Breakfast

Available from 6:00am-11:30am *kitchen times may vary Public holiday surcharge of 15% applies Gluten free bread option \$1.00

Breakfast Bagel bacon, pork and blueberry sausage, fried eggs, cheese and bbq sauce	
Mushrooms on Toast roasted button mushrooms with garlic, butter, herbs,	27
whipped goats cheese, 2 poached eggs on toasted focaccia (v) (gfo) • lighter option mushrooms on toast	19
Smashed Avo	27
feta, dukkah, beetroot hummus, 2 poached eggs on toasted pumpkin sourdough (v) (gfo) • lighter option smashed avo	19
Bacon and Eggs Your Way poached, scrambled or fried eggs with grilled tomato and house baked toasted ciabatta (gfo)	22.5
Savoury Mince beef mince, carrot, onion, corn, peas, chickpeas and garlic with house baked toasted ciabatta (gfo)	21.5
❖ Add 2 poached eggs	6
Cheese and Tomato Omelette with house baked toasted ciabatta (gfo)	20.8
 Add bacon or chorizo Add salmon 	26.5 28.5
Blue Swimmer Crab Omelette with chives, sriracha hollandaise and toasted pumpkin sourdough (gfo)	32.8
Chilli Scrambled Eggs	24.8
Eggs Benedict (gfo)	
 2 poached eggs with house made hollandaise sauce on toasted brioche loaf with your choice of Spinach and Mushroom or Ham Bacon or Salmon 	22.5 24.5
Hash Browns Eggs Benedict	24.5
 2 poached eggs served on potato and feta hash browns with house made hollandaise sauce (v) Add a side of mushrooms or grilled haloumi Add a side of bacon, salmon, or avocado 	5.5 6.5
Vegetarian Eggs Benedict 2 poached eggs with house made hollandaise sauce, rocket, grilled haloumi, avocado, beetroot hummus on toasted focaccia (gfo)	25.5
Spanish Baked Eggs 2 eggs, oven baked in a chorizo, red pepper and napoli sauce, topped with melted parmesan cheese, with house baked toasted ciabatta (gfo)	23

Breakfast

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Corn Cakes 3 house made corn cakes layered with bacon, romesco sauce, tomato salsa, sour cream, and parmesan cheese	
❖ lighter option 2 corn cakes	18.5
Cbar Classic 2 eggs your way, bacon, pork and blueberry sausage, house made beans, grilled tomato with house baked toasted ciabatta (gfo)	29
Pancakes 4 vanilla pancakes topped with maple syrup and ice-cream (choose your topping below) ❖ Seasonal berries and berry coulis ❖ Banana and choc chip	23
French Toast maple glazed bacon, strawberry, banana, seasonal berries, berry coulis, maple syrup, ice-cream and icing sugar	23.8
Bircher Muesli with yoghurt, berry coulis and locally made organic granola (v)	17.5
Acai Bowl acai blended with mixed berries, orange juice, banana on toasted muesli with locally made organic granola, fresh strawberries, cinnamon apple and mango (gfo) (vegan)	18
Fruit Salad fresh seasonal fruit salad with greek yoghurt and locally made organic granola (vegan) (gf)	16.5
Thick Cut Raisin Toast served with butter and your choice of jam, marmalade or honey (v) ❖ lighter option raisin toast	11.5 6.5
Kids Breakfast	
For 15 years and under only Fruit Salad with greek yoghurt (gf) Bircher Muesli (same as main serve but smaller) (v) Pancakes (same as main serve but smaller) Bacon and egg your way with house baked toasted ciabatta (gfo)	13 13 14.5 15
Add some sides bacon, salmon, ham, pork and blueberry sausage, chorizo, savoury mince, avocado potato and feta hash browns grilled haloumi, roasted button mushrooms, house made beans, wilted spinach, fresh spinach extra egg, grilled tomato	6.5 6.5 5.5 3

Entrée

Available for dinner service only from 5:30pm

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Garlic Bread traditional house baked baguette with garlic butter (v)	16.5
 ♦ add mozzarella and parmesan cheese 	3.5
Bruschetta toasted pumpkin sourdough topped with fresh tomato, spanish onion and basil salsa, feta and balsamic reduction (v) (gfo)	18
Pork Belly Bites caramelised ginger sweet chilli glaze, wombok slaw, pickled onion (gf)	20
Lemon Pepper Calamari served with chilli aioli	21
Seared Scallops served with red pepper romesco, arugula puree and a roasted olive crumble (gf)	22
Garlic Prawns in a white wine, garlic and chive cream sauce served with steamed rice (gf)	23

Oysters Minimum c	
Oysters Natural	5.9 ea
Namjim	6.1 ea
Kilpatrick	6.9 ea

Lunch & Dinner

Public holiday surcharge of 15% applies Gluten free bread option \$1.00

Rump 300g 100-day grain-fed beef, crushed garlic potatoes, seasonal greens and creamy green peppercorn brandy sauce (gf)	37
 Add prawns (3) in a white wine and garlic cream sauce 	8.5
Eye Fillet 250g prime grass-fed beef, crushed garlic potatoes, seasonal greens and creamy green peppercorn brandy sauce (gf)	47.5
Add prawns (3) in a white wine and garlic cream sauce	8.5
Duck à l'orange Duck breast cooked medium, smoked sweet potato mash, seasonal greens and orange glaze (gf) (df)	39
Korean Pork Belly Gochujang glazed pork belly with kimchi, steamed rice and bean sprouts (gf) (df)	34.5
Gnocchi House made potato gnocchi served with haloumi and chorizo, in a napoli sauce with a hint of chilli and parmesan	31.5
❖ Add marinated grilled chicken	8.5
Mushroom Risotto house made risotto with truffle and mixed wild mushrooms, topped with a grilled king oyster mushroom and parmesan (v) (gf) (dfo)	26
 ❖ Add marinated grilled chicken 	8.5
Lemon Pepper Calamari Salad crispy fried calamari, mixed lettuce, cucumber, cherry tomatoes, mandarin and a lemon maple vinaigrette topped with crispy fried shallots	30.5
Honey Soy Chicken Salad marinated grilled chicken, rocket, wombok slaw, hokkien noodles, honey sesame soy dressing and crispy fried vermicelli noodles (df) (gfo)	27

Kids Menu

For 15 years and under only

Grilled chicken, cheese and bbq sauce burger with chips	16
Grilled steak with chips	16
Battered fish with chips	16
Creamy parmesan pasta (v)	16

Add small soft drink and 2 scoops of ice cream with your choice of topping and sprinkles for \$5

Lunch & Dinner

Public holiday surcharge of 15% applies Gluten free bread option \$1.00

Seafood will not be available for takeaway except for the seafood laksa and linguine

We serve 100% North QLD Barramundi

seasonal greens (gf) (dfo)

lighter option fish 'n' chips

Upgrade beer battered chips to sweet potato chips

Fish 'n' Chips

C Food Platter for One 85 your choice of grilled or battered barramundi, 2 oysters kilpatrick, 2 seared scallops, garlic cream prawns, lemon pepper calamari, mild spiced chilli mussels, sweet potato chips, asian inspired salad and chilli aioli Cbar Seafood Platter 168 crispy fried whole wild caught reef fish with a sweet chilli and cucumber glaze, 2 natural and 2 kilpatrick oysters, lemon pepper calamari, 2 seared scallops, mild spiced chilli mussels, moreton bay bugs, chilled tiger prawns on mixed leaf salad, sweet potato chips, nam jim dipping sauce, chilli aioli and garlic aioli 75 Fish for Two crispy fried whole wild caught reef fish with a sweet chilli and cucumber glaze, steamed white rice and seasonal vegetables Chilli Mussels 60 1kg pot of fresh south australian black lip mussels cooked in chilli, garlic, white wine and house made napoli sauce. Cooked to your preferred spice and served with house baked toasted ciabatta (gfo) (df) Seafood Laksa 🤳 42 creamy south-east asian style coconut laksa served with prawns, scallops, barramundi, pak choy, hokkien and vermicelli noodles in a mildly spiced soup, boiled egg, crispy fried shallots and fresh chilli 47 **Bug & Prawn Linguine** moreton bay bug and prawns in a creamy garlic white wine sauce with ribbon pasta and parmesan Crispy Skinned Barramundi 35

turmeric chat potatoes with garlic and sundried tomatoes, creamy garlic seeded mustard sauce,

your choice of grilled or battered barramundi, beer battered chips, garden salad and tartare sauce (gfo) (df)

32

22.5

2.5

Lunch & Dinner

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Steak Sandwich steak, bacon, cheese, rocket, tomato, garlic aioli and beetroot hummus on toasted focaccia with beer battered chips (gfo)	27.5
 Add fried egg Upgrade beer battered chips to sweet potato chips 	3 2.5
• Opgrade beer battered chips to sweet potato chips	2.5
Chicken Burger	26.5
honey soy marinated grilled chicken, bacon, cheese, lettuce, tomato and our house made bbq garlic aioli with a hint of spice on a brioche bun with beer battered chips	
 Upgrade beer battered chips to sweet potato chips 	2.5
Barra Burger	27
crumbed barramundi, house made slaw, lettuce, tomato, tartare sauce on a brioche bun	_,
with beer battered chips Upgrade beer battered chips to sweet potato chips	2.5
	045
Haloumi Burger fried cajun haloumi, avocado, lettuce, tomato, spanish onion, beetroot hummus and sriracha mayo on a brioche bun with sweet potato chips (v)	24.5

Sides

House baked baguette with garlic butter ❖ add mozzarella and parmesan cheese	16.5 3.5
Toasted pumpkin sourdough bruschetta with feta and balsamic reduction	18
Oysters natural / namjim / kilpatrick (ea) min 2	5.9 / 6.1 / 6.9
Lemon pepper calamari served with chilli aioli	19.5
Prawns in garlic cream sauce served with steamed rice	23
Beer battered chips w rosemary salt and tomato sauce	8
Sweet potato chips w rosemary salt and chilli aioli (gf)	9
Side Aioli, Tartare, Chilli Aioli or Sour Cream	
Side Jus, Truffle Aioli	4
Turmeric chat potatoes with garlic and sundried tomatoes (gf) (df) (v)	10
Broccolini with garlic infused annatto oil and sesame (gf) (df) (vegan)	10
Greek salad (gf) (v)	

Dessert

Available for dinner service only from 5:30pm

Public holiday surcharge of 15% applies

Caramelised Pineapple and Almond Crumble salted caramel chantilly cream	
Vanilla Panna cotta with mixed berries and berry coulis (gf)	
Dark Chocolate Tart crushed hazelnuts and vanilla sour cream	17
Affogato fresh espresso shot with ice-cream	8.5
Kahlua or Baileys Affogato fresh espresso shot and ice-cream accompanied with Kahlua or Baileys	18
See cake cabinet inside for other sweet treats	
Espresso Martini Classic Baileys Screwball	21

Coffee and Tea

Coffee	Flat White / Long Black / Latte / Cappuccino Chai Macchiato / Piccolo / Dirty Chai / Mocha	5.6 / 6.7
Hot Chocolate	White or Dark	6.1 / 7
Milks	Soy / Almond / Lactose Free / Oat	1.5
Syrups	Caramel / Vanilla / Hazelnut	1
Iced	Latte / Mocha / Long Black	7.7
Loose Leaf Tea	English Breakfast / French Earl Grey / Peppermint	6.7
Deluxe	Iced Coffee / Iced Mocha / Iced Chocolate with cream and ice-cream	10.5