

New Years Eve Dinner

Cyren Bar Grill Seafood

4 Course Menu (Adults) \$195pp

ON ARRIVAL

Prawn & Crab Wonton

with sticky soy glaze

Cloud Ear & Enoki Wonton ^V

with sticky soy glaze

ENTRÉE

Cold Seafood Plate ^{GF}

king prawns, rock oysters, smoked salmon, half shell mussels, mini tabasco, sauce marie rose & marinated octopus

Slipper Lobster & Spanner Crab Ravioli

with lemon & lime beurre blanc, sautéed spinach & fried leek

Grilled Bay Moreton Bugs

served on crispy potato & with a garlic butter sauce

Gippsland Lamb Cutlets

crusted with panko & parmesan served with salsa verde & chilli mayonnaise

Wild Mushroom & Taleggio Quiche

With baby spinach leaves & semi dried tomatoes

Giant King Prawns

served in their shells, dusted with salt & pepper flour & flash fried with lemon aioli

MAIN

Whole Lobster Momay

crispy chat potatoes, greek salad & fresh lemon

Pan Roasted Infinity Blue Barramundi Fillet

with vongole, tua tua's & mussels in a saffron butter sauce with watercress tips & sea grass

Chargrilled 400gm Pinnacle Prime Rib

sautéed spinach, truffled potato galette, white veal jus & parsnip crisp

Crispy Skin Byron Bay Pork Belly

with sweet potato galette, gala apple relish, calvados jus & apple caramel

Grilled Blue Eye Cod

with sautéed sumegi mushrooms, crispy confit duck & champagne veloute

Chargrilled Aubergine & Zucchini

Trenette Pasta

with roasted tomato sugo & gratinated with aged parmesan

MAIN OPTIONAL

Cyren's Seafood Extravaganza To Share (Additional \$25pp)

platter for two of fresh king prawns, marinated octopus, sydney rock oysters, smoked salmon with avocado mousse, alaskan crab & caper potato salad with calamari rings, grilled scallops in the half shell, moreton bay bugs & tempura prawns with a selection of fresh fruit, sauce marie rose, tartare sauce & lemon

DESSERT

Baked Dark Chocolate Custard

with cream chantilly, red gum honey & toasted almonds

Rubharb, Corella Pear & Wild Berry Crumble

with vanilla bean ice cream and pumpkin seed praline

Mango, Lime & Coconut Summer Slice

with sheeps milk yoghurt sorbet & hibiscus

Selection of Australian & International Cheeses, Seasonal Fruit & Lavosh

Kids Menu \$95pp

ENTRÉE

Hawaiian Pizza

served with candied pineapple, ham & cheese

Fried Calamari Rings

with tartare sauce & chips

MAIN

Chargrilled Grain fed Angus Rump Steak

with chips or mash with mushroom sauce on the side

Spaghetti Bolognese

ground mince with tomato & parmesan cheese

Half Rack of Pork Ribs

choice of chips or mash with a BBQ basting sauce

DESSERT

Hot Chocolate Sundae

vanilla ice cream with a hot fudge sauce, flake, mars bar pieces & maltasers

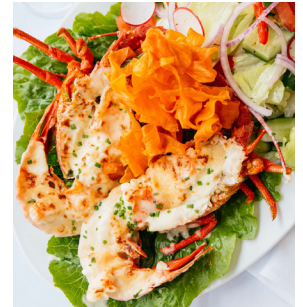
Belgian Chocolate Treat

hot fudge brownie served with vanilla ice cream

Seasonal Assorted Fruit Plate

Thursday, 31 December 2020

Fresh Seafood, Harbour Views, Champagne + More!



Add On a Premium Beverage Package
3 Hours \$50.00pp | 4 Hours \$60.00pp



COCKTAIL

Aperol Spritz - Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel

WINES

Chandon Brut NV Sparkling, Chandon Brut NV Rose Sparkling, Vasse Felix Sauvignon Blanc, McGuigan 'The Shortlist' Cabernet Sauvignon

BEER & CIDER

Stella Artois, 4 Pines Pacific Ale, Victoria Bitter, Great Northern Super Crisp Lager, Bulmers Original Cider, Cascade Premium Light, Corona Extra, Pure Blonde Crisp Apple Cider

NON ALCOHOLIC BEVERAGES

Soft Drinks & Fruit Juice Still & Sparkling Mineral Water

Cyren Bar Grill Seafood | Booking Form | Thursday, 31 December 2020

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

Booking Name: _____

Company Name: _____

Booking Time: _____

No. Adults: _____ (\$195pp) No. Kids (Under 12): _____ (\$95pp)

Upgrade Your Main to Seafood Platter + \$25pp? Yes No

Beverage Selection: \$50 3h Chandon \$60 4h Chandon

Beverage on Consumption

Phone/ Mobile: _____

Email: _____

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

Full Menu 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 New Year's Eve 2020.

TYPE OF PAYMENT

BOOK & PAY ONLINE: <https://www.nicksgroup.com.au/deposits> (Mastercard & Visa Only) The reference is 311220 + Your Booking Name

VISA M/C AMEX JTB

Card Number: _____

Authorisation No (CCV): _____ Card Expiry: _____

Name on Card: _____

Signature: _____

MENU INCLUSIONS: Menu items are seasonal and may change subject to availability. Special dietary requirements can be catered for however we must be advised at the time of booking. Entrees, mains & desserts are alternately served for groups of 40 people or more - up to 3 options per course. BEVERAGES: Beverages are not included unless you add on a beverage package. Beverage packages are only applicable to a full party and not selected guests. For those without a beverage package, we will charge on consumption from our wine list on the day or you can select to have a beverage package. All major credit cards and cash are accepted. Cash Bar and Split Billing is not available. PAYMENT AND CANCELLATION DETAILS: No bookings will be confirmed without Full Pre-Payment. A 100% Cancellation Fee will apply after the 17th December. GETTING THERE: VIA TAXI: ask to be dropped off at Harbourside, Darling Harbour. VIA MONORAIL: alight at Harbourside Monorail Station and walk down to Shop 197 on the waterfront. VIA CAR: Harbourside Parking (Entrance Murray Street). A surcharge of 10% is applicable on weekends and public holidays excluding kids menu & set menus.