

Breakfast

Available from 6:00am-11:30am *kitchen times may vary

Gluten free bread option \$1.00

Public holiday surcharge of 15% applies

Breakfast Bagel	23.3
bacon, pork and blueberry sausage, fried eggs, cheese and bbq sauce	
Mushrooms on Toast	27
roasted button mushrooms with garlic, butter and herbs, 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	22.5
pouched, scrambled or fried eggs with grilled tomato and house baked toasted ciabatta (gfo)	
Savoury Mince	21.5
beef mince, carrot, onion, corn, peas, chickpeas and garlic with house baked toasted ciabatta (gfo)	
❖ Add 2 poached eggs	6
Cheese and Tomato Omelette	20.8
with house baked toasted ciabatta (gfo)	
❖ Add bacon or chorizo	26.5
❖ Add salmon	28.5
Blue Swimmer Crab Omelette	32.8
with chives, sriracha hollandaise and toasted pumpkin sourdough (gfo)	
Chilli Scrambled Eggs	24.8
with bacon, cheese, shallots, chilli, confit garlic and toasted pumpkin sourdough (gfo)	
Eggs Benedict (gfo)	
2 poached eggs with house made hollandaise sauce on toasted brioche loaf with your choice of	
❖ Spinach and Mushroom or Ham	22.5
❖ Bacon or Salmon	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 haloumi	5.5
❖ Add a side of bacon, salmon, or avocado	6.5
Vegetarian Eggs Benedict	25.5
2 poached eggs with house made hollandaise sauce, rocket, grilled haloumi, avocado, beetroot hummus on toasted focaccia (gfo)	
Spanish Baked Eggs	23
2 eggs, oven baked in a chorizo, red pepper and napoli sauce, topped with melted parmesan cheese, with house baked toasted ciabatta (gfo)	

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Corn Cakes	24.5
three house made corn cakes, romesco sauce, bacon, tomato salsa, sour cream, and parmesan cheese	
❖ lighter option two corn cakes	18.5
Roasted Butternut Pumpkin and Chickpea Masala	23
2 poached eggs and feta served on house baked toasted ciabatta (v) (gfo)	
❖ lighter option pumpkin and chickpea masala	17
Cbar Classic	29
2 eggs your way, bacon, pork and blueberry sausage, house made beans, grilled tomato with house baked toasted ciabatta (gfo)	
Strawberries and Cream Pancakes	23
double stacked buttermilk pancakes layered with lightly whipped chantilly cream cheese, fresh strawberries and strawberry coulis	
❖ add a scoop of vanilla ice-cream	2
French Toast	23.8
maple bacon, strawberries, banana, mixed berry compote, maple syrup, vanilla ice-cream and icing sugar	
Bircher Muesli	17.5
with yoghurt, strawberry coulis and locally made organic granola (v)	
Acai Bowl	18
acai blended with mixed berries, orange juice and banana, toasted muesli, locally made organic granola, fresh strawberries, cinnamon apple and mango (gfo) (vegan)	
Fruit Salad	16.5
fresh seasonal fruit salad with greek yoghurt and locally made organic granola (vegan) (gf)	
Thick Cut Raisin Toast	11.5
served with butter and your choice of jam, marmalade or honey (v)	

Kids Breakfast

For 15 years and under only

Fruit Salad with greek yoghurt (gf)	13
Bircher Muesli (same as main serve but smaller) (v)	13
Strawberries and Cream Pancakes (same as main serve but smaller)	14.5
Bacon and egg your way with house baked toasted ciabatta (gfo)	15

Add some sides

bacon, salmon, ham, pork and blueberry sausage, chorizo, savoury mince, avocado	6.5
potato and feta hash browns	6.5
grilled haloumi, roasted button mushrooms, house made beans, wilted spinach	5.5
extra egg, grilled tomato	3

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Entrée

Available for dinner service only from 5:30pm

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Garlic Bread	16.5
Traditional House baked baguette with garlic butter (v)	
❖ add mozzarella and parmesan cheese	3.5
Bruschetta	18
Toasted pumpkin sourdough topped with fresh tomato, spanish onion and basil salsa, feta and balsamic reduction (v)	
Lemon Pepper Calamari	21
served with chilli aioli	
Seared Scallops	22
served with red pepper romesco, arugula puree and a roasted olive crumble (gf)	
Garlic Prawns	23
in a white wine, garlic and chive cream sauce served with steamed rice (gf)	

Oysters

Minimum of 2

Oysters Natural	5.9 ea
Namjim	6.1 ea
Kilpatrick	6.9 ea

Lunch & Dinner

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Rump 300g	33
100-day grain fed served with potato galette, broccolini with garlic infused annatto oil and a red wine jus (gf)	
❖ Add prawns (3) in a white wine and garlic cream sauce	8.5
Eye Fillet 250g	46.5
prime grass fed, served with potato galette, broccolini with garlic infused annatto oil and a red wine jus (gf)	
❖ Add prawns (3) in a white wine and garlic cream sauce	8.5
Roasted Chicken Supreme	34
with herb vinaigrette, fried polenta cake, garden salad with feta and lemon olive oil dressing (gf)	
Pork Belly	34.5
slow cooked served with rendang curry sauce, pak choy, baby dutch carrots, steamed white rice and crispy fried shallots (gfo) (df)	
Gnocchi	31.5
potato gnocchi served with sundried tomatoes, haloumi, chorizo, green peas, creamy pesto and parmesan	
❖ Add roasted chicken supreme	8.5
Mushroom Risotto	26
house made risotto with mixed wild mushrooms topped with crispy fried enoki, parmesan cheese and black truffle oil (v) (gfo) (dfo)	
❖ Add roasted chicken supreme	8.5
Lemon Pepper Calamari Salad	30.5
crispy fried calamari, mixed lettuce, cucumber, cherry tomatoes, mandarin and a lemon maple vinaigrette topped with crispy fried shallots	
Honey Soy Chicken Salad	27
marinated grilled chicken, rocket, asian slaw, hokkien noodles, honey sesame soy dressing and crispy fried vermicelli noodles (df)	

Kids Menu

For 15 years and under only

Grilled chicken, cheese and bbq sauce burger and chips	16
Grilled steak and chips	16
Battered fish and 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

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Lunch & Dinner

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We serve 100% North QLD Barramundi
Seafood will not be available for takeaway except for the seafood laksa

C Food Platter for One	85
your choice of grilled or battered barramundi, 2 oysters kilpatrick, 2 seared scallops, garlic cream king prawns, lemon pepper fried 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 fried calamari, 2 seared scallops, mild spiced chilli mussels, moreton bay bugs, fresh king prawns on mixed leaf salad, sweet potato chips, nam jim dipping sauce, chilli aioli and garlic aioli	
Fish for Two	75
crispy fried whole wild caught reef fish served 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 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	
Bug & Crab Linguine	41
moreton bay bug & blue swimmer crab claw meat in a garlic and chilli napoli sauce with ribbon pasta and shaved parmesan cheese	
Crispy Skinned Barramundi	35
turmeric chat potatoes with garlic and sundried tomatoes, creamy garlic seeded mustard sauce, seasonal greens (gf) (dfo)	
Fish 'n' Chips	32
your choice of grilled or battered barramundi, beer battered chips, garden salad and tartare sauce (gfo) (df)	
❖ lighter option fish 'n' chips	22.5
❖ Upgrade beer battered chips to sweet potato chips	2.5

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Lunch & Dinner

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Steak Sandwich	27.5
rib fillet steak, bacon, cheese, rocket, tomato, garlic aioli, beetroot hummus on toasted focaccia with beer battered chips (gfo)	
❖ Add fried egg	2.5
❖ Upgrade beer battered chips to sweet potato chips	2.5
Chicken Burger	26.5
honey soy seasoned 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
Haloumi Burger	24.5
fried cajun haloumi, avocado, lettuce, tomato, spanish onion, beetroot hummus and sriracha mayo on a brioche bun with sweet potato chips (v)	
❖ Upgrade beer battered chips to sweet potato chips	2.5

Sides

House baked baguette with garlic butter	16.5
❖ add mozzarella and parmesan cheese	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/bbq or tomato sauce	8
Sweet potato chips w/sweet chilli sauce (gf)	9
Side Aioli, Tartare or Sour Cream	2
Side Jus	4
Roasted butternut pumpkin and chickpea masala (gf) (df) (vegan)	10
Turmeric chat potatoes with garlic and sundried tomatoes (gf) (df) (v)	10
Broccoli with garlic infused annatto oil (gf) (df) (vegan)	10
Greek salad (gf) (v)	10.5

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Dessert

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Sticky Date Pudding with walnut & macadamia crumble, hot butterscotch sauce and vanilla ice-cream	17
Flourless Chocolate Pudding served with whipped cream, strawberry coulis and fresh strawberry	17
Affogato fresh espresso shot with vanilla ice-cream	8.5
Kahlua or Baileys Affogato fresh espresso shot and vanilla ice-cream accompanied with Kahlua or Baileys	X

❖ See cake cabinet inside for other sweet treats

Espresso Martini	X
Baileys Espresso Martini	X

Coffee and Tea

Coffee	Flat White / Long Black / Latte / Cappuccino Chai Macchiato / Piccolo / Dirty Chai / Mocha	5.5 / 6.5
Hot Chocolate	White or Dark	6 / 6.5
Milks	Soy / Almond / Lactose Free / Oat	1.5
Syrups	Caramel / Vanilla / Hazelnut	1
Iced	Latte / Mocha / Long Black	7.5
Loose Leaf Tea	English Breakfast / French Earl Grey / Peppermint	6.5
Deluxe	Iced Coffee / Iced Mocha / Iced Chocolate with cream and ice-cream	9.8

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