



Cyren

restaurant

Set Menu & Function Packages

Cyren

restaurant

New to the Nick's Group of Restaurants, THE CYREN Restaurant & Bar re-invents one of Nick Manettas' old gems of Sydney.

The Cyren was a restaurant opened by Nick in the late 1970's. In those days, the restaurant was located in Broadway and although being a tough area to access, queues of people outside the front were streaming down the road.

The Cyren was to compliment Nick's family business in the wholesale of seafood to hotels, airlines and restaurants. As Nick stated, it was a way to present unique, high quality seafood product that, at that point, was not commonly used in restaurants or hotels. Items such as blue eye cod and ling fillets were new to Sydney and the industry, so chefs from major hotels and restaurants were commonly seen at the venue trying these new products.

Re-inventing the Cyren to the modern day and introducing it to Darling Harbour is no doubt exciting. Bringing to the table unique product, with simplicity and quality being the largest factors. Expanding the philosophy from the late 70's to include not only unique seafood but also carefully sourced, high quality cattle and white meats stays within the philosophy of what the Cyren Restaurant & Bar is - a place for families, a haven for corporates and an unsurpassed venue that can only be described as a harmonious combination in the Sydney Restaurant Industry.



the original Cyren



the new Cyren

CYREN

restaurant & BAR

From christenings, engagements, corporate functions, birthday's, hens & bucks nights or simply a Sunday family get together The Cyren has something for everyone. The sun-soaked restaurant is a Sydney landmark that together with culinary brilliance, the freshest seafood product available and professional service makes it the perfect location for any event.



Cyren seats up to 680 people with undeniably the best views in Darling Harbour. Located on the other side of the bay to Nick's Seafood Restaurant, the Cyren overlooks the harbor with a brilliant backdrop of Sydney's city.

Opening Hours

Monday-Thursday	Lunch 12.00pm - 3.00pm Dinner 6:00pm - 10:00pm
Friday and Saturday	Lunch 12.00pm - 3.00pm Dinner 6:00pm - 11:00pm
Sunday All Day	From 12.00pm - 10.00pm



CYREN

restaurant & BAR

SET MENU 1

AUD\$50

(Breads & 2 courses)

AUD\$60

(Breads & 3 courses)

Per Person. Inclusive of the 10% GST.

ON ARRIVAL

GARLIC BREAD TO SHARE

ENTRÉE

TRADITIONAL PRAWN COCKTAIL

King prawns with baby cos lettuce drizzled with a spicy cocktail sauce and served with chargrilled lime

or TEMPURA SOFT SHELL CRAB

Served with a wasabi mayonnaise

or CRISPY SKIN PORK BELLY

Slow roasted and served with five spice, honey soy glaze

MAIN

GRILLED FILLET OF SALMON

Served with creamy mash and a lemon beurre blanc and buttered greens

or ANGUS GRADE 300GM RUMP

Served with cherry tomatoes, creamy mash and a champagne and mushroom cream sauce

or FREE RANGE STUFFED CHICKEN BREAST

Wrapped in prosciutto and filled with a ricotta and semi dried tomato stuffing, with creamy mash, roasted baby fennel and asparagus

Served with Greek Salad to Share

DESSERT

CHOCOLATE AND CARAMEL TART

Served with a chocolate ice cream

or BANANA CRÈME BRULÉE

Served with a nut brittle topping

or VANILLA AND RASPBERRY PANACOTTA

Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged.
AUTUMN-WINTER 2011/2012



CYREN

restaurant & BAR

SET MENU 2

AUD\$55
(Breads & 2 courses)

AUD\$65
(Breads & 3 courses)

Per Person. Inclusive of the 10% GST.

ON ARRIVAL

GARLIC BREAD TO SHARE

ENTRÉE

ASSORTED ENTRÉE PLATTER TO SHARE (1 Between 4)

Salt and pepper calamari, smoked salmon with crème fraiche and spanish onions, crispy skin pork belly and natural oysters

MAIN

VEAL SCHNITZEL

Served with creamy mash, a champagne and mushroom cream sauce and buttered greens

or GIANT RACK OF BEEF RIBS

Served with steak fries with Cyren's tequila BBQ sauce

or FISHERMANS BASKET

Fried catch of the day, fried king prawns, scallops and salt and pepper calamari served with chips with a homemade tartare sauce

or ANGUS GRADE RIB EYE STEAK

Served with creamy mash and a brandy and four peppercorn sauce

DESSERT

DESSERT PLATTERS TO SHARE (1 Between 4)

Selection of Cyren's desserts to share: banana crème brulee, vanilla and raspberry pannacotta, apple and blackberry crumble with fresh seasonal fruit

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SET MENU 3

AUD\$65
(Bruschetta & 2 courses)

AUD\$75
(Bruschetta & 3 courses)

Per Person. Inclusive of the 10% GST.

ON ARRIVAL

BRUSCHETTA TO SHARE

Tomato, basil, onion, garlic and balsamic on toasted ciabatta

ENTRÉE

TASMANIAN SMOKED SALMON

Served with crème fraiche and spanish onions

or **GRILLED GIANT KING PRAWNS**

Served on a mixed leaf salad with a garlic butter

or **HALF DOZEN KILPATRICK SYDNEY ROCK OYSTERS**

Sydney rock oysters topped with bacon and worcestershire sauce and grilled

MAIN

RIBS AND CYREN SEAFOOD PLATTERS

(Between 4 people you will receive both a rib platter & a Cyren seafood platter to share)

RIB PLATTERS TO SHARE

Half rack of giant pork and full rack of giant beef ribs with chips

AND

CYREN SEAFOOD PLATTER TO SHARE

Fresh cooked lobster, steamed mussels, fried calamari, catch of the day, king prawns, blue swimmer crab, freshly shucked oysters & avocado

DESSERT

DESSERT PLATTERS TO SHARE (1 Between 4)

Selection of Cyren's Desserts to share: banana crème brulee, vanilla and raspberry pannacotta, apple and backberry crumble with fresh seasonal fruit

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SET MENU 4

AUD\$70
(Dips & 2 courses)

AUD\$80
(Dips & 3 courses)

Per Person. Inclusive of the 10% GST.

ON ARRIVAL

TRIO OF DIPS TO SHARE

Taramasalata, olive tapenade dip & smoked salmon dill dip

ENTRÉE

INDIVIDUAL CYREN COLD SEAFOOD PLATE

Freshly shucked Sydney rock oysters, fresh ocean king prawns, tasmanian smoked salmon, marinated steamed mussels and avocado

MAIN

ASSORTED MEAT PLATTER FOR TWO

Giant beef ribs, slow roasted pork belly with five spice and honey soy, Angus grade rump steaks, lamb souvlaki, seared kangaroo loin served with steak fries

Served with Caesar Salad to Share (1 Between 4)

DESSERT

FRUIT AND CHEESE PLATTERS TO SHARE (1 Between 4)

Seasonal assorted fruits complimented with Australian cheeses, crackers and grissini

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CYREN

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SET MENU 5

AUD\$80
(Bruschetta & 2 courses)

AUD\$90
(Bruschetta & 3 courses)

Per Person. Inclusive of the 10% GST.

ON ARRIVAL

BRUSCHETTA TO SHARE

Tomato, basil, onion, garlic and balsamic on toasted ciabatta

ENTRÉE

HALF DOZEN NATURAL OYSTERS

Served with a spicy cocktail sauce

or **GRILLED SCALLOPS**

Served with a sweet aged riesling Sauce

or **PUMPKIN AND GOATS CHEESE TART**

With mushroom, rosemary and complimented with a baby beetroot and fetta salad

MAIN

CYREN CRUSTACEAN PLATTER FOR TWO

Butterflied giant king prawns, tempura soft shell crab, grilled moreton bay bugs and chips served with cocktail and tartare sauces

Served with garden salad to share

DESSERT

BAILEY'S BREAD AND BUTTER PUDDING

Served with vanilla ice cream

or **CHOCOLATE AND CARAMEL TART**

Served with chocolate ice cream

or **APPLE AND BLACKBERRY CRUMBLE**

Served with vanilla ice cream

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SET MENU 6

AUD\$100

(Dips & 2 courses)

AUD\$110

(Dips & 3 courses)

Per Person. Inclusive of the 10% GST.

ON ARRIVAL

TRIO OF DIPS

Taramasalata, olive tapenade dip & smoked salmon dill dip

ENTRÉE

TASMANIAN SMOKED SALMON

Served with crème fraiche, spanish onion and avocado

or **GRILLED RARE KANGAROO SALAD**

Served with roasted pumpkin, baby beetroot, fetta cheese, pine nuts and harira dressing

or **TEMPURA SOFT SHELL CRAB**

Served with a wasabi mayonnaise

MAIN

CYREN SEAFOOD PLATTER FOR TWO

Fresh cooked lobster, steamed mussels, fried calamari, catch of the day, king prawns, blue swimmer crab, freshly shucked oysters & avocado

Served with Greek salad to share

DESSERT

FRUIT AND CHEESE PLATTERS TO SHARE (1 Between 4)

Seasonal Assorted Fruits complimented with Australian Cheeses, Crackers and Grissini

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VEGETARIAN ALTERNATIVES

ENTRÉE

PUMPKIN AND GOATS CHEESE TART

With mushroom and rosemary complimented with rocket,
baby beetroot and fetta salad

SNOW PEA, SWEET CORN AND ROAST RED CAPSICUM SALAD

Served on rocket with caramelised balsamic dressing

MAIN

ASPARAGUS AND MUSHROOM RISOTTO

Swiss brown and porcini mushrooms, chargrilled asparagus and
grana padano with truffle oil

MEDITERRANEAN LINGUINE

Chargrilled mixed seasonal vegetables with a spicy napolitana sauce
topped with parmesan

Some dishes contain dairy items

All Dishes may be ordered as Entree or Main Course Size

Please note: pre-ordering is required for Special Dietary requirements

Please choose one option per course and this will be your Vegetarian Meal

Please note: Vegetarian Meals will be charged at the selected Set Menu price

Special Dietary requirements must be provided 48 hours prior to booking date

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**CAKE
ORDERS**

AUD\$40 per Cake

CYREN CAKE SELECTION -

Layered Chocolate Mousse and Hazelnut Meringue Cake

Gluten Free Chocolate and Almond Cake

Gluten Free Orange and Almond Cake

Baked New York Cheese Cake

Tiramisu

Black Forest Cake

Bake Ricotta Cheesecake

Strawberry Short Cake

CAKES SERVE 12 PEOPLE

PLEASE GIVE US AT LEAST 48 HOURS NOTICE
WHEN ORDERING A CAKE

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BEVERAGE PACKAGES

AUD\$25 (2h)
AUD\$36 (3h)

Per Person. Inclusive of the 10% GST.

BEVERAGE PACKAGE (Up to 2 White Wine must be pre selected)

Cyren Riesling
Cyren Chardonnay
Cyren Semillon Chardonnay
Cyren Semillon Sauvignon Blanc
Cyren Cabernet Merlot
Cockle Bay Cuvee Brut
Tooheys New and Cascade Light
Soft Drink, Juices and Mineral Water

By law, management reserves the right to stop serving Alcohol if persons are intoxicated.

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AUTUMN-WINTER 2011/2012

BOOKING INFORMATION

Date of Booking: _____ Booking Time: _____
 Booking Name: _____
 Number Guests: _____
 Company Name: _____
 Contact Name: _____
 Postal Address: _____ Post Code: _____
 Contact Details Work: _____ AH: _____
 Mobile: _____ Fax: _____
 Email: _____

YES, I would like to receive information on events and promotions.
 Please add me to your mailing list. *(Please supply email address).*

CHOICE OF MENU

SET MENU 1 (Breads, Entree & Main)	A\$50.00	<input type="checkbox"/>	SET MENU 5 (Bruschetta, Entree & Main)	A\$80.00	<input type="checkbox"/>
SET MENU 1 (Breads, Main & Dessert)	A\$50.00	<input type="checkbox"/>	SET MENU 5 (Bruschetta, Main & Dessert)	A\$80.00	<input type="checkbox"/>
SET MENU 1 (Breads & 3 Courses)	A\$60.00	<input type="checkbox"/>	SET MENU 5 (Bruschetta & 3 Course)	A\$90.00	<input type="checkbox"/>
SET MENU 2 (Breads, Entree & Main)	A\$55.00	<input type="checkbox"/>	SET MENU 6 (Dips, Entree & Main)	A\$100.00	<input type="checkbox"/>
SET MENU 2 (Breads, Main & Dessert)	A\$55.00	<input type="checkbox"/>	SET MENU 6 (Dips, Main & Dessert)	A\$100.00	<input type="checkbox"/>
SET MENU 2 (Breads & 3 Courses)	A\$65.00	<input type="checkbox"/>	SET MENU 6 (Dips & 3 Course)	A\$110.00	<input type="checkbox"/>
SET MENU 3 (Bruschetta, Entree & Main)	A\$65.00	<input type="checkbox"/>	DRINK PACKAGE A (2h)	A\$25.00	<input type="checkbox"/>
SET MENU 3 (Bruschetta, Main & Dessert)	A\$65.00	<input type="checkbox"/>	DRINK PACKAGE A (3h)	A\$36.00	<input type="checkbox"/>
SET MENU 3 (Bruschetta & 3 Courses)	A\$75.00	<input type="checkbox"/>	CAKE ORDERS	A\$40.00	<input type="checkbox"/>
SET MENU 4 (Dips, Entree & Main)	A\$70.00	<input type="checkbox"/>	Cake Selection _____		
SET MENU 4 (Dips, Main & Dessert)	A\$70.00	<input type="checkbox"/>	Cake Inscription _____		
SET MENU 4 (Dips & 3 Course)	A\$80.00	<input type="checkbox"/>			

FOR LARGE GROUPS THE MAXIMUM ON ONE TABLE IS 12 PERSONS

PAYMENT DETAILS

Card Type: VISA M/C AMEX DINERS JCB
 Other Form of Payment: CASH CHEQUE (Must be received 7 days prior to booking)

FOR GROUPS OF 12 OR MORE A DEPOSIT OF AUD\$10 PER PERSON IS REQUIRED

Credit Card No: _____ Exp. Date: _____
 Name on Card: _____ Card Authorisation Code: _____
 Amount of Deposit: _____ (AUD\$10.00 per Person)

I AUTHORISE CYREN RESTAURANT TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD.

Signature: _____ Date: _____

IMPORTANT NOTES: The deposit amount will be deducted from the total of the bill on the night. Final numbers must be confirmed 48 hours in advance. This is the minimum number of guests for which you will be charged. Deposits will not be refunded if the restaurant receives less than 7 days notice of cancellation. Please be aware for large groups the maximum on one table is 12 people. Please ensure all your guests are aware of the booking name to avoid seating delays.

PRIVACY POLICY: Nick's Seafood Restaurant, Nick's Bar & Grill, Nick's Bondi Beach Pavilion, Casa di Nico, I'm Angus Steak House and Adria Rybar and Grill collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: 1300 989 989, email: restaurant@cyrenrestaurant.com.au, or via return mail.

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