



CYGNET BAY

PEARL FARM

LUNCH

11AM – 2.30PM

ENTREES

Pearl Meat Tasting Plate	\$ 18
3 tasting spoons of Cygnet Bay pearl meat, prepared in our chef's signature flavours	
Grilled Watermelon Salad	\$ 17
Feta cheese, pine nuts, mint and balsamic glaze with cracked pepper and extra virgin olive oil (gf) (v)	
Greek Zucchini Fritters	\$ 17
With tabbouleh, cous cous, and spiced yoghurt	add grilled lamb \$ 21
Nam Ji'm,	\$ 19
Our Cygnet Bay pearl meat in a Thai style salad (gf)	
Salt and Pepper Squid	\$ 21
Shallow fried with roasted capsicum, spring onion, rocket, fennel and soy bean salad served with lime	
Antipasto Platter (for two)	\$ 34
Selection of nine daily chefs' appetizers including cured meats, vegetables and seafood	

MAINS

Caesar Salad	\$ 18
Crisp cos lettuce with poached egg, bacon and croutons topped with Caesar dressing	
Pearl and Seafood pasta	\$ 28
Linguine pasta with prawns, scallops, calamari, pearl meat and crab tossed in a light garlic and chili rose sauce	
Crispy Skin Local Barramundi	\$ 36
With sautéed julienne vegetables, rocket pesto and sweet potato mash	
Twice Cooked Pork Belly	\$ 34
On a bed of dressed cabbage, oranges, apples served with a Matso ginger beer and oranges reduction (gf)	
Lamb Rump and Lentils	\$ 36
Grilled medium rare and served on bed of green lentils ragout ,glazed shallots, coriander seeded mustard and red wine jus (gf)	

SANDWICHES AND BURGERS

Cajun Sub	\$ 19
Deep fried spicy chicken sandwich with tomato, slaw, red onion, and aioli served with fries	
Pearler's Burger	\$ 18
Beef patty, pickled onions, bacon, cheese, mustard and ketchup served with fries	
Cubano	\$ 18
Traditional Cuban street food. Toasted roll with ham, sliced pork belly, dill pickles, tasty cheese mustard and mayo served with fries.	

SIDES

Shoestring fries w. aioli and tomato sauces	\$ 9
Village potato tossed with lemon extra virgin olive oil and garlic	\$ 10
Garden salad w. cherry tomatoes, cucumber, red onion, and olives	\$ 9
Sauté bowl vegetables	\$ 9

FOR THE LITTLE PEARLERS

Nuggets and chips	\$ 12
Fish and chips	\$ 12
Penne Bolognese	\$ 12

SWEETS

Torta caprese chocolate, almond and carrot cake (GF)	\$ 15
Pistachio and praline semifreddo	\$ 14
Mango and chili mint pannacotta (GF)	\$ 14