

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
- Panko, Parmesan & Black Sesame Crumbed Calamari Rings | 24
with aioli & shredded cos lettuce
- 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
- 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
- Grilled Moreton Bay Bug ^{GF} | 38
with garlic butter sauce
- Salt & Pepper Whole Baby Calamari | 23
served with aioli
- Chargrilled Baby Octopus | 26
grilled pineapple & mint salsa, smoked paprika aioli & chilli oil

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
- Seasonal Steamed Vegetables ^{GF} | 12.5
tossed in extra virgin olive oil
- Market Fresh Salad ^{GF} | 12
mizuna greens, tomatoes, cucumber, red onion & cyren dressing
- Traditional Caesar Salad ^{GF AV} | 14
with a poached egg, pancetta, cos lettuce, anchovies, parmesan and brioche crouton.
(Add chicken or smoked salmon +\$5)
- Cyren Greek Salad ^{GF} | 14.5
with kalamata olive, marinated fetta, cucumber, tomato, capsicum & iceberg tossed with an oregano mustard vinaigrette

The Catch

Our fresh fish is sustainably caught & served with 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 fried king prawns, salt & pepper baby calamari, potato salad served with chips (add a lobsters mornay, thermidore, garlic butter or singapore chilli for \$25 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

Local John Dory Fillet Grilled or Fried | 48

Fried Flathead | 36 with homemade tartare sauce, chips lemon & parsley

Whole Grilled King Prawns | 38

served in shell with mizuna leaf salad, spanish onion & lemon mayonnaise

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

Beef Wagyu Sirloin Tajima 250gm | 68 ^{PREMIUM RANGE} 400 day grain fed, f1 cross bred wagyu cattle, located in Northern Victoria, marble score 4+ accompanied with a choice of mash potato, golden fries or roasted potatoes

Beef Scotch Fillet 'Signature' 320gm | 62 ^{PREMIUM RANGE} 300 days grain fed, black angus cattle, located in Riverina NSW, marble score 3+ accompanied with a choice of mash potato, golden fries or roasted potatoes

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

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 glaze 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 prosciutto, served on crushed chat potatoes, roasted baby fennel & lyonnaise sauce

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 *With chips, soft drink & 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

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Wine List

SPARKLING/ CHAMPAGNE		150ml	750ml
Cockle Bay Cuvee Brut NV	South East Australia	\$9.00	\$42.00
Chandon Brut NV	Yarra Valley, VIC	\$12.50	\$60.00
Chandon Rose NV	Yarra Valley, VIC	\$12.00	\$60.00
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
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.00	\$58.00
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$10.00	\$48.00
Vasse Felix Sauvignon Blanc	Margaret River WA	\$13.00	\$63.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$76.00
Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	\$11.50	\$56.00
West Cape Howe 'Old School' Chardonnay	Mount Barker, WA	\$13.00	\$63.00

ROSE		150ml	750ml
La Vieille Ferme Rose	Rhone, France	\$11.50	\$53.00
Triennes Rose	Provence, France	\$13.00	\$63.00

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
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		\$79.00
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$13.00	\$63.00
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa Valley, SA		\$96.00
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.00	\$53.00
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 '2003'	Adelaide, SA		\$155.00
Wynns Riddoch '1998' Magnum 1500ml	Coonawarra, SA		\$280.00

Desserts *Gluten free 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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Cocktails

Champagne Cosmo 15 Vodka, Chambord & Cranberry Juice topped with sparkling brut	Aperol Spritz 16 Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel
Fruit Tingle 16 Vodka, Blue Curacao, Lemonade and Pomegranate Syrup	Espresso Martini 16 Lexington Hill Batched Cold Drip Coffee, Grain Vodka & Crème de Cacao
Pineapple & Coconut Margarita 17 Cuervo 1800 Coconut Tequila & Triple Sec with Pineapple Juice, Monin Coconut syrup and a desiccated coconut rim	Strawberry Kiss 17 Voyager Gin, Limoncello, Monin Lavender Syrup, fresh lemon juice & a dash of grenadine
Island Breeze 17 Cargo Cult Spiced Rum, Ginger beer, muddled lime & bitters, lime wheel	Garden of Eden 17 Stolichnaya Vodka, Midori, lime juice, watermelon juice and Monin watermelon syrup
Mojito (Classic or Lychee) 17 Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig	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
Lychee Martini 17 Stolichnaya Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee	Cyren Sangria 17 Limoncello, Hennessy VS, orange, apple juice, fresh orange, apple pieces, Cabernet Merlot served over ice with orange & apple fan garnish

Punchbowls

Very Long Island Iced Tea 38
Vodka, Gin, Tequila & Rum with lime & lemon juices, lemon squash & pepsicola

Sunset Spritz 38
Aperol, De Bortoli 'King Valley' Prosecco and 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

Water, Softdrinks & Juices

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

Draught Beer & Cider

	glass	pint
Great Northern Super Crisp Lager 3.5%	7.5	11
Carlton Draught 4.6%	8	12
Victoria Bitter 4.9%	8	12
Four Pines Pacific Ale 3.5%	8	12
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
Crown Lager 4.9%	9

CRAFT	
Pacific Radler Lemon 2%	5
Coopers Session Ale 4.2%	8
4 Pines Kolsch Ale 4.7%	8
Fat Yak Pale Ale 4.7%	8.5
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

CIDER	
Pure Blonde Organic Cider 4.2%	9.5
Somersby Pear Cider 4.7%	10
Somersby Watermelon Cider 4.0%	10