

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 ^{GF} | 24
served in the shell with creamed leek & preserved lemon salsa

Sydney Rock Oysters ^{GF}
half dozen 28 | dozen 52
natural, mornay, kilpatrick or mixed

Tempura Sydney Rock Oysters
half dozen 28 | dozen 52
with wasabi mayonnaise & tabiko

Sydney Rock Oysters
half dozen 28 | dozen 52
with salmon caviar, ponzu vinaigrette & sweet chilli jam

Giant King Prawns ^{GF} | 32
butterflied with garlic butter

Pan Fried Haloumi ^V | 24
green beans, tempura green olives, thyme vinaigrette & eschallot confit

Fresh Ocean King Prawns ^{GF} | 8ea
peeled & served chilled with cocktail sauce & lemon

Nick's Garlic Prawns | 24
with olive oil, garlic & a hint of chilli

Panko, Parmesan & Black Sesame Crumbed Calamari Rings | 24
with aioli & shredded cos lettuce

Grilled Moreton Bay Bug ^{GF} | 46
with garlic butter sauce

Grilled Lamb Souvlaki | 26
with pita bread, tzatziki & rocket

Sashimi Style Salmon & Avocado Salad | 26
with salmon caviar, tomato & black sesame

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

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 ^{GF} | 8

Chips ^{GF} | 10

Seasonal Steamed Vegetables ^{GF} | 12.5
tossed in extra virgin olive oil

Garden 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 or 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 ^{GF} | 36

Grilled Salmon Fillet ^{GF} | 36

Grilled Local Snapper Fillet ^{GF} | 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 ^{GF} | 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 ^{GF} | 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

Whole Salt & Pepper Lobster | 58
whole crispy fried salt & pepper lobster. served with sweet ginger, chilli & shallot

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 or balsamic jus

Angus Rib Eye ^{GF} | 52
served with truffle salted fries & red wine jus or café de paris butter

Angus Prime Fillet ^{GF} | 44
served with crushed baby potatoes, mushroom duxelle & red wine jus or salsa verde

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

Side Sauces ^{GF} Red wine Jus, Sauce Dianne, Peppercorn Sauce | \$3.00

Side Sauces ^{AF & GF} Creamy Mushroom, Chipotle Mayo, Salsa Verde, Café De Paris, Balsamic Jus | \$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

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)

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

CYREN Wine List

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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	Epernay, France		\$96.00
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	\$58.00

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	\$12.00	\$58.00
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	\$12.50	\$60.00
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 'Platinum Label' Shiraz 2003	Barossa Valley, SA		\$210.00
Wynns Riddoch '1998' Magnum 1500ml Cabernet Sauvignon	Coonawarra, SA		\$380.00

DESSERT WINE		90ml	375ml
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$16.00	\$63.00

Desserts *Gluten free available upon request*

Baileys Crème Brûlée | 15
with salted caramel & crunchy blood orange parfait

Chilled Passionfruit Mousse | 15
crunchy toasted meringue, passionfruit coulis, coconut crumble ^{GF}

70% Chocolate Fondant | 15
with dulce de leche, vanilla & orange ice cream & pistachios crunch

Sticky Date Pudding | 15
with butter scotch sauce & macadamia ice cream

Ice Cream Sundae Spectacular | 15
trio of ice creams, chantilly, berry coulis, chocolate sauce, crispy lollipop, golden crunch & marshmallows ^{GF}

Caramel Pannacotta | 15
with berry compote, whipped cream & chocolate almond biscotti

Homemade Pavlova | 15
chantilly cream, berry compote, crispy pepitas, passionfruit coulis, lychee & elderflower jellies ^{GF}

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

CHEF'S SPECIAL DESSERT OF THE DAY ~ PLEASE ASK YOUR WAITER FOR TODAY'S SELECTION | 16

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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 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, watermelon liqueur, lime juice & watermelon juice
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, Butterscotch Schnapps & 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	

Punchbowls

Very Long Island Iced Tea 38 Vodka, Gin, Tequila & Rum with lime & lemon juices, lemon squash & pepsicola
Eternal Bliss 38 Stoli Vanil Vodka, Alize, Watermelon Liqueur, Lemonade, Watermelon Juice, Mint & Lemon
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 & Raspberry Syrup
Summer Dream 10 Cloudy Apple Juice, Lychee Puree, Coconut & Watermelon Syrups with Limes & Strawberry topped with lemonade
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%	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
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

LOCAL	
Cascade Premium Light 2.6%	7.5
Pure Blonde Ultra (Low Carb) 4.2%	8.5
Crown Lager 4.9%	9
CRAFT	
Fat Yak Pale Ale 4.7%	8.5
Lord Nelson Three Sheets Pale Ale 4.9%	10
INTERNATIONAL	
Corona Extra 4.5%	9.5
Heineken 5%	9.5

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