

# 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

**Sydney Rock Oysters** <sup>GF</sup>  
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

**Seared Half Shell Scallops** <sup>GF</sup> | 24  
served in the shell with creamed leek & preserved lemon salsa

**Half Shell New Zealand Mussels** | 22  
gratinated with garlic butter, Black sesame & brioche crumbs

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

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

**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

**Lobster & Crab Ravioli** | 24  
with sautéed spinach & lemon beurre blanc

**Grilled Moreton Bay Bug** <sup>GF</sup> | 46  
with garlic butter sauce

**Giant King Prawns** <sup>GF</sup> | 32  
butterflied with garlic butter

**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

**Salt & Pepper Whole Baby Calamari** | 23  
served with aioli

**Chargrilled Baby Octopus** | 26  
grilled pineapple & mint salsa, smoked paprika aioli & chilli oil

**Pan Fried Haloumi** <sup>V</sup> | 24  
green beans, tempura green olives, thyme vinaigrette & eschallot confit

**Gippsland Lamb Cutlets** | 28  
crusted with panko bread crumbs & parmesan served with salsa verde & chilli mayonnaise

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

## 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 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 or garden salad or mashed potatoes & lemon mayonnaise



**Nick's Entrée Platter for Two** | 105  
scallops served in shell, chargrilled king prawns with kilpatrick & mornay oysters



**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 mornay, thermidore, garlic butter or singapore chilli to your lobster 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

**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

**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

**Angus Rump Steak** <sup>GF</sup> | 32  
served with creamy mash & sautéed baby broccoli

**Angus Rib Eye** <sup>GF</sup> | 52  
served with truffle salted fries

**Angus Prime Fillet** <sup>GF</sup> | 44  
served with crushed baby potatoes & mushroom duxelle

**Beef Rump Wagyu Tajima Steak**  
400gm | 60 <sup>PREMIUM RANGE</sup>  
Specifically formulated Japanese diet, raised in Southern NSW, marble score 9+ accompanied with a choice of mash potato, golden fries or roasted potatoes

**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 6+ 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

**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)**

**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

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

# 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	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*

**Snickers Mousse Bar | 15**  
with vanilla ice cream, salted caramel & peanuts crunch

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

**Chilled Passionfruit Mousse | 15**  
crunchy toasted meringue, passionfruit coulis, coconut crumble <sup>GF</sup>

**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 <sup>GF</sup>

**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 <sup>GF</sup>

**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

# CYREN

Bar - Grill - Seafood

## Cocktails

<b>Champagne Cosmo</b> 15 Skyy 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 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 Skyy Vodka, Midori, 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 Skyy 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  
Skyy 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
Balter XPA 5.0%	9.5	14
Peroni Nastro Azzurro 5.1%	10	15
Asahi Super Dry 5.0%	10	15

## 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