

# 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 third generation pearl farmer) and his family including his parents Bruce and Alison, wife Sarah, and their four kids Dean, Shae, Tully and Ryan. Along with the family, Cygnet Bay is home to our many staff, housing over fifty people from all over Australia and the world, who work on the pearl farm and help 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 menu draws inspiration from our pearling history with Indigenous herbs and spices, Asian inspired dishes, local seafood and meat. The Australian pearling industry was shaped by the many countries and cultures from which worker's originated – Australian Aborigines, Malay, Chinese, Filipino, Indonesian, and Japanese to name a few.

The crews of the pearl luggers, armed with the hunting and cultural knowledge of the local saltwater people, would eat what was readily available. Eating the pearl meat and pearl oyster today, is considered a delicacy, but this was a staple food item for the early pearling crews.

Where possible the restaurant aims to source native and local ingredients and together with our local partners, provide a variety of delicious menu items for you to enjoy.

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 ingredients on our menu are from!

# Breakfast



7.30am- 10.00am

## 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 (gf) 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)  
tofu (v) 22 / pork 24 / pearl meat 24

BLT, chips & tomato chutney (df) 25

Crispy Squid, Lemon Myrtle Shichimi, Japanese Salad  
& Kewpie Mayonnaise (df, gf) 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)  
Tofu (v) 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

served 6.00pm - 7.30pm

## STARTERS & SHARING

Pearl Meat and Tuna Tataki  
wakame salad, wasabi mayo (gf)

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

served 6.00pm - 7.30pm

## 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)

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)

tofu (v) 22 / pork 24 / pearl meat 24

### Thai Green Curry,

with steamed rice (gf, df)

tofu (v) 28 / pork 30 / chicken 30

# Dessert

## Pear & Walnut Tart

Served with apple relish, whipped cream & butterscotch sauce

15

## Chocolate Brownie

Served with almond flakes, ice cream & chocolate sauce

15

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# Takeaway Menu



6.00pm - 7.00pm

Fried Prawn Gyoza, spicy ponzu dipping sauce, (df)  
\$19

Noodle Bowl, flat rice noodles, onions, Asian salad & herbs  
with spicy ponzu & sesame dressing (gf, df, v)

Vegetarian / Pearl Meat / Pork -

\$23/\$25

BLT, chips & tomato chutney (df)

\$26

Crispy Squid, leafy salad, & lemon myrtle aioli (df)

\$27

Tempura Fish, leafy salad, chips & lemon myrtle aioli (gf, df) \$30

Kids Menu - Nuggets & Chips / Fish & Chips

\$16



# Drinks

## LOOSE LEAF TEAS

POT FOR 1	4.5
POT FOR 2	7.5
EARL GREY / ENGLISH BREAKFAST / GREEN / THREE MINT / BERRY & APPLE	

## COFFEE

CUP	5
MUG	6
ALMOND / SOY	1
EXTRA SHOT	0.5

## ICED AND OTHER

ICED LATTE	6
ICED CHOCOLATE	6
CHAI LATTE	5 / 6
HOT CHOCOLATE	5 / 6

## NON-ALCOHOLIC

CANS OF SOFT DRINK	3.5
BUNDABERG VARIETIES	5.5
EMMA & TOMS JUICES	5.5
POPPER JUICE BOXES	3
WATER 600ML	3
SPARKLING WATER	8



# Beer & Spirits

## B E E R

GREAT NORTHERN MID	7.5
EMU EXPORT	8.5
HAHN SUPER DRY	8.5
MATSO'S GINGER	11
MATSO'S MANGO	11
MATSO'S HARD LEMON	11
JAMES SQUIRE 150 LASHES	11
SINGLE FINN SUMMER ALE	11
CORONA	11
SPINIFEX F88 LARGER	11

## C I D E R

JAMES SQUIRE ORCHARD CRUSH	11
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## B O U T I Q U E   S P I R I T S

WHITE PEARL GIN - MOONTIDE DISTILLERY, BROOME	12
VODKA - MARGARET RIVER DISTILLING CO.	12
ORD RIVER RUM - THE HOOCHERY, KUNUNURRA	12
ILLEGAL TENDER SPICED RUM - DONGARA	12

## P R E M I X   C A N S

JACK DANIELS & COLA	12
GORDONS GIN & TONIC	12
SMIRNOFF ICE	12

# Wine

## SPARKLING

MASTERPEACE BRUT PEMBERTON, WA	10 / 40
JANZ NV TASMANIA	80

## WHITES

SPEAR TREE CHARDONNAY FRANKLAND RIVER, WA	9 / 35
BOWERS SAUVIGNON BLANC PEMBERTON, WA	10 / 40
THE WALCOTT REISLING PEMBERTON, WA	10 / 42
ASHBROOK ESTATE SBS WILYABRUP MARGARET RIVER, WA	11 / 48

## ROSE

OAKOVER ROSE MIDDLE SWAN, WA	9 / 38
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## REDS

BOWERS SHIRAZ PEMBERTON, WA	9 / 38
HOWARD PARK SHIRAZ MARGARET RIVER, WA	65
ASHBROOK ESTATE CAB SAUV WILYABRUP MARGARET RIVER, WA	11 / 50
MOSSWOODS 'AMYS' CAB SAUV MARGARET RIVER, WA	75
SILKWOOD PINOT NOIR PEMBERTON, WA	11 / 48