

Welcome

A little about us

Welcome to Cygnet Bay Pearl Farm, the oldest Australian owned and run pearl farm. Today the farm is still home for James Brown (owner and 3rd generation pearl farmer) and his family including his parents Bruce & Alison, wife Sarah, and their four kids Dean, Shae, Tully & Ryan. Along with the family, Cygnet Bay is home to our many staff, housing over fifty people from all over Australia and the world working on the pearl farm and helping us bring this unique story to life through our experiences and tours. We all welcome you into our home and hope you have an amazing experience here at Cygnet Bay.

Our menus draw inspiration from our pearling history with Indigenous herbs & spices, Asian inspired dishes, local seafood & meat. The Australian pearling industry was shaped by the many countries & cultures their workers originated from. Australian Indigenous, Malay, Chinese, Filipino, Indonesian, and 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.

Where possible we aim to source the finest native and local ingredients and within this menu you will find where these ingredients are sourced and the people & companies we partner with to create the delicious dishes you are about to eat.

Cygnet Bay Pearl Farm and Pearls of Australia acknowledge the continual cultural and spiritual connection to the lands in which we farm, work, live and play and its people the Bardi Jawi. We pay our respects to the past, present and emerging Traditional Custodians and Elders of this nation including our Bannarrar Steering Committee.

Don't hesitate to ask our friendly staff about where
The items on our menu are from!

Breakfast



7.30am- 10am

Bacon & Eggs

poached or scrambled with toast (DF)

18

Zucchini & Sweetcorn Fritters

sautéed greens, poached eggs & tomato chutney (V, DF)

22

Toasted Bacon & Egg

bacon, fried egg, cheese, spinach, turkish bread & tomato chutney

17

Pearlers Big Breakfast

eggs, bacon, chinese red pork, mushrooms, grilled tomato, home made beans & toast (DF)

24

Cinnamon Pancakes

berry compote, whipped cream (V)

18

Melon & Berry Bowl

Toasted muesli crumble & yoghurt (V)

17



Lunch

11.30am- 2.30pm

STARTERS & SHARING

Chips, with lemon myrtle aioli (v,df) 10

Pearl Meat and Tuna Tataki wakame salad, wasabi mayo 22

Fried Prawn Gyoza, spicy ponzu dipping sauce (df) 17

Korean Chicken Soft Tacos, kimchi salad, sesame mayo (df) 18

MAINS

Noodle Bowl Salad, flat rice noodles, asian slaw, greens
with spicy ponzu & sesame dressing (gf, df, v)
Tofu 22 / pork 24 / pearl meat 24

BLT, chips & tomato chutney (df) 25

Crispy Squid, Lemon Myrtle Shichimi, Japanese Salad
& Kewpie Mayonnaise (df) 25

Tempura Fish, leafy salad, chips & native lemon myrtle aioli (gf, df) 29

Grilled Cone Bay Barramundi, orange and fennel salad,
greens, cherry tomatoes, orange marmalade & dill dressing (gf, df) 37

Thai Green Curry, steamed rice (gf, df, v)
Tofu 24 / Pork 26 / Chicken 26

KIDS MENU

Nuggets & Chips / Fish & Chips 15
served with a side of salad
option to swap chips for rice

Dinner

6pm - 8.30pm

STARTERS & SHARING

Pearl Meat and Tuna Tataki
wakame salad, wasabi mayo

22

Fried Prawn Gyoza
spicy ponzu dipping sauce,(df)

17

Korean Chicken Soft Tacos,
kimchi salad, sesame mayo (df)

18

Starter Trio

Pearl meat & Tuna Tataki, Chicken taco & fried gyoza

28

KIDS MENU

Nuggets & Chips / Fish & Chips

served with a side of salad
option to swap chips for rice

15

Dinner

6pm - 8.30pm

M A I N S

Grilled Cone Bay Barramundi

orange and fennel salad, greens, cherry tomatoes,
orange marmalade & dill dressing (gf, df)

37

Smokey Bush Tomato Braised Dorper Lamb Shank

Camembert crush potato, broccolini, bush spice dukkah (gf/df)

37

Grilled Chicken

Wattle seed roast sweet potato, confit cherry tomato, spinach and mushroom cream (gf)

35

Stir-Fried Kangaroo Fillet

Asian vegetables, star anise & ginger reduction, steamed rice (gf, df)

36

Noodle Bowl Salad

flat rice noodles, slaw & greens with spicy ponzu & sesame dressing (gf, df, v)

tofu 22 / pork 24 / pearl meat 24

Thai Green Curry,

with steamed rice (gf, df, v)

Tofu 28 / pork 30 / chicken 30