



drinks

zimmah coffee

cappuccino, latte, flat white, long black, piccolo latte	4.5 5.5
hot chocolate, chai latte, dirty chai, chocolate chai, mocha	4.8 5.8
macchiato, espresso, ristretto	4.0

loose leaf tea

english breakfast tassie breakfast sencha	pot for 1: 4.8
earl grey lemongrass & ginger peppermint	pot for 2: 7.5

brewed chai tea

with choice of milk & honey	pot for 1: 5.8
cob spice blend black chai chocolate chai	pot for 2: 8.2

extras

strong decaf cream honey soy almond coconut lactose free oat	1.0
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iced drinks

iced coffee iced chocolate iced mocha iced caramel iced chai	9.0
iced latte iced long black iced tea	7.0
affogato - classic italian, coffee drowned ice cream	6.0
+ a shot of liquor	+7
spider - choose your flavour	9.0
smoothies mango berry - non-dairy	9.0
the hangover: b b b berocca...on sparkling mineral water or lemonade	7.5
virgin mary our own spicy blend	9.0

soft drinks

gillespie's ginger beer	6.5
ashbolt: traditional elderberry sparkling garden fruits lemon & ginger	5.5
ashbolt: special edition sour cherry	7.0
parkers organic kombucha: raspberry ginger carrot & turmeric	6.8
karma organics: red grapefruit raspberry cola llb	6.8
noah's juices: orange watermelon & mint peach & kiwi apple & guava	6.5
lucaston park juice apple apple & cherry apple & ginger	5.0
antipodes sparkling mineral water 500ml	8.8

mocktails

tutti frutti: watermelon, pineapple, coconut, mint	10
miss ruby: chocolate, berries, ice cream, milk	10
raspberry mule: ginger beer, ice cream, raspberry coulis	12



wine | beer | cider

sparkling

42° south cuvee coal river valley, tasmania	43
altaness petillant naturel lymington, tasmania	55
kate hill pinot noir chardonnay huonville, tasmania	60

white

kate hill riesling huonville, tasmania	55
storm bay sauvignon blanc coal river valley, tasmania	39
kate hill sauvignon blanc huonville, tasmania	46
frogmore creek chardonnay coal river valley, tasmania	45
frogmore creek pinot gris coal river valley, tasmania	44
elsewhere rose glaziers bay, tasmania	45

red

storm bay pinot noir coal river valley, tasmania	39
altaness pinot noir huon valley, tasmania	65
windrush pinot noir kingston, tasmania	40
chatto lutruwita pinot noir huon valley, tasmania	65
frogmore creek cabernet sauvignon coal river valley, tasmania	44
kate hill shiraz huonville, tasmania	46
angelique shiraz camberwell, victoria	42

local beer | cider

crack of noon: pilsner amber ale lymington, tasmania	13
boags premium lager cascade premium light	8
willie smiths organic apple grove, tasmania	10
pagan cider cerise cygnet, tasmania	10
franks perry franklin, tasmania	10

cocktails & long drinks

aperol spritz: aperol, prosecco, soda, orange	12
mimosa: sparkling wine, orange juice	12
summer sunrise: campari, gin, elderflower sparkling	14
apple blossom: vodka, ginger, rosewater, lucaston park apple juice	15

house wine by the glass

sparkling sauvignon blanc pinot gris pinot noir shiraz	11
we offer a variety of local wine by the glass, check our additions menu for the current selection, prices vary	



all day menu

benny & the jets <i>gluten free option</i>	23
master stock pulled pork poached free eggs miso hollandaise house bread gluten free option +3	
goldilocks <i>vegetarian</i>	16
earl grey porridge old bank apple candied sunflower seeds pouring cream	
brunch burger	25
beef patty egg bacon onion jam cheese crispy potato relish	
lazy toaster <i>gluten free option</i>	9
all the spreads - vegemite honey peanut butter house jam promite sourdough brioche focaccia fruit loaf gluten free available, by gf precinct +3	
hot august night <i>gluten free</i>	17
house blend granola yoghurt compote	
the ubiquitous <i>gluten free option</i>	18
smashed avo westhaven feta seeds n local weeds sourdough add bacon +6 free range egg +4 gluten free +3	
fritz royale <i>gluten free</i>	22
corn fritters edamame sesame slaw beetroot jam house ferment poached eggs	
daisy bowl <i>gluten free/vegan option</i>	24
marinated tofu potato turmeric rice soft egg satay add poached chicken +6	
not wedges <i>gluten free/vegetarian</i>	19
twice cooked potato, cheesy beans, soft herbs	
chef's pasta	23
soup du jour <i>gluten free option</i>	16
+house bread	
cygneture crepes <i>gluten free</i>	22
check for our delicious weekly special	
not constantinople please allow 20 minute wait	48
a turkish style breakfast platter to share...or not! boiled eggs baba ganoush hummus warmed olives halloumi feta seasonal & dried fruit spreads breads all the delicious! gluten free + \$3.00 vegan option	
extras	
cygnet bacon cygnet ham	6
haloumi house beans mushrooms	5
roast tomato sauteed greens	4
hollandaise relish jam	2



Café
Boutique Accommodation
Special Events

Welcome to Cygnet Old Bank!

A handsome example of Victorian architecture the Cygnet Old Bank originally built in 1909 for the Commercial Bank of Tasmania and continued to operate as a bank until 1996.

Now listed with the National Trust, this grand old building has been repurposed as a licensed eatery, special events venue deluxe accommodation and boutique.

The Cygnet Old Bank team are passionate about showcasing the many talented local producers the Huon Valley has to offer and making your visit a memorable one.

Please be sure to check out our menu additions.

OPEN 7 DAYS

8:00 am to 4:00 pm

Public Holidays

9.00am to 3.00pm

15% Surcharge Applies

Closed: Good Friday | Christmas Day | New Year's Day

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