

## breakfast (7am – 11am)

seasonal <b>fruit salad</b> with mungalli creek yoghurt (gf)	9.5
bircher <b>muesli</b> with berry coulis, almonds and mungalli creek yoghurt	9.5
<b>toasted</b> ciabatta, wholemeal or raisin	4.5
<b>eggs benedict</b> on toasted brioche with cbar hollandaise	
traditional	14
smoked salmon	17
<b>omelette</b>	
ham, roasted roma tomato and vintage cheddar (gf)	16
pumpkin, feta, pinenut and sage (gf)	14
buttermilk <b>pancakes</b> with maple syrup and cinnamon mascarpone	13
sautéed garlic <b>mushrooms</b> with aged parmesan and toasted sourdough (gfo)	14
bricche <b>french toast</b> with bacon and maple syrup	15
<b>bacon</b> with sausage, eggs, roasted tomato and turkish toast	16
<b>corn cakes</b> with crispy bacon, rocket, sour cream, parmesan, avocado and balsamic reduction	15
<b>sides</b>	
potato feta hash   gluten free bread	2.5
bacon   mushrooms   sausage	3.5

## all day dining (11am – 10pm)

<b>brunch</b> (available until 3pm)	
seasonal <b>fruit salad</b> with mungalli creek yoghurt (gf)	9.5
bircher <b>muesli</b> with berry coulis, almonds and mungalli creek yoghurt	9.5
<b>poached eggs</b> on turkish toast with bacon and tomato (gfo)	14
bricche <b>french toast</b> with bacon and maple syrup	15
<b>starters</b>	
<b>calamari</b> with a spiced mango sauce	11
fragrant <b>chicken</b> skewers with a chilli and lime dipping sauce (gf)   4 pieces	12
<b>bruschetta</b> of tomato, basil, garlic oil and sea salt	11
chef's <b>dips</b> plate	11
thai <b>fish cakes</b> with wasabi mayo   6 pieces (gf)	12
steamed <b>prawn</b> dumplings with ponzu   4 pieces	12
crispy <b>duck</b> wontons with singapore sauce   6 pieces	12
<b>c bar burger</b> with fat chips	
ribeye <b>steak sandwich</b> with lettuce, spiced caramelised onions, tomato, swiss cheese and pickle	19
beer battered <b>barramundi</b> with lettuce, fresh tomato salsa and lemon dill tartare	16
grilled mediterranean <b>chicken</b> with rocket, cucumber, sundried tomato tapenade, feta and aioli	16
<b>vegetarian</b>	
pumpkin & spinach <b>lasagne</b> with a blue cheese, walnut and rocket pesto	19
<b>baked goats cheese</b> filo with a beetroot, green bean and walnut salad with citrus dressing	19

## all day dining ...continued

<b>from the sea</b>	
ginger beer <b>battered barramundi</b> with a green papaya salad and fat chips	24
linguini tossed with <b>seafood</b> , white wine, herb macadamia pesto and fresh lime	25
crispy <b>coconut prawns</b> with mango salsa and a cucumber salad	26
<b>from the land</b>	
corn fed <b>chicken</b> with herb potatoes, caramelised onion and pinot jus	25
plum and rosemary <b>lamb shank</b> on mash (gf)	23
fragrant <b>beef tagine</b> with dates, almonds and buttered cous cous (gfo)	24
<b>chicken curry</b> with jasmine rice and papadums (gfo)	23
<b>salads</b>	
salt and pepper <b>calamari</b> with mango, lime and chilli dressing	18
<b>lamb</b> with pumpkin, cucumber, green leaves and minted yoghurt (gf)	20
classic <b>caesar</b> with pancetta and poached egg	16
served with cajun chicken	19
warmed asian <b>beef</b> and soba noodle salad	20
<b>sides</b>	6.5
chunky cut fries   naked c bar salad   asian greens	
<b>something sweet</b>	
our selection of magnificent cakes and slices, all made with the finest ingredients are sure to delight even the sweetest tooth so please ask our staff for our 'something sweet' menu.	

## c bar for kids

<b>breakfast</b> (7am – 11am)	
<b>fruit salad</b> with yoghurt (gf)	7
bircher <b>muesli</b> with yoghurt	6
<b>coco pops</b> with milk	4
<b>pancakes</b> with maple syrup and vanilla ice cream	10
grilled <b>sausage</b> with egg and potato rosti	10
<b>all day</b> (from 11am)	
grilled or battered <b>fish and chips</b> with salad and tartare sauce	11
<b>calamari</b> and chips	12
grilled <b>chicken skewers</b> with salad, fries and barbecue sauce	11
<b>cheese burger</b> with mince beef patty, swiss cheese, lettuce and fries	10
<b>desserts</b>	
vanilla <b>ice cream sundae</b>	7
<b>buttermilk</b> hot cakes with vanilla ice cream and maple syrup	7



THE  
**BREWERY**  
TOWNSVILLE BREWING CO.

DINE WITH  
A VIEW



RESTAURANT  
OPEN MONDAY – FRIDAY  
LUNCH 12PM – 2PM  
DINNER 6PM – 10PM

OPEN SATURDAY  
DINNER 6PM – 10PM

252 FLINDERS  
STREET  
TOWNSVILLE  
4724 2999

## beverages

### espresso coffee

espresso, long black	3.5
flat white, cafe latte, cappuccino	3.8
hot chocolate	4.5

### loose leaf tea

**ceylon black** | distinctly dark amber with a strong aromaticity and full flavour 4.5

**ceylon breakfast** | dark amber, pungent and fresh on the nose and full flavoured 4.5

**empress grey** | burnt caramel and orange in appearance with fragrant candied orange peel aroma 4.5

**organic china green** | pale green and lemon hue, freshly mown grass on the nose and a sweet palate 5

**camomile** | pale yellow flowers with the subtle aroma and palate of freshly grated apple 5

**peppermint** | medium to dark green hue with aromas of invigorating peppermint 5

**loose leaf chai** | an exotic blend of almonds, citrus peels, cloves, rose petals, vanilla pieces and cardamom 5

### non-alcoholic

mount franklin still or sparkling water 250 ml 4 | 750ml 6

**juice** | orange | mango | pineapple | tomato | apple | grapefruit 4

iced coffee or chocolate 5

**classic c bar milkshake** | banana | vanilla | caramel | chocolate | strawberry 5

**tiro sparkling** | grapefruit | blood orange 4

appletiser 4

mother energy drink 6.5

**iced tea** | green | lemon | peach 4

## alcoholic beverages

### boutique and australian beer

townsville bitter | premium craft brewed 3.0% lager 5.5

james squire golden ale | 4.5% english style summer ale 7.5

james boags | 5.0% premium lager 7

bluetongue premium lager | 4.9% premium lager 7

cascade premium light | 2.7% light lager 6

tooheys extra dry | 5.0% dry lager 7

crown lager | 4.9 % premium lager 7

### imported beers

corona | 4.6% full strength mexican lager 8

peroni nastro azzurro | 5.1% full strength Italian beer 8

hoegaarden | 5.4% belgium witbier 8

peroni leggera | 3.5% low carb beer 7

stella artois | 5.2% full strength pilsner lager 8

### spirits, liqueur's and after dinner

basic spirits 6

premium spirits and liqueurs from 7

port, brandy and aperitifs from 7

### cocktails from 12

**mojito** | havana club, lime, sugar syrup mint leaves built over ice

**mango tango** | malibu, chambord, mango liquer lemonade

**american cosmopolitan** | mandarin vodka, chambord and cranberry with a hint of lime

**green fairy** | midori, havana club and a few mint leaves topped with dry ginger

**c breeze** | vodka, cranberry grapefruit juice

**hazelnut dream** | frangelico, cacao milk

## white grape

### bubbles

tyrrell's brut | nsw 6 | 27

margo prosecco di valdobbiadene brut | italy 9 | 47

kreglinger estate vintage brut | tas 65

g.h. mumm cordon rouge champagne | france 200ml 35 | 750ml 100

### sauvignon blanc

ra nui | nz 8.5 | 42

jacobs creek reserve | sa 7.5 | 34

phillip shaw #19 | nsw 8.5 | 42

### chardonnay

capel vale regional series | wa 8 | 40

kumeu river village | nz 8.5 | 43

moores creek | regional 6 | 27

### white blends

george wyndham semillon sauvignon blanc | sa 7.5 | 34

hollick sauvignon blanc semillon | sa 7.5 | 34

ad hoc straw man sauvignon blanc semillon | wa 8.5 | 41

### varietals

tyrrells 'lost block' semillon | nsw 7.5 | 32

jimbour station verdehlo | qld 7.5 | 32

brokenwood pinot gris | vic 8.5 | 42

pipers brook riesling | tas 9 | 45

antonutti pinot grigio | italy 8.5 | 41

## red grape

### shiraz

gramps | sa 7.5 | 35

leeuwin estate siblings | wa 44

rufus stone | vic 8 | 39

### cabernet sauvignon

the yard 'riversdale' by larry cherubino | wa 49

jacobs creek reserve | sa 7.5 | 34

moores creek | regional 6 | 27

### red blends

rockbare gsm | sa 8 | 39

tyrrells old winery cabernet merlot | nsw 7.5 | 34

hamelin bay rampant red | wa 34

### red varietals

oyster bay pinot noir | nz 8 | 39

louis jadot beaujolais | france 49

ludwig leichhardt reserve merlot | qld 8 | 39

chapel hill il vescovo sangiovese | sa 38



## credo

cater to the crowd - combine cafe culture and concentrated culinary creativity.

contemporary creature comforts, café food complimenting cool cocktails and conversation with choice coffee or consume from our connoisseurs cellar to create a cosmopolitan celebration...

...and the abuse of the letter "c"