



**CYGNET BAY**  
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PEARL FARM

**COFFEE & CAKE SPECIAL**

*Any slice of cake with a cup of tea or coffee \$12*

**TEA**

English breakfast, earl grey, chamomile, berry, peppermint, lemongrass & ginger

Cup \$4

Pot \$5

Homemade iced tea \$5

**COFFEE**

Flat white, latte, cappuccino, short/long macchiato, decaf, long/short black, mocha,  
hot chocolate

Cup \$5

Mug \$6

Extra shot \$1

Soy or Almond Milk \$0.5

Baby chino \$3

Iced coffee w ice-cream \$8.5

**BREAKFAST**

**Coconut Rice Pudding \$13**

w/ mixed berry compote & toasted coconut (gf/v)

**Eggs - how you like them! \$13**

fried, scrambled or poached toasted baguette (v)

**Bacon and Eggs \$18**

fried, scrambled or poached toasted baguette

**Vego Big Bay Breakfast \$22**

homemade BBQ beans, spinach, mushroom, eggs, toasted baguette (v)

**Nasi Goreng \$19**

breakfast fried rice w/ fried egg (gf/v)

**Pearler's Omelet \$23**

char sui pork, spring onion, spinach and kimchi w/ toasted baguette

**Pancakes - w/ mixed berries \$19 (v)**

**SIDES**

Greens | egg | mushroom | toast \$5

Bacon | char-sui pork | homemade BBQ beans \$6

*Gluten free, vegetarian and vegan variations are available, please just ask!*



# CYGNET BAY

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## PEARL FARM

*A nod to our pearling past:*

*Our menus draw inspiration from our pearling history with seafood & Asian inspired dishes. The Australian pearling industry was shaped by the many countries & cultures their workers originated from. Malay, Chinese, Filipino, Indonesian & Japanese fusion was common in many households of Broome.*

*The crews of the pearl luggers would often eat whatever was readily available with the hunting knowledge & cultural influence of the local saltwater people ensuring seafood was always a popular menu item.*

*Eating the pearl meat & other parts of the pearl oyster is these days considered a rare delicacy, however this was a staple of the early pearling crews.*

### ADD ONS

Beef brisket, Sichuan pickle pearl meat, fried chicken, tofu \$6

Steamed rice \$4

Kim chi, chilli lime puree, fresh chillies \$3

### KIDS MENU

A choice of Chicken Nuggets or Fish or Squid

Served w/ chips or salad \$14

teriyaki beef fried rice \$14

*Gluten free, vegetarian and vegan variations are available, please just ask!*

## LUNCH

### START AND SHARE

**Chips w/aioli \$9**

**Scallop & Pearl Meat Ceviche w/** coconut, kaffir lime, cucumber (gf) \$21

**Korean "popcorn" Chicken** homemade kimchi, sriracha aioli & sesame greens \$17

**Gyoza Steamed Prawn OR Vegetable (5)** wakame salad, chilli teriyaki (v) \$16

**Crispy lemon myrtle & shichimi Squid** on a Japanese salad w/ mayo (gf) \$25

**Bao Buns (3)** char sui pork, cucumber, crisp shallot \$22

*Chef's suggestion: add pickled pearl meat \$6*

### SOMETHING MORE SUBSTANTIAL

**Japanese Salad** silken tofu, wakame, cabbage, carrot, salad greens, sesame soy dressing (v) \$25

*Chef's suggestion: add pickled pearl meat \$6*

**Korean Chicken Burger** milk bun, fried chicken, lettuce, homemade kimchi, sriracha aioli & chips \$24

**Hoisin Beef Burger** milk bun, pulled beef brisket, coconut slaw, lime hoisin & chips \$26

**Nasi Goreng** vegetable fried rice, Indonesian egg, cucumber, crisp shallot (gf/v) \$21

*Chef's suggestion: add fried chicken \$6*

**Filipino Yellow Vegetable Curry** tofu, sweet potato, coconut, steamed rice (gf/v) \$24

*Chef's suggestion: add fried chicken \$6*

**Tempura Cone Bay Barramundi & chips** coconut lime salad, chilli & lime aioli (gf) \$27

**Crispy skin Cone Bay Barramundi** \$36 w/ rice, coconut lime salad (gf)

*Chef's suggestion: add chilli lime puree or fresh chilli \$3*