Cygnet Conservatory

ALL DAY MENU

Toasted sourdough w house-made preserve or local honey - $7
Or w quinoa seed & nut bread (V/GF) - $8

Toasted muesli w Mountain river yoghurt & seasonal fruits.
$9.50

Buckwheat hotcakes w whipped ricotta, Cygnet saffron infused honey & local berries. (GF)
$17

Free-range eggs w toasted sourdough & relish.
$11.50
Or w quinoa seed & nut bread (V/GF) - $12.50

(Add bacon; ham; mushrooms; cashew cheese or greens +$4.50ea.)

House-cured Atlantic salmon w zucchini & herb rosti, soft boiled egg, lemon, pickled cherry tomatoes & toasted sourdough.
$18.50

Heirloom carrots w spiced pistachio nut soil, mint & cashew cheese.
$18 (GF/VG)

Continued….

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House-made pappardelle pasta w pan-fried local mushrooms, herb oil, Tongola goats curd & toasted hazelnuts.
$22 (V)

Flat iron steak sandwich w aioli, greens, onion jam, pickled beetroot on sourdough.
$22

Fish of the day special.
(Market price)

Chicken liver parfait w house-pickles & crostini.
$16

Tasting plate – a selection of charcuterie, tasmanian cheese, olives, dip, house-pickles & crusty bread.
$35

Kids Menu:

Soft boiled egg w soldiers.
$8

Pancake w maple syrup & ice cream.
$8

Ham & cheddar toastie.
$8

Cheesy pasta bowl.
$9

Daily specials, sweets and cakes are also available – please ask staff for details.
****Please note – there is a 10% surcharge for Public Holidays.***