

CYREN

Bar • Grill • Seafood

Starters to Share

- Garlic Bread on Toasted Turkish** | 7
- Herb & Garlic Bread on Toasted Turkish** | 7
- Honey, Cheese & Chilli on Toasted Turkish** | 7
- Herb & Garlic Pizza to share with Oregano & Mozzarella** | 18
- Kathys Taramasalata served with Toasted Turkish Bread** | 14.5

- Trio of Dips** | 22
smoked salmon & dill dip, baba ganoush & kathy's homemade taramasalata served with toasted turkish bread
- Tasting Plate to Share** | 28
lightly crumbed camembert cheese with caramelized onion jam, haloumi fries with lime yoghurt & pomegranate & stuffed jalapenos with cream cheese & chipotle mayo

Entree

- Sydney Rock Oysters** ^{GF}
Dozen 54 / Half Dozen 28
natural, mornay, kilpatrick or mixed
- Sydney Rock Oysters** | dozen 68
with salmon caviar, ponzu vinaigrette & sweet chilli jam
- Seared Half Shell Scallops** ^{GF} | 24
served in the shell with creamed leek & preserved lemon
- Panko, Parmesan & Black Sesame Crumbed Calamari Rings** | 24
with aioli & shredded cos lettuce
- Nick's Garlic Prawns** | 24
with olive oil, garlic & a hint of chilli
- Giant King Prawns** ^{GF} | 34
butterflied with garlic butter
- Lobster & Crab Ravioli** | 24
with sautéed spinach & lemon beurre blanc
- Whole Salt & Pepper Calamari** | 23
served with aioli

- Fresh Ocean King Prawns** ^{GF} | 8.8ea
peeled & served chilled with cocktail sauce & lemon
- 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
- Chargrilled Baby Octopus** | 26
grilled pineapple & mint salsa, smoked paprika aioli & chilli oil
- Pan Fried Haloumi** ^V | 24
green beans, tempura green olives, thyme vinaigrette & eschallot confit
- Grilled Lamb Souvlaki** | 29
with pita bread, tzatziki & rocket
- Gippsland Lamb Cutlets** | 24
crusted with panko bread crumbs & parmesan served with salsa verde & chilli mayonnaise

Mama's Pizzas (13")

Gluten Free Bases Available

- Garlic Prawn Pizza** | 26
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
- Vegetarian Deluxe** | 23
roasted peppers, red onion, marinated artichokes, mushroom, kalamata olives with buffalo mozzarella
- Pizza Marinara** | 25
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

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 & 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
- Sautéed Baby Broccoli** | 12.5

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

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 | 195
cooked lobster, freshly shucked sydney rock oysters, fresh king prawns, blue swimmer crab, marinated mussels, fried or grilled catch of the day, golden fried king prawns, salt & pepper baby calamari, potato salad served with chips (add mornay, 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 ^{GF} | 39

Grilled Salmon Fillet ^{GF} | 39

Grilled Local Snapper Fillet ^{GF} | 42

Whole Baby Barramundi | 42
grilled or fried salt & pepper asian style with fresh chilli & soy

Seared Half Shell Scallops ^{GF} | 44
served in the shell with creamed leek & preserved lemon

Whole Baby Lobster | 62
served with your choice of mornay, singapore chilli or garlic butter served with greek salad & fresh lemon

Grilled Moreton Bay Bug ^{GF} | 70
with garlic butter sauce

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} | 36
served with your choice of mash potatoes or golden fries or salad
- Grainge Scotch Fillet** ^{GF} | 42
served with your choice of mash potatoes or golden fries or salad
- Angus Prime Fillet** ^{GF} | 52
served with your choice of mash potatoes or golden fries or salad
- Angus Rib Eye** ^{GF} | 59
served with your choice of mash potatoes or golden fries or salad
- Beef Rump Wagyu Tajima Steak 400gm** | 68
PREMIUM RANGE
specifically formulated Japanese diet, raised in Southern NSW, accompanied with a choice of mash potatoes or golden fries or roasted potatoes or salad
- Beef Wagyu Sirloin Tajima 250gm** | 78
PREMIUM RANGE
400 day grain fed, f1 cross bred wagyu cattle, located in Northern Victoria, marble score 6+ accompanied with a choice of mash potatoes or golden fries or roasted potatoes or salad
- Beef Scotch Fillet 'Signature' 320gm** | 88
PREMIUM RANGE
300 days grain fed, black angus cattle, located in Riverina NSW, marble score 6+ accompanied with a choice of mash potatoes or golden fries or roasted potatoes or salad
- Award Wining Giant Pork Ribs Half Rack 30 | Full Rack 48**
served with chips
- BBQ Cheeseburger** | 24
with smoked cheddar, gem lettuce & sliced tomato on a brioche bun with bbq sauce served with chips (Add bacon + \$3)
- Crispy Crumbed Chicken Schnitzel** | 29
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
- Gippsland Lamb Cutlets** | 44
crusted with panko bread crumbs & parmesan served with salsa verde & chilli mayonnaise
- Side Sauces** ^{GF} | 4
Red Wine Jus, Sauce Dianne & Peppercorn Sauce
- Side Sauces** ^{AF&GF} | 4
Creamy Mushroom, Chipotle Mayo, Café De Paris, Balsamic Jus

Pasta & Risotto

- Fettucine Marinara** | 36
with roasted tomato sugo, lobster, crab, calamari, king prawns & shavings of grana padano
- Fettuccini Carbonara** | 29
with pancetta & 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 padano

A SURCHARGE OF 10% IS APPLICABLE ON WEEKENDS & PUBLIC HOLIDAYS EXCLUDING KIDS MENU & SET MENUS // GUEST WIFI IS AVAILABLE USE YOUR FACEBOOK LOGIN & ENJOY FREE WI-FI ON US! V11/22/11/21

Wine List

SPARKLING/ CHAMPAGNE		150ml	750ml
Cockle Bay Cuvee Brut NV	South East Australia	\$9.00	\$42.00
Chandon Brut NV	Yarra Valley, VIC	\$13.00	\$62.50
La Boheme Cuvee Rose	Yarra Valley, VIC	\$12.00	\$58.50
Moet & Chandon Imperial Brut NV	Epernay, France		\$98.00
Veuve Clicquot Brut NV	Reims, France		\$115.00
Dom Pérignon	Champagne, France		\$380.00
PROSECCO / MOSCATO			
De Bortoli 'King Valley' Prosecco	King Valley VIC	\$11.50	\$55.50
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$12.50	\$58.50
WHITE			
Nick's Private Label Semillon Sauvignon Blanc	South East Australia	\$9.00	\$42.00
Nick's Private Label Chardonnay	South East Australia	\$9.00	\$42.00
Jim Barry 'The Atherley' Riesling	Clare Valley, SA	\$13.00	\$62.50
Pewsey Vale Prima 'Off Dry' Riesling	Eden Valley, SA	\$13.50	\$65.50
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.50	\$60.50
Farina Pinot Grigio (D.O.C)	Veneto, Italy	\$13.50	\$65.50
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.50	\$55.50
Nashdale Lane Sauvignon Blanc	Orange, NSW	\$13.00	\$62.50
Vasse Felix 'Filius' Sauvignon Blanc Semillon	Margaret River, WA	\$14.00	\$67.50
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.50	\$78.50
West Cape Howe 'Old School' Chardonnay	Mount Barker, WA	\$13.50	\$65.50
Nashdale Lane Chardonnay	Orange, NSW	\$14.00	\$67.50
ROSE			
La Vieille Ferme Rose	Rhone, France	\$12.00	\$58.50
Wizardry Grenache Rose	Heathcote, VIC	\$12.50	\$60.00
Ete d'Elodie Rose IGP	Provence, France	\$13.50	\$65.50
RED			
Nick's Private Label Cabernet Merlot	South East Australia	\$9.00	\$42.00
Opawa Pinot Noir	Marlborough, NZ	\$13.00	\$62.50
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		\$81.00
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$13.50	\$65.50
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa Valley, SA		\$98.00
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.50	\$55.50
Penfolds Kalimna Bin 28 Shiraz	South Australia		\$85.00
Penfolds Bin 389 Cabernet Shiraz	South Australia		\$175.00
Penfolds Bin 407 Cabernet Sauvignon	South Australia		\$180.00
Penfolds St Henri Shiraz	South Australia		\$190.00
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

Bottled Beer & Cider

LOCAL	INTERNATIONAL
Cascade Premium Light 2.6% 8	Corona Extra 4.5% 9.5
Pure Blonde Ultra (Low Carb) 4.2% 9	Heineken 5% 10
Crown Lager 4.9% 9.5	
CRAFT	CIDER
Fat Yak Pale Ale 4.7% 9.5	Pure Blonde Organic Cider 4.2% 9.5
Lord Nelson Three	Somersby Pear Cider 4.7% 10
Sheets Pale Ale 4.9% 10	

Draught Beer

Great Northern Super Crisp Lager 3.5% <i>glass 8 pint 11</i>	Four Pines Pacific Ale 3.5% <i>glass 9 pint 12</i>	Peroni Nastro Azzurro 5.1% <i>glass 10 pint 15</i>
Carlton Draught 4.6% <i>glass 8.5 pint 12</i>	Coopers Pale Ale 4.5% <i>glass 9 pint 13</i>	Asahi Super Dry 5.0% <i>glass 10 pint 15</i>
Victoria Bitter 4.9% <i>glass 8.5 pint 12</i>	Balter XPA 5.0% <i>glass 9.5 pint 14</i>	

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

70% Chocolate Fondant | 15
with dulce de leche, vanilla 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}

Hazelnut Praline Panna Cotta | 15
with hazelnut nougatine, chocolate coulis & orange crisp ^{GF}

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

Cheesecake | 15
freshly baked cheesecake with mango compote & coconut crunch

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 Skyy Vodka, Chambord & Cranberry Juice topped with sparkling brut	Pineapple & Coconut Margarita 17 Cuervo 1800 Coconut Tequila & Steinbok Triple Sec with Pineapple Juice, Monin Coconut syrup & a desiccated coconut rim
Berry Me 17 Skyy Vodka, Steinbok Watermelon Liqueur, Chambord & Monin Lavender Syrup with mint, cranberry juice, lemonade & mixed berries	Salted Karamel Martini 17 Stoli Salted Karamel Vodka, Frangelico, Steinbok Butterscotch Schnapps & Monin Caramel Syrup with egg white. Served with a rock salt & Fee Bros Choc Bitters rim
Green With Envy 17 Four Pillars Rare Dry Gin, Steinbok Lychee Liqueur & Monin Elderflower Syrup with Lime Juice, Sugar Syrup & Basil	Lychee Martini 17 Skyy Vodka, Steinbok Lychee Liqueur, cloudy apple juice, lychee puree & lychee
Pimms Cup 17 Pimms No.1 & Four Pillars Rare Dry Gin with Cucumber, Mint, Lemons, Limes & Strawberries, topped with Schweppes Lemonade	Fruit Tingle 16.5 Skyy Vodka, Steinbok Blue Curacao, Lemonade & Pomegranate Syrup
Scarlet Blush 17 Frangelico & Steinbok Strawberry Liqueur with Cranberry Juice, Cloudy Apple Juice & Vanilla Syrup	Aperol Spritz 16.5 Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel
Four Pillars Negroni 17 Four Pillars Rare Dry Gin, Campari, Cinzano Rosso, served short over ice with an orange slice	Strawberry Kiss 17 Four Pillars Rare Dry Gin, Limoncello, Monin Lavender Syrup, fresh lemon juice & a dash of grenadine
Island Breeze 17 Kraken Spiced Rum, Ginger Beer, muddled lime & Angostura Bitters with a lime wheel	Garden of Eden 17 Skyy Vodka, Midori, apple schnapps with watermelon syrup, lime juice & watermelon juice

Punchbowl & Jugs To Share

Eternal Bliss Jug 25 Stoli Vanil Vodka, Alize, Steinbok Watermelon Liqueur, Lemonade, Watermelon Juice, Mint & Lemon	Fruit Tingle Jug 25 Skyy Vodka, Steinbok Blue Curacao, Raspberry Cordial & Lemonade
Sexy Time Jug 25 Skyy Vodka & Steinbok Peach Schnapps, built with fresh orange juice, cranberry juice & fresh orange chunks	Berry the Hatchet Punchbowl 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
Virgin Passionfruit Mojito 9 Mint, Lime, Passionfruit, 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	4.5
Red Bull 250ml Can	6
Juices: Cloudy Apple, Orange, Pineapple, Cranberry, Tomato	5