00	\$58.00
Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River, WA	\$11.00	\$53.00
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$13.00	\$63.00
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.00	\$53.00
McGuigan 'Hand-made Limited Release' Shiraz	Langhorne Creek, SA		\$67.00
Tempus Two 'Pewter Series' Shiraz	Barossa Valley, SA		\$69.00
Wolf Blass 'Grey Label' Shiraz Cabernet 2002	Langhorne Creek, SA		\$84.00
Wolf Blass 'Black Label' Shiraz Cabernet Malbec 2002	Langhorne Creek/ McLaren Vale, SA		\$180.00
Wolf Blass 'Platinum Label' Shiraz 2003	Barossa Valley, SA		\$210.00
Penfolds Magill '2005'	Adelaide, SA		\$155.00
Wynns Riddoch '1998' Magnum 1500ml	Coonawarra, SA		\$280.00

Water, Softdrinks & Juices

S. Pellegrino Natural Sparkling Mineral Water 1 litre	10.5
Acqua Panna Natural Still Mineral Water 1 litre	10.5
Pepsi Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale	4
Schweppes Ginger Beer	5
Red Bull 250ml Can	6
Juices: Cloudy Apple, Orange, Pineapple, Cranberry, Tomato	5

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Cyren Cocktails

Ra-Ra 16 Caipirinha with Sagatiba Cachaca, muddles lime wedges & sugar, served short over ice	Aperol Spritz 16 Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel
Sloe Gin Fizz 15 A double shot of Plymouth Sloe Gin with lemon juice, sugar syrup and topped with soda	Strawberry Kiss 17 Voyager Gin, Limoncello, Monin Lavender Syrup, fresh lemon juice & a dash of grenadine
Pineapple & Coconut Margarita 17 Cuervo 1800 Coconut Tequila & Triple Sec with Pineapple Juice, Monin Coconut syrup and a desiccated coconut rim	Garden of Eden 17 Stolichnaya Vodka, Midori, Teichenne Apple Schnapps, lime juice, watermelon juice and Monin watermelon syrup
Island Breeze 17 Cargo Cult Spiced Rum, Ginger beer, muddled lime, rhubarb bitters, lime wheel	Salted Karamel Martini 17 Stoli Salted Karamel Vodka, Frangelico, 666 Butter Vodka & Monin Caramel Syrup with egg white. Served with a rock salt & Fee Bros Choc Bitters rim
Mojito (Classic or Lychee) 17 Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig	Cyren Sangria 17 Limoncello, Hennessy VS, orange, apple juice, fresh orange, apple pieces, Cabernet Merlot served over ice with orange & apple fan garnish
Espresso Martini 16 Lexington Hill Batched Cold Drip Coffee, Grain Vodka & Crème de Cacao	Bananarama 17 Cargo Cult Spiced Banana Rum, White Crème de Cacao, Banana Liqueur, Butterscotch Schnapps, milk & gomme syrup
Lychee Martini 17 Stolichnaya Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee	

Punchbowls

Very Long Island Iced Tea 38 Vodka, Gin, Tequila & Rum with lime & lemon juices, lemon squash & pepsicola
Sunset Spritz 38 Aperol, Chandon 'S' Sparkling & soda. Served with orange wheels
Berry the Hatchet 38 Vodka, Chambord, House Cuvee Brut, Cranberry Juice, lychee puree & mixed berries

Mocktails

Tropical Oasis 9 Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup
Summer Dream 10 Apple Juice, Lychee Puree, Coconut & Watermelon Syrups with Limes & Strawberry then topped with lemonade and garnished with a desiccated coconut rim
Virgin Mojito 9 Mint, Lime, Sugar & Soda Water

Draught Beer & Cider

	glass	pint
Great Northern Super Crisp Lager 3.5%	7.5	11
Carlton Draught 4.6%	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 5.0%	9.5	14
Bulmers Original Cider 4.7%	8.5	13

Bottled Beer & Cider

LOCAL	
Cascade Premium Light 2.6%	7.5
Two Suns Premium Dry 4.2%	8
Victoria Bitter 4.9%	8.5
Crown Lager 4.9%	9
CRAFT	
Pacific Radler Lemon 2%	5
Wild Yak Pacific Ale 4.2%	7.5
Goose Island Session IPA 4.1%	7.5
Coopers Session Ale 4.2%	8
4 Pines Kolsch Ale 4.7%	8
Fat Yak Pale Ale 4.7%	8
Lord Nelson Three Sheets Pale Ale 4.9%	10
INTERNATIONAL	
Hoegaarden White 4.8%	9
Corona Extra 4.5%	9.5
Asahi Super Dry Black 5.5%	10
Sapporo 650ml (Can) 5.2%	13
CIDER	
Pure Blonde Organic Cider 4.2%	9.5
Somersby Pear Cider 4.7%	10
Somersby Watermelon Cider 4.0%	10

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!