

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 ^{GF} 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" ^V 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 fillets, 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: _____

CYREN
Bar - Grill - Seafood

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).