



drinks

zimmah coffee

cappuccino, latte, flat white, long black, piccolo latte	4.2 4.8
hot chocolate, chai latte, dirty chai/chocolate chai, mocha	4.5
macchiato, espresso, ristretto	3.5

loose leaf tea

english breakfast tassie breakfast sencha	pot for 1: 4.5
earl grey lemongrass & ginger peppermint	pot for 2: 7.0

brewed chai tea

with choice of milk & honey	pot for 1: 4.5
cob spice blend black chai agave soaked	pot for 2: 7.0

extras

strong decaf cream honey soy almond coconut lactose free oat	.5
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iced drinks

iced coffee iced chocolate iced mocha iced caramel iced chai	8.5
iced latte tassie sunrise tea	6.5
affogato – classic italian, coffee drowned ice cream	5.5
+ a shot of liquor	+7
spider – choose your flavour	8.5
smoothies mango berry	9.0
fruit whips tropicana tutti frutti	9.0
the hangover: b b b berocca...on sparkling mineral water or lemonade	8.0

soft drinks

gillespie's ginger beer	6.5
ashbolt elderflower: garden fruits lemon & ginger traditional	5.5
parkers organic kombucha: raspberry ginger carrot & turmeric	6.5
karma organics: red grapefruit raspberry cola llb	6.5
noah's juices: orange watermelon & mint peach & kiwi	6.5
lucaston park juice apple apple & cherry	5.0
antipodes sparkling mineral water 500ml	8.5



wine | beer | cider

	<i>glass / bottle</i>	
<i>sparkling</i>		
42° south cuvee coal river valley, tasmania	12	43
42° south pink coal river valley, tasmania	12	43
kate hill pinot noir chardonnay huonville, tasmania		55
<i>white</i>		
42° south riesling coal river valley, tasmania	11	40
kate hill riesling huonville, tasmania		55
42° south sauvignon blanc coal river valley, tasmania	11	40
kate hill sauvignon blanc huonville, tasmania		46
42° south chardonnay coal river valley, tasmania	11	40
frogmore creek chardonnay coal river valley, tasmania		44
sailor seeks horse chardonnay cradoc, tasmania		65
42° south pinot grigio coal river valley, tasmania	11	40
frogmore creek pinot gris coal river valley, tasmania	13	44
hughes & hughes pinot gris flowerpot, tasmania		46
elsewhere rose glaziers bay, tasmania		45
<i>red</i>		
storm bay pinot noir coal river valley, tasmania	9	39
altaness pinot noir huon valley, tasmania		65
42° south cab sav merlot coal river valley, tasmania	11	40
frogmore creek cabernet sauvignon coal river valley, tasmania		44
kate hill shiraz huonville, tasmania		46
head red shiraz barossa, south australia	12	44
<i>local beer / cider</i>		
crack of noon: pilsner amber ale lymington, tasmania	12	
boags premium lager cascade premium light	7	
willie smiths organic apple grove, tasmania	9	
pagan cider cerise cygnet, tasmania	9	
franks perry franklin, tasmania	9	
<i>mocktails</i>		
pinamockalada: pineapple, coconut, lime	14	
passion fruit fojito: seasonal fruit, passion fruit, cane sugar, lemon	14	
raspberry mule: ginger beer, ice cream, raspberry coulis	12	
<i>cocktails & long drinks</i>		
aperol spritz: aperol, soda, orange	10	
mimosa: bubbles and orange juice	8	
summer sunrise: campari, gin, ashbolt elderflower sparkling	14	
apple blossom: vodka, ginger, rosewater, lucaston park apple juice	14	

menu

Butcher's Bene <i>gfo</i>	22
cygnet ham poached eggs roast tomato hollandaise house focaccia	
Golden Delicious Pancake <i>gfo</i>	19
apple walnut praline whipped ricotta caramel sauce	
The Ubiquitous <i>gfo</i>	17
smashed avo westhaven feta dukkah evoo sourdough assorted seeds n local weeds	
The Bank Roll <i>gfo</i>	15
egg bacon relish aioli lettuce cheese	
Chef's Breakfast <i>gfo</i>	25
fried eggs bacon beans sausage tomato mushrooms sourdough	
Mr. Gordon's Granola <i>gluten free</i>	16
house blend granola mountain river yoghurt local berry compote	
Googie on Spuds <i>gluten free</i>	14
fried free range egg roast potatoes relish	
Das Fritz <i>gluten free</i>	21
minted pea fritters avocado sour cream poached egg house pickles local greens	
Meze Plate <i>gluten free/vegan</i>	20
herb falafel beetroot hummus spiced cauliflower tahini dressing pickles	
Curry du Jour <i>gluten free</i>	24
fragrant nepalese style w rice and accompaniments	
Reuben Sandwich <i>gfo</i>	24
corned beef swiss cheese mayo pickles kraut crisps	
Power Bowl <i>vegan/gfo</i>	23
coconut rice turmeric tofu slow peanut lime mint	
add chicken	6
Pimped Potatoes	13
local roasties wasabi mayo furikake pickles <i>gluten free/vegan</i>	
Beer nuts house baked sweet & salty nuts <i>gluten free</i>	12
Popcorn shichimi palm sugar <i>gluten free/vegan</i>	10
Breakfast Extras	
cygnet bacon cygnet ham	6
haloumi house beans mushrooms	5
roast tomato sauteed greens	4
hollandaise relish jam	2



OPEN 7 DAYS

8:00 am to 4:00pm

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