

# 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 | 18
- Kathys Taramasalata served with Toasted Turkish Bread | 16
- Trio of Dips | 22  
smoked salmon & dill dip, baba ganoush & kathy's homemade taramasalata served with toasted turkish bread

## Entree

- Seared Half Shell Scallops <sup>GF</sup> | 24  
served in the shell with creamed leek & preserved lemon salsa
- Sydney Rock Oysters <sup>GF</sup>  
half dozen 28 | dozen 52  
natural, mornay, kilpatrick or mixed
- Sydney Rock Oysters  
5.2 ea | half dozen 28 | dozen 52  
with salmon caviar, ponzu vinaigrette & sweet chilli jam
- Giant King Prawns <sup>GF</sup> | 32  
butterflied with garlic butter
- Pan Fried Haloumi <sup>V</sup> | 24  
green beans, tempura green olives, thyme vinaigrette & eschallot confit
- Fresh Ocean King Prawns <sup>GF</sup> | 8ea  
peeled & served chilled with cocktail sauce & lemon
- Nick's Garlic Prawns | 24  
with olive oil, garlic & a hint of chilli
- Grilled Moreton Bay Bug <sup>GF</sup> | 46  
with garlic butter sauce
- Panko, Parmesan & Black Sesame Crumbed Calamari Rings | 24  
with aioli & shredded cos lettuce
- Cold Seafood Plate <sup>GF</sup>  
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
- Grilled Lamb Souvlaki | 26  
with pita bread, tzatziki & rocket
- Gippsland Lamb Cutlets | 28  
crusted with panko bread crumbs & parmesan served with salsa verde & chilli mayonnaise
- 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
- Supremo | 25  
ham, pepperoni, chorizo, mushrooms, peppers, pineapple, olives, onion & mozzarella
- Roasted Mushroom Pizza | 23  
tomato base with mixed roasted mushrooms, mozzarella cheese & topped with fresh rocket and aged parmesan
- Moroccan Lamb | 24  
moroccan spiced lamb with roast pumpkin, spanish onion & coriander, finished with lime yoghurt
- Vegetarian Deluxe | 23  
roasted peppers, red onion, marinated artichokes, mushroom, kalamata olives with buffalo mozzarella
- Pizza Marinara | 24  
king prawn, mussels & octopus on a rich tomato sauce with shredded mozzarella, torn basil & fried capers
- Tandoori Chicken Pizza | 24  
spiced marinated chicken, baby spinach, avocado & lime yoghurt
- Bacon Cheeseburger Pizza | 24  
tomato based pizza with chicken, bacon & topped with golden fries, ketchup & american mustard

## Sides

- Bowl of Creamy Mash <sup>GF</sup> | 8
- Chips <sup>GF</sup> | 10
- Seasonal Steamed Vegetables <sup>GF</sup> | 12.5  
tossed in extra virgin olive oil
- Garden Salad <sup>GF</sup> | 12  
mizuna greens, tomatoes, cucumber, red onion & cyren dressing
- Traditional Caesar Salad <sup>GF</sup> <sup>AV</sup> | 14  
with a poached egg, pancetta, cos lettuce, anchovies, parmesan and brioche crouton.  
(Add chicken or smoked salmon +\$5)
- Cyren Greek Salad <sup>GF</sup> | 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 & lemon mayonnaise



**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 <sup>GF</sup> | 36

Grilled Salmon Fillet <sup>GF</sup> | 36

Grilled Local Snapper Fillet <sup>GF</sup> | 36

Whole Baby Barramundi | 38  
Grilled or Fried Salt & Pepper Asian Style with Fresh Chilli & Soy

Local John Dory Fillet  
Grilled or Fried | 48

Fried Flathead | 44  
with homemade tartare sauce, chips lemon & parsley

Grilled Moreton Bay Bug <sup>GF</sup> | 76  
with garlic butter sauce

Whole Grilled King Prawns | 38  
served in shell with mizuna leaf salad, spanish onion & lemon mayonnaise

Seared Half Shell Scallops <sup>GF</sup> | 44  
served in the shell with creamed leek & preserved lemon salsa

Whole Lobster | 58  
served with your choice of mornay, thermidore, 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 <sup>GF</sup> | 30.5  
served with creamy mash, sautéed baby broccoli & red wine jus or balsamic jus

Angus Rib Eye <sup>GF</sup> | 52  
served with truffle salted fries & red wine jus or café de paris butter

Angus Prime Fillet <sup>GF</sup> | 44  
served with crushed baby potatoes, mushroom duxelle & red wine jus or salsa verde

Beef Wagyu Sirloin Tajima  
250gm | 68 <sup>PREMIUM RANGE</sup>  
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 <sup>PREMIUM RANGE</sup>  
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

Side Sauces <sup>GF</sup> Red wine Jus, Sauce Dianne, Peppercorn Sauce | \$3.00  
Side Sauces <sup>AF & GF</sup> Creamy Mushroom, Chipotle Mayo, Salsa Verde, Café De Paris, Balsamic Jus | \$3.00

## Pasta & Risotto

Fettuccine 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

## Kids Menu \$14.50 Served with soft drink & ice cream | 12 years & under

Grilled Lamb Skewers & Chips  
Calamari Rings & Chips  
Kids Pizza (Hawaiian or Margherita)

Mushroom Risotto <sup>GF/V</sup> | 34  
assorted wild forest mushrooms, spanish truffle salsa, aged parmesan & baby rocket

Risotto Marinara <sup>GF</sup> | 36  
with roasted tomato sugo, lobster, crab, calamari & king prawns, finished with shavings of grana parmesan

Chicken & Pea Fettuccini | 34  
roast chicken & pea fettuccini with a creamy saffron & parmesan sauce (add chorizo +\$3)

Kids Fettuccini with Creamy Tomato Sauce  
Crumbed Chicken Tenders & Chips  
Fish & Chips

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# CYREN Wine List

Bar • Grill • Seafood

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	\$12.50	\$60.00
Moet & Chandon Imperial Brut NV	Epemay, France		\$96.00
Veuve Clicquot Brut NV	Reims, France		\$115.00
PROSECCO / MOSCATO			
De Bortoli 'King Valley' Prosecco	King Valley VIC	\$11.00	\$53.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$12.00	\$56.00
WHITE			
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 'Wildé' Chardonnay	Hunter Valley, NSW	\$11.50	\$56.00
West Cape Howe 'Old School' Chardonnay	Mount Barker, WA	\$13.00	\$63.00
ROSE			
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
Penfolds Bin 407 Cabernet Sauvignon 2018	South Australia		\$180.00
Penfolds Bin 389 Cabernet Shiraz 2018	South Australia		\$175.00
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.00	\$53.00
Tempus Two 'Pewter Series' Shiraz	Barossa Valley, SA		\$69.00
Penfolds Kalimna Bin 28 Shiraz 2018	South Australia		\$85.00
Penfolds St Henri Shiraz 2016	South Australia		\$190.00
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
Wynns Riddoch '1998' Magnum 1500ml Cabernet Sauvignon	Coonawarra, SA		\$380.00
DESSERT WINE			
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$16.00	\$63.00

## 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

**Summer Berry Pavlova | 15**  
with whipped cream, passionfruit coulis & fresh summer berries

**A Selection of Fine Australian Cheeses | 18**  
with home made quince paste & organic fruit loaf

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## Cocktails

<b>Champagne Cosmo</b> 15 Vodka, Chambord & Cranberry Juice topped with sparkling brut	<b>Aperol Spritz</b> 16 Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel
<b>Fruit Tingle</b> 16 Vodka, Blue Curacao, Lemonade and Pomegranate Syrup	<b>Espresso Martini</b> 16 Lexington Hill Batched Cold Drip Coffee, Grain Vodka & Crème de Cacao
<b>Pineapple &amp; Coconut Margarita</b> 17 Cuervo 1800 Coconut Tequila & Triple Sec with Pineapple Juice, Monin Coconut syrup and a desiccated coconut rim	<b>Strawberry Kiss</b> 17 Voyager Gin, Limoncello, Monin Lavender Syrup, fresh lemon juice & a dash of grenadine
<b>Island Breeze</b> 17 Cargo Cult Spiced Rum, Ginger beer, muddled lime & bitters, lime wheel	<b>Garden of Eden</b> 17 Stolichnaya Vodka, Midori, Joseph Cartron watermelon liqueur, lime juice & watermelon juice
<b>Mojito (Classic or Lychee)</b> 17 Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig	<b>Salted Karamel Martini</b> 17 Stoli Salted Karamel Vodka, Frangelico, Butterscotch Schnapps & Monin Caramel Syrup with egg white. Served with a rock salt & Fee Bros Choc Bitters rim
<b>Lychee Martini</b> 17 Stolichnaya Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee	

## Punchbowls

<b>Very Long Island Iced Tea</b> 38 Vodka, Gin, Tequila & Rum with lime & lemon juices, lemon squash & pepsi cola
<b>Eternal Bliss</b> 38 Stoli Vanil Vodka, Alize, Joseph Cartron Watermelon Liqueur, Lemonade, Watermelon Juice, Mint & Lemon
<b>Berry the Hatchet</b> 38 Vodka, Chambord, House Cuvee Brut, Cranberry Juice, lychee puree & mixed berries

## Mocktails

<b>Tropical Oasis</b> 9 Orange & Pineapple Juices with Passionfruit Pulp, Mint & Raspberry Syrup
<b>Summer Dream</b> 10 Cloudy Apple Juice, Lychee Puree, Coconut & Watermelon Syrups with Limes & Strawberry topped with lemonade
<b>Virgin Mojito</b> 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%	8	11
Carlton Draught 4.6%	8.5	12
Victoria Bitter 4.9%	8.5	12
Four Pines Pacific Ale 3.5%	9	12
Coopers Pale Ale 4.5%	9	13
Stella Artois 5.0%	9.5	14
Peroni Nastro Azzurro 5.1%	9.5	14
Asahi Super Dry 5.0%	9.5	14
Bulmers Original Cider 4.7%	8.5	12

## Bottled Beer & Cider

<b>LOCAL</b>	
Cascade Premium Light 2.6%	7.5
Pure Blonde Ultra (Low Carb) 4.2%	8.5
Crown Lager 4.9%	9
<b>CRAFT</b>	
Fat Yak Pale Ale 4.7%	8.5
Lord Nelson Three Sheets Pale Ale 4.9%	10
<b>INTERNATIONAL</b>	
Corona Extra 4.5%	9.5
Heineken 5%	9.5
Asahi Super Dry Black 5.5%	10
<b>CIDER</b>	
Pure Blonde Organic Cider 4.2%	9.5
Somersby Pear Cider 4.7%	10
Somersby Watermelon Cider 4.0%	10

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