

- SPOIL MUM WITH FRESH SEAFOOD, FINE WINE & WATERVIEWS

THIS

# Mother's Day



*purchase* A NICK'S DINE & DRINK GIFT CARD ONLINE *for mum!*  
1300 989 989 | [WWW.NICKSGROUP.COM.AU](http://WWW.NICKSGROUP.COM.AU)



# CYREN

Bar - Grill - Seafood

## Mother's Day

\$65 per person

### Entree

**ALASKAN KING CRAB SALAD** ~ avocado, tomato concasse & brioche croutons

**PRIME LAMB CUTLETS** ~ panko, parmesan & sage crumb, served with tzatziki, lemon and wild rocket

**TEMPURA CALAMARI TENDERS** ~ mayonnaise, tomato & sweet chilli salsa

**HALF BABY LOBSTER** ~ mornay style

**COLD SEAFOOD PLATE** ~ Fresh ocean prawns, sydney rock oysters, smoked salmon & marinated octopus

### Mains

**I'M ANGUS RUMP & KING PRAWNS "SURF & TURF"** ~ pomme puree & cafe de paris

**FREE RANGE CHICKEN BREAST** ~ stuffed with ricotta & semi dried tomatoes, wrapped in prosciutto, served on crushed chat potatoes with baby fennel & lyonnaise sauce

**SEARED TASMANIAN SALMON FILLET** ~ crusted with macadamia nuts & served on mash potato with seeded mustard, sumac & balsamic jus

**PRIME ANGUS BEEF TENDERLOIN** ~ chat potatoes, pumpkin puree & red wine jus

**GRILLED GIANT KING PRAWNS** ~ butterflied with wilted spinach & lemon beurre blanc

**FRIED CATCH OF THE DAY** ~ served with chips & homemade tartare sauce

**CYREN'S SIGNATURE SEAFOOD PLATTER FOR TWO (EXTRA \$90 PER PLATTER)**

cooked king prawns served chilled, lobster cooked served chilled, rock oysters, local mussels with tomato & chilli salsa, smoked salmon, tempura prawn cutlets, fried market fish fillets, calamari crumbed in panko & black sesame seeds, cocktail sauce, tartare sauce, fresh seasonal fruit & served with chips

### Dessert

**MUM'S DESSERT PLATTER TO SHARE**

chocolate extravaganza- belgium chocolate casing of chocolate marquis, served with dark chocolate ice cream & chocolate fairy floss, miniature pavlovas with fresh cream and mixed berries, raspberry velvet mousse cake, chocolate dipped strawberries & seasonal fresh fruit

# CYREN *Mother's Day*

Bar - Grill - Seafood

## BOOKING INFORMATION

Date of Booking: Sunday, 14 May 2017

Booking Name: \_\_\_\_\_

Booking Time: \_\_\_\_\_ Number Guests: \_\_\_\_\_ adults \_\_\_\_\_ kids

Contact Name: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Email: \_\_\_\_\_

I do not wish to receive any information on events and promotions (please tick box).

Return Booking Form VIA Email: [info@cyrenrestaurant.com.au](mailto:info@cyrenrestaurant.com.au) or Fax: (02) 9280 2177

## PAYMENT DETAILS

Card Type: VISA  M/C  AMEX  JCB  Diners Not Accepted

Credit Card No: \_\_\_\_\_

Name on Card: \_\_\_\_\_

Exp. Date: \_\_\_\_\_ Card Authorisation Code: \_\_\_\_\_

Amount of Deposit: \_\_\_\_\_

I AGREE TO THE TERMS & CONDITIONS AND AUTHORISE NICK'S RESTAURANT & BAR GROUP TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD. T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

## MENU SELECTION

A La Carte  \$65pp Set Menu  Set Menu + Add on Seafood Platter

*Children under 12 years can choose from our kids menu*

## OPTIONAL SET MENU

### ENTREE

Alaskan king crab salad  
Prime lamb cutlets  
Tempura calamari tenders  
Half baby lobster mornay style  
Cold seafood plate: fresh ocean prawns, sydney rock oysters, smoked salmon & marinated octopus

### MAINS

I'm Angus rump & king prawns "surf & turf"  
Free range chicken breast  
Seared tasmanian salmon fillet  
Prime angus beef tenderloin  
Grilled giant king prawns  
Fried catch of the day

**WHY NOT ADD ON:** Cyren's signature seafood platter for two (*extra \$90 per platter*)  
Cooked king prawns served chilled, lobster cooked served chilled, rock oysters, local mussels with tomato & chilli salsa, smoked salmon, tempura prawn cutlets, fried market fish fillets, calamari crumbed in panko & black sesame seeds, cocktail sauce, tartare sauce, fresh seasonal fruit & served with chips

### DESSERT

Mum's dessert platter to share  
Chocolate extravaganza- belgium chocolate casing of chocolate marquis, served with dark chocolate ice cream & chocolate fairy floss, miniature pavlovas with fresh cream and mixed berries, raspberry velvet mousse cake, chocolate dipped strawberries & seasonal fresh fruit

## IMPORTANT NOTES FOR RESERVATIONS ON MOTHERS DAY:

- The deposit amount of \$100 is a holding deposit only per table, deposits will be processed if the restaurant receives less than 72 hours notice of cancellation.
- Our full a la carte menu (ALC) will be offered on Mothers day for groups of 2-11 adult guests, any reservation for 12 or more adults will be required to go onto one of our set menu options – for more details go to [www.nicksgroup.com.au](http://www.nicksgroup.com.au)
- A 2 hour time period applies for all ALC bookings & a 2 and half hour time period applies for all set menu bookings over 12 guests so please arrive promptly at your chosen reservation time as late arrivals will reduce allocated time period.
- Please be aware for larger groups over 12 guests you may be seated across multiple tables
- A surcharge of \$5.00 is applicable for adults on Sundays (Waived on set menu bookings)
- Children meals are available for children under 12 years