

AVAILABLE FROM MIDDAY

SALADS

Add Agedashi tofu \$5.50
 Add pan fried haloumi \$5.50
 Add grilled chicken \$7
 Add 3 poached tiger prawns \$7

WINTER SLAW

Red cabbage, red onion, beetroot, carrots, radishes, mixed leaves, vinaigrette (V/GF/DF) \$24

CAESAR SALAD

Cos lettuce, kale, croutons, crispy bacon, capers, avocado, egg and anchovy dressing, Grana Padano \$26

DUCK SALAD

Confit duck breast, wombok, carrots, bean sprouts, chilli, shallots, toasted sesame dressing (DF) \$28

SEAFOOD

SYDNEY ROCK OYSTERS

served natural with mignonette and lemon (GF/DF) \$28

Half Dozen \$52

Full Dozen

HALF KILO OF COOKED TIGER PRAWNS

On ice with Marie Rose sauce, lemon and baguette (DF) \$45

FISH TACOS (3PCS)

Battered Flathead, red cabbage, chilli mayo, Pico de gallo and lime \$25

PLEASE
REMEMBER
YOUR TABLE
NUMBER
WHEN ORDERING
AT THE COUNTER.

Winter Menu

LUNCH & DINNER

TO SHARE

PROSCIUTTO CRUDO & MOZZARELLA \$35

Prosciutto crudo 24 months, fresh buffalo mozzarella, toasted sourdough

SQUID PLATTER \$35

Half kilo salt & pepper squid bites, kilo chips, tartare sauce, tomato sauce, lemon wedges (Serves 5 as a snack)

PIZZAS

Add gluten free base \$4

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MARGHERITA

Tomato sauce, basil, Grana Padano, mozzarella (V) \$23

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CAPRICCIOSA

Tomato sauce, mozzarella, artichokes, ham, olives, mushrooms \$26

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DIAVOLA

Tomato sauce, mozzarella, hot salami, chilli flakes \$26

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MARI E MONTI

Tomato sauce, mozzarella, mushrooms, grilled prawns, basil \$28

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PROSCIUTTO

Tomato sauce, mozzarella, Prosciutto Crudo di Parma 16 months, rocket, shaved parmesan \$29

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LA BIANCA

Mozzarella, mortadella, pistachio, Stracciatella, basil \$27

MILKSHAKES / JUICES

Milkshakes

Chocolate / Strawberry / Vanilla \$7.50

Juices

Orange / Apple / Mango & Coconut \$4.90

Gift cards available online:

www.blondcatering.com.au

AVAILABLE FROM MIDDAY

MAINS

250GM SCOTCH FILLET \$52
With mixed leaf salad, chips and gravy (DF)

SPAGHETTI ALLA CHITARRA \$26
With pistachio & olive pesto, sundried tomato, parmesan
(Contains nuts/V)

SEAFOOD STEW \$39
Mussels, squid, prawns, fillet of fish of the day in a rich slow cooked tomato sauce, served with toasted sourdough (DF)

CHICKEN SKEWERS (2PCS) \$26
Chicken skewers with hommus, pita pockets, Fattoush (DF)

CYCA Favourites

BEER BATTERED FLATHEAD FILLETS \$28
with thick cut chips, mixed leaf salad, lemon and tartare sauce

GRILLED 200GM WAGYU BEEF BURGER \$25
American cheese, tomato, lettuce, pickles & chipotle mayo on toasted bun and chips
Add additional patty \$8
Add bacon \$5.50

VEGAN BURGER \$22
Chickpea patty, vegan mayo, lettuce, tomato & pickles on toasted bun and chips

CALAMARATA \$32
San marzano & squid sauce, confit garlic, crab meat, bisque, lemon zest, parsley

CHICKEN SCHNITZEL \$26
With mixed leaf, thick cut chips, lemon and gravy

PAN FRIED SALMON \$38
with pomme puree, rainbow chard two ways, dill butter (GF)

LUNCH &

DINNER

SIDES

GARDEN SALAD \$12
Mixed leaves, tomatoes, carrots, cucumber, radish, French vinaigrette (V/GF/DF)

CHIPS \$9
With aioli and tomato sauce (V)

GARLIC BREAD \$12
Iggy's bread with confit garlic butter, parmesan and rosemary (V)

ONION RINGS \$10
Battered onion rings with aioli (V)

POMME PUREE \$10
Creamy mashed potatoes (V/GF)

DESSERT TIRAMISU \$16
Housemade Mascarpone cream, Savoiardi, coffee, marsala

CHOCOLATE MOUSSE \$16
With dulce de leche, Chantilly cream, pecan praline (Contains nuts)

CHEESE PLATE \$39
Gorgonzola dolce, pecorino toscano, tomino del pestore, mixed toasted nuts, truffle honey, toasted sourdough and fresh apple

**Reservations
available online:**
www.cyca.com.au

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