

Christmas Lunch 2017

Cyren Bar Grill Seafood

Monday, 25 December 2017



\$80 3 Course (Adults)
\$30 (Kids 12 Years & Under)
Complimentary Bon Bons Included

Fresh Seafood, Stunning Harbour Views,
Champagne + More!

3 Course Menu

ENTRÉE

Antipasto

air dried beef, sopressa salami, Australian prosciutto & chargrilled chorizo served with toasted sourdough, assorted pickles, fetta cheese & marinated olives

Salt & Pepper Calamari

with ginger, chilli & mayonnaise

Chargrilled Lamb Skewers

with pita bread & homemade tzatziki ^{GF}

Whole Fried King Prawns

fried giant king prawns with shell on in crispy tapioca coating with lemon & lime aioli ^{GF}

Alaskan King Crab Salad

with avocado, tomato & lemon oil ^{GF}

Rock Oysters Natural

half dozen served natural with lemon, mignonette sauce and wholemeal bread fingers

Stuffed Portobello Mushroom

with roasted bell peppers, basil oil & grilled haloumi ^{GF}

MAIN - THE CATCH

All fish served with your choice of chips or salad

Barramundi Fillet – grilled ^{GF}

Salmon Fillet (Local) – grilled ^{GF}

Flat Head Fillet (Local) – fried only

Whole Lobster Mornay served with salad

Spaghetti Marinara roasted tomato sugo with lobster, crab, king prawns & shavings of grana

MAINS

Steaks are served with your choice of mash or chips & your choice of béarnaise sauce, red wine jus or mushroom sauce

I'M ANGUS Rib Eye Aged Grain Fed ^{GF}

I'M ANGUS Prime Fillet Aged Grain Fed ^{GF}

I'M ANGUS Scotch Fillet Aged Grain Fed ^{GF}

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

Chargrilled Zucchini Spaghetti

with olive oil, chilli & lemon ^V

MAIN OPTIONAL

Cyren's Signature Seafood Platter for Two (Additional \$40pp)

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 filets, calamari crumbed in panko & black sesame seeds, cocktail sauce, tartare sauce, fresh seasonal fruit & chips

Cyren's Hot & Cold Seafood Platter for Two (Additional \$20pp)

Chilled king prawns, marinated mussels, Sydney rock oysters served with wholemeal bread fingers & dill crème fraiche, Tasmanian smoked salmon, crispy fried tempura prawns in the shell, soft shell crab, panko & black sesame crumbed calamari, complimented with lemon & a selection of condiments

DESSERT

Christmas Plum Pudding

with brandied cherries

Chocolate Extravaganza Belgium

chocolate casing of chocolate casing of chocolate marquis served with dark chocolate ice cream & chocolate fairy floss

Baileys Bruléé

creamy baileys bruléé with chocolate biscuit & vanilla bean ice cream

Vanilla Bean Panna cotta

with caramel orange and almond tuille

A Selection of fine Australian Cheeses

with home made quince paste & organic fruit loaf

Kids Menu

Kids Ham & Pineapple Pizza

Kids Margherita Pizza

Kids Chicken Fillets & Chips

Kids Fish & Chips

Kids Spaghetti with Tomato Sauce

All Meals Served with Soft Drink or Juice & Ice Cream with sprinkles and your choice of topping

Cyren Bar Grill Seafood | Booking Form

Harbourside | 1300 989 989 | F: (02) 9280 2177 | info@cyrenrestaurant.com.au | www.nicksgroup.com.au

Booking Name: _____

Booking Time: _____

No. Adults: _____ (\$80pp) No. Kids (Under 12): _____ (\$30pp)

Postal Address: _____

Post Code: _____

Daytime Phone: _____ Fax: _____

Mobile: _____

Email: _____

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

Full Menu Payment: \$ _____

I authorise **Nick's Restaurant & Bar Group** to deduct the above amount from my Credit Card.

I have read & understand the Booking Terms & Conditions for **Christmas Lunch 2017**.

TYPE OF PAYMENT

VISA M/C AMEX CHEQUE CASH

ONLINE (Please contact us for the Online Payment link. Mastercard & Visa Only)

Card Number: _____

Authorisation No: _____

Card Expiry: _____

Name on Card: _____

Signature: _____

MENU INCLUSIONS: Menu items are seasonal and may change subject to availability. Special dietary requirements can be catered for however we must be advised at the time of booking. Entrees, mains & desserts are alternately served for groups of 40 people or more - up to 3 options per course. **BEVERAGES:** Beverages are not included. We will charge on consumption from our wine list on the day or you can select to have a beverage package. All major credit cards and cash are accepted. Split Billing is not available.

PAYMENT AND CANCELLATION DETAILS: No bookings will be confirmed without Full Pre-Payment. A 100% Cancellation Fee will apply after the 11th December.

GETTING THERE: VIA TAXI; ask to be dropped off at Harbourside, Darling Harbour. VIA MONORAIL; alight at Harbourside Monorail Station and walk down to Shop 197 on the waterfront. VIA CAR; Harbourside Parking (Entrance Murray Street).