



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!



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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