

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 | 30
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 56 / Half Dozen 30
natural, mornay, kilpatrick or mixed

Seared Half Shell Scallops ^{GF} | 26
served in the shell with creamed leek & preserved lemon

1/2 Local Lobster Salad | 38
dressed in a creamy herb mayo & served with avocado, mango, chilli & coconut

Panko, Parmesan & Black Sesame Crumbed Calamari Rings | 26
with aioli & shredded cos lettuce

Nick's Garlic Prawns | 26
with olive oil, garlic & a hint of chilli

Giant King Prawns ^{GF} | 34
butterflied with garlic butter

Lobster & Crab Ravioli | 28
with sautéed spinach & lemon beurre blanc

Whole Salt & Pepper Calamari | 26
served with aioli

Fresh Ocean King Prawns ^{GF} | 8.8ea
peeled & served chilled with cocktail sauce & lemon

Cold Seafood Plate ^{GF}
For One \$29 | For Two \$58
with Sydney rock oysters, smoked salmon, pickled octopus, fresh king prawn, marinated mussels & cocktail sauce

Chargrilled Baby Octopus | 28
grilled pineapple & mint salsa, smoked paprika aioli & chilli oil

Pan Fried Haloumi ^V | 26
green beans, tempura green olives, thyme vinaigrette & eschallot confit

Grilled Lamb Souvlaki | 29
with pita bread, tzatziki & rocket

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

Mama's Pizzas (13")

Gluten Free Bases Available

King Neptune | 34
rock lobster medallions on a crème fraiche base with mozzarella, fried capers, cherry tomatoes & citrus zest, topped with spanish onion

Garlic Prawn Pizza | 28
butterflied marinated garlic prawns on a tomato base with buffalo mozzarella, sliced onion, preserved lemon & a hint of chilli

BBQ Meatlovers | 27
ham, sopressa salami, pepperoni, bacon with mozzarella & cyren's BBQ sauce base

Roasted Mushroom Pizza | 26
creamy tomato base, roasted mixed mushrooms & mozzarella, finished with baby rocket leaves & shaved parmesan

Hawaiian | 25
byron bay black forest ham, candied pineapple & florida mozzarella

Vegetarian Deluxe | 25
roasted peppers, red onion, marinated artichokes, mushroom, kalamata olives with buffalo mozzarella

Chicken Souvlaki | 26
marinated in lemon & oregano served with spiced garlic yoghurt & parsley

Supremo | 27
ham, pepperoni, chorizo, mushrooms, peppers, pineapple, olives, onion & mozzarella

Margherita | 22
with buffalo mozzarella & torn basil leaves

Pepperoni | 27
with spicy salami, mozzarella & tomato base

Pizza Marinara | 27
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 feta, 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 | 205

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 | 88

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} | 42

Grilled Salmon Fillet ^{GF} | 42

Grilled Local Snapper Fillet ^{GF} | 44

Whole Baby Barramundi | 44
grilled or fried salt & pepper asian style with fresh chilli & soy

Seared Half Shell Scallops ^{GF} | 48
served in the shell with creamed leek & preserved lemon

Whole Baby Lobster | 68

served with your choice of mornay, singapore chilli or garlic butter served with greek salad & fresh lemon

Grilled Moreton Bay Bug ^{GF} | 76
with garlic butter sauce

Fisherman's Basket | 39
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} | 46
served with your choice of mash potatoes or golden fries or salad

Angus Prime Fillet ^{GF} | 54
served with your choice of mash potatoes or golden fries or salad

Grainge 500gm T-Bone ^{GF} | 58
this steak has a large T shaped bone through the centre, the smaller part of the steak is from the tenderloin & the larger side is from the sirloin served with your choice of mash potatoes or golden fries or salad

Angus Rib Eye ^{GF} | 62
served with your choice of mash potatoes or golden fries or salad

Beef Rump Wagyu Tajima Steak ^{GF}
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

Award Wining Giant Pork Ribs
Half Rack 30 | Full Rack 48
served with chips

Beef Wagyu Sirloin Tajima ^{GF}
250gm | 87 **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

Gippsland Lamb Cutlets | 48
crusted with panko bread crumbs, parmesan, black sesame & served with salsa verde & chilli mayonnaise

Crispy Pork Belly | 42
with apple relish, mashed potatoes, grilled broccolini, sage & cider jus

Free Range Chicken Breast ^{GF} | 34
stuffed with ricotta, basil & semi dried tomatoes, wrapped in prosciutto, served on crushed chat potatoes, roasted baby fennel & lyonaise sauce

Crispy Crumbed Chicken Schnitzel | 29
with creamy button mushroom sauce & mash

BBQ Cheeseburger | 24
with smoked cheddar, gem lettuce & sliced tomato on a brioche bun with bbq sauce served with chips (Add bacon + \$3)

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 | 32
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! V13/18/07/22

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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	\$13.00	\$62.50
Moet & Chandon Imperial Brut NV	Epernay, France		\$105.00
Veuve Clicquot Brut NV	Reims, France		\$120.00
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
Le Pezze Pinot Grigio (D.O.C)	Veneto, Italy	\$13.50	\$65.50
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.50	\$55.50
Vasse Felix 'Filius' Sauvignon Blanc Semillon	Margaret River, WA	\$14.00	\$67.50
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$17.00	\$83.50
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
Ete d'Elodie Rose IGP	Provence, France	\$13.50	\$65.50
DESSERT WINE		90ml	375ml
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$16.00	\$63.00

Bottled Beer & Cider

BOTTLED BEER		CIDER & SELTZER	
Hahn Premium Light 2.6%	8	James Squire Orchard	
Victoria Bitter 4.9%	9	Crush Apple Cider 4.8%	10
Crown Lager 4.9%	9.5	White Claw Hard Seltzer	10
Corona Extra 4.5%	9.5	Natural Lime 4.5%	10
Lord Nelson Three		White Claw Hard	
Sheets Pale Ale 4.9%	10	Seltzer Mango 4.5%	10
NON-ALCOHOLIC BEER			
Heineken 0.0%	7.5		

Draught Beer

XXXX Gold 3.5%	glass 8 pint 11	Stone & Wood Pacific Ale 4.4%	glass 9 pint 13
Hahn SuperDry 4.6%	glass 8.5 pint 12	Kosciuszko Pale Ale 4.5%	glass 9 pint 13
Tooheys New 4.6%	glass 8.5 pint 12	Heineken Lager 5.0%	glass 9.5 pint 14
Furphy Refreshing Ale 4.4%	glass 8.5 pint 12	Peroni Nastro Azzurro 5.1%	glass 10 pint 15
Coopers Pale Ale 4.5%	glass 9 pint 13	Asahi Super Dry 5.0%	glass 10 pint 15
James Squire 150 Lashes Pale Ale 4.2%	glass 9 pint 13		

Water, Softdrinks & Juices

S. Pellegrino Natural Sparkling Mineral Water 1 litre	10.5	Pepsi Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale	4.5
Acqua Panna Natural Still Mineral Water 1 litre	10.5	Red Bull 250ml Can	6
Schweppes Ginger Beer	5	Juices: Cloudy Apple, Orange, Pineapple, Cranberry, Tomato	5

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 & friand orange pop

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}

Nutella 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}

Caramelised Fresh Lemon Tart | 15
with roasted coconut meringue

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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RED

		150ml	750ml
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		\$105.00
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		\$185.00
Penfolds St Henri Shiraz	South Australia		\$210.00
Wynns Riddoch '1998' Magnum 1500ml Cabernet Sauvignon	Coonawarra, SA		\$380.00

Cocktails

Champagne Cosmo 16 Skyy Vodka, Chambord & Cranberry Juice topped with sparkling brut	Pineapple & Coconut Margarita 18 Cuervo 1800 Coconut Tequila & Steinbok Triple Sec with Pineapple Juice, Monin Coconut syrup & a desiccated coconut rim
Berry Me 18 Skyy Vodka, Steinbok Watermelon Liqueur, Chambord & Monin Lavender Syrup with mint, cranberry juice, lemonade & mixed berries	Salted Karamel Martini 18 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 18 Four Pillars Rare Dry Gin, Steinbok Lychee Liqueur & Monin Elderflower Syrup with Lime Juice, Sugar Syrup & Basil	Lychee Martini 18 Skyy Vodka, Steinbok Lychee Liqueur, cloudy apple juice, lychee puree & lychee
Pimms Cup 18 Pimms No.1 & Four Pillars Rare Dry Gin with Cucumber, Mint, Lemons, Limes & Strawberries, topped with Schweppes Lemonade	Fruit Tingle 17 Skyy Vodka, Steinbok Blue Curacao, Lemonade & Pomegranate Syrup
Scarlet Blush 18 Frangelico & Steinbok Strawberry Liqueur with Cranberry Juice, Cloudy Apple Juice & Vanilla Syrup	Aperol Spritz 17 Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel
Four Pillars Negroni 18 Four Pillars Rare Dry Gin, Campari, Cinzano Rosso, served short over ice with an orange slice	Strawberry Kiss 18 Four Pillars Rare Dry Gin, Limoncello, Monin Lavender Syrup, fresh lemon juice & a dash of grenadine
Island Breeze 18 Kraken Spiced Rum, Ginger Beer, muddled lime & Angostura Bitters with a lime wheel	Garden of Eden 18 Skyy Vodka, Midori, apple schnapps with watermelon syrup, lime juice & watermelon juice

Jugs To Share

Eternal Bliss 25 Stoli Vanil Vodka, Alize, Steinbok Watermelon Liqueur, Lemonade, Watermelon Juice, Mint & Lemon	Fruit Tingle 25 Skyy Vodka, Steinbok Blue Curacao, Raspberry Cordial & Lemonade
Sexy Time 25 Skyy Vodka & Steinbok Peach Schnapps, built with fresh orange juice, cranberry juice & fresh orange chunks	Berry the Hatchet 25 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	