

CYREN

Bar • Grill • Seafood



# NEW

YEARS EVE **2017**

**\$170** AMUSE-BOUCHE + 3 COURSE

**\$95** 3 COURSE KIDS MENU

FIREWORKS, FRESH SEAFOOD, CHAMPAGNE,  
STUNNING HARBOUR VIEWS + MORE!

[WWW.CYRENRESTAURANT.COM.AU](http://WWW.CYRENRESTAURANT.COM.AU)

**1300 989 989**

# New Years Eve Dinner

## Cyren Bar Grill Seafood

Sunday, 31 December 2017



\$170 Amuse-Bouche + 3 Course (Adults)  
\$95 3 Course Menu (Kids)

Fireworks, Fresh Seafood, Stunning Harbour Views, Champagne + More!

### 3 Course Menu

#### ON ARRIVAL

**Vine Ripened Cherry Tomato** stuffed with local lobster meat, prawns & crab

#### ENTRÉE

**Cold Seafood Plate** <sup>GF</sup> king prawns, rock oysters, smoked salmon & marinated octopus  
**Duck, Goose & Chicken Liver Parfait** with charred fig, eschalot & fortified wine chutney, homemade pickles, cornichons & toasted brioche  
**Carpaccio of Salt Cod** preserved lemon, finger lime, chilli & capers  
**Wild Mushroom, Taleggio & Aubergine "Gratin"** <sup>V</sup> with baby spinach leaves, semi dried tomato & taleggio

#### MAIN

**Pan Roasted Cone Bay Barramundi Fillet** with local mussels & clams, watercress & samphire salad & a mussel & saffron butter sauce  
**Chargrilled 300g Rib Eye Cutlet** with sautéed spinach, truffled potato galette, white veal jus & parsnip crisp  
**Whole Lobster Mornay** with crispy chat potato, lemon & greek salad  
**Lamb Loin Roulade** stuffed with baby spinach, black olive mousse, seeded mustard & lardons, wrapped in Australian prosciutto & served with lemon potatoes & rosemary sauce  
**Wild Rabbit & Black Garlic Ragù** with pappardelle pasta, verjus & walnut pesto and 320 day aged parmigiano reggiano

#### MAIN OPTIONAL

**Cyren's Signature Seafood Platter for Two (Additional \$25pp)**  
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.

#### DESSERT

**White Chocolate & Chestnut Bouche** with caramel ice cream & burnt toffee sauce  
**Banana, Chocolate & Peanut Caramel Mousse Bar** with banana liqueur & dark chocolate gelato  
**Vanilla, Mandarin & Orange Pyramid Pistachio Cake** with honey creme chiboust & caramel

### Kids Menu

#### ENTRÉE

**Hawaiian Pizza** served with candied pineapple, ham & cheese  
**Fried Calamari Rings** with tartare sauce & chips

#### MAIN

**Chargrilled Grainfed Angus Rump Steak** with a choice of chips or mash with mushroom sauce on the side  
**Spaghetti Bolognese** ground mince with tomato & parmesan cheese  
**Half Rack of Pork Ribs** served on your choice of chips or mash with a BBQ basting sauce

#### DESSERT

**Hot Chocolate Sundae** vanilla ice cream with a hot fudge sauce, flake, mars bar pieces & maltasers  
**Belgian Chocolate Treat** hot fudge brownie served with vanilla ice cream  
**Seasonal Assorted Fruit Plate**

## 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: \_\_\_\_\_ (\$170pp) No. Kids (Under 12): \_\_\_\_\_ (\$95pp)

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 **New Years Eve 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 17th 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).