

Breakfast

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

Public holiday surcharge of 15% applies

Gluten free bread option \$1.00

Salmon Bagel (i)	26
artisan bagel, dill and lemon cream cheese, smoked salmon, pickled onions and chives	
❖ Add a side of smashed avo	6.5
Mushrooms on Toast	29
roasted button mushrooms with garlic, butter and herbs, whipped goats cheese, 2 poached eggs on toasted ciabatta (v) (gfo)	
❖ lighter option mushrooms on toast	20.2
Smashed Avo	28
feta, dukkah, beetroot hummus, 2 poached eggs on toasted pumpkin sourdough (v) (gfo) (dfo)	
❖ lighter option smashed avo	20.2
Bacon and Eggs Your Way	23.5
poached, scrambled or fried eggs with grilled tomato and toasted ciabatta (gfo) (dfo)	
Savoury Mince	22.5
beef mince, carrot, onion, corn, peas, chickpeas and garlic with toasted ciabatta (gfo) (dfo)	
❖ Add 2 poached eggs	7
Cheese and Tomato Omelette	22
with toasted ciabatta (gfo) (v)	
❖ Add bacon or chorizo	28
❖ Add salmon	30
Blue Swimmer Crab Omelette (i)	35
with chives, sriracha hollandaise and toasted pumpkin sourdough (gfo)	
Chilli Scrambled Eggs 🌶️	26.2
with bacon, cheese, spring onions, chilli, confit garlic and toasted pumpkin sourdough (gfo)	
Eggs Benedict (gfo) (v)	
2 poached eggs with house made hollandaise sauce on toasted brioche loaf with your choice of	
❖ Spinach and Mushroom	24
❖ Bacon or Salmon	26
Hash Browns Eggs Benedict	25.5
2 poached eggs served on potato and feta hash browns with house made hollandaise sauce (v)	
❖ Add a side of mushrooms or grilled haloumi	6
❖ Add a side of bacon, salmon, or avocado	6.5
Vegetarian Eggs Benedict	26.2
2 poached eggs with house made hollandaise sauce, rocket, grilled haloumi, avocado, beetroot hummus on toasted focaccia (gfo)	
Spanish Baked Eggs	24
2 eggs oven baked in a chorizo, red pepper and napoli sauce, topped with melted parmesan cheese, with house baked toasted ciabatta (gfo) (dfo)	

Gluten free (gf) Gluten free option (gfo) Dairy free (df) Dairy free option (dfo) Vego (v) Vego option (vo) Vegan option (vgo)

Seafood description - Australian (a) Imported (i) Mixed (m)

Please make your waiter aware of any dietary requirements or allergens

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Corn Cakes	25.5
3 house made corn cakes layered with bacon, romesco sauce, tomato salsa, sour cream and smashed avo (vo)	
❖ lighter option 2 corn cakes	19.5
Cbar Classic	30
2 eggs your way, bacon, caramelised onion, sage, fennel pork sausage, house made beans, grilled tomato with house baked toasted ciabatta (gfo) (dfo)	
Pancakes	24.2
4 vanilla pancakes topped with seasonal berries, berry coulis, maple syrup and soft serve ice-cream (v)	
French Toast	25.5
artisan brioche, maple-glazed bacon, banana, seasonal berries, maple syrup and soft serve ice-cream (vo)	
Bircher Muesli	19.5
with yoghurt, berry coulis, seasonal berries and locally made organic granola (v)	
Acai Bowl	20
acai blended with mixed berries, orange juice and banana on toasted muesli with locally made organic granola, fresh strawberries, cinnamon apple and mango (v) (gfo) (vg)	
Coconut and White Chia Pudding	19.5
coconut infused white chia seeds with banana, strawberries, berry coulis and coconut flakes (v) (gf) (df)	
Fruit Salad	17.2
fresh seasonal fruit salad with greek yoghurt and locally made organic granola (vgo) (gf)	
Thick Cut Raisin Toast	12.5
served with butter and your choice of jam, marmalade or honey (v)	
❖ lighter option raisin toast	7.5

Kids Breakfast

For 15 years and under only

Fruit Salad with greek yoghurt (gf)	14
Bircher Muesli (same as main serve but smaller) (v)	14
Pancakes (same as main serve but smaller) (v)	16
Bacon and egg your way with house baked toasted ciabatta (gfo) (dfo)	16

Add Some Sides

avocado, bacon, salmon, chorizo, savoury mince, caramelised onion/sage/fennel pork sausage	6.5
potato and feta hash browns (2)	7
grilled haloumi, roasted button mushrooms, house-made beans, wilted spinach, fresh spinach	6
extra egg, grilled tomato	3.5

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Entrée

Available for dinner service only from 5:30pm

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Garlic Bread	16.5
toasted focaccia with garlic butter (v)	
❖ add mozzarella and parmesan cheese	3.5
Beetroot, Fetta and Walnut Arancini	18
served with lemon and dill aioli (v)	
❖ Ask your waiter for freshly grated parmesan	
Miso Eggplant	18
with smoked yoghurt and house made dukkah (v) (vgo)	
Lemon Pepper Calamari (i)	22.5
served with wakame seaweed salad, sweet chilli aioli and lemon	
Scallops and Pork Belly (i)	25.5
seared scallops topped with sweet chilli glazed pork belly bites (gf) (df)	
❖ Add extra scallop	8
Garlic Prawns (i)	23
in a creamy garlic honey truffle sauce (gf)	

Oysters

Minimum of 2

Oysters Natural	6.4 ea
Namjim	6.5 ea
Kilpatrick	6.9 ea

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Lunch & Dinner

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Rump 300g	41
100-day grain-fed beef, creamy potato and truffle mash, seasonal greens and creamy honey garlic truffle sauce (gf)	
❖ Add prawns (3) cooked in creamy garlic honey truffle sauce	8.5
Eye Fillet 250g	58
prime grass-fed beef, creamy potato and truffle mash, seasonal greens and creamy honey garlic truffle sauce (gf)	
❖ Add prawns (3) cooked in creamy garlic honey truffle sauce	8.5
Duck à l'orange	42.5
sous vide duck breast, smoked sweet potato mash, seasonal greens and orange glaze (gf) (df)	
Korean Pork Belly	36.5
crispy skin pork belly, fried rice with egg, garlic and green peas, seasonal greens, bean sprouts, caramel chilli sauce and soy cured egg yolk (gf)	
Spinach Gnocchi	33.5
freshly made gnocchi tossed in creamy pesto sauce, bacon, sundried tomatoes, wilted spinach (vo)	
❖ Add marinated sous vide chicken	8.7
❖ Ask your waiter for freshly grated parmesan	
Mushroom Risotto	30.5
house made risotto with truffle and mixed wild mushrooms, topped with a grilled king oyster mushroom and parmesan (v) (gf) (vgo)	
❖ Add marinated sous vide chicken	8.7
❖ Ask your waiter for freshly grated parmesan	
Lemon Pepper Calamari Salad (i)	31.2
crispy fried calamari, mixed lettuce, cucumber, cherry tomatoes, mandarin and a lemon maple vinaigrette topped with crispy fried shallots	
Honey Roasted Pumpkin and Beetroot Salad	24.8
baby spinach, cherry tomatoes, feta cheese, walnuts, tahini yoghurt dressing and balsamic glaze (gf) (vgo)	
❖ Add chilled marinated sous vide chicken	8.7
Curry of the Day	28.5
ask our friendly team for our chef-selected specialty curry flavour served with garlic, egg and green pea fried rice and greek yoghurt	

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

C Food Platter for One (m)	89.5
your choice of grilled, crumbed or battered barramundi, 2 oysters kilpatrick, 2 seared scallops, prawns in creamy garlic honey truffle sauce, lemon pepper calamari, mild spiced chilli mussels, sweet potato chips, asian inspired salad and chilli aioli	
Cbar Seafood Platter (m)	178
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, prawns in garlic honey truffle sauce, moreton bay bug, chilled tiger prawns on mixed leaf salad, sweet potato chips, nam jim dipping sauce, chilli aioli and garlic aioli	
Fish for Two (a)	79.5
crispy fried whole wild caught reef fish with a sweet chilli and cucumber glaze, garlic, egg and green pea fried rice served with seasonal greens	
Chilli Mussels 🍲 (a)	59.5
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 toasted ciabatta (gfo) (df)	
Seafood Laksa 🍲 (m)	49.5
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 & Prawn Linguine (m)	48
moreton bay bug and prawns in a creamy garlic white wine sauce with ribbon pasta and parmesan	
Crispy Skinned Barramundi (a)	37
turmeric chat potatoes with roasted vine ripened tomatoes, creamy seeded mustard sauce and seasonal greens (gf) (dfo)	
Fish 'n' Chips (a)	33.8
your choice of grilled, crumbed or battered barramundi, beer battered chips, garden salad, lemon and tartare sauce (gfo) (df)	
❖ lighter option fish 'n' chips	22.8
❖ Upgrade beer battered chips to sweet potato chips	3

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Steak Sandwich	28.7
steak, bacon, cheese, rocket, onion jam and bbq sauce on a toasted ciabatta roll with beer battered chips (gfo) (dfo)	
❖ Add fried egg	3.5
❖ Upgrade beer battered chips to sweet potato chips	3.5
Chicken Burger	26.7
marinated sous vide chicken, bacon, cheese, lettuce, bbq sauce and sweet chilli aioli on a brioche bun with beer battered chips (gfo)	
❖ Upgrade beer battered chips to sweet potato chips	2.5
Haloumi Burger	25.7
fried haloumi, avocado, lettuce, spanish onion, beetroot hummus and sriracha mayo on a brioche bun with sweet potato chips (v)	

Sides

Toasted focaccia with garlic butter (v)	16.5
❖ add mozzarella and parmesan cheese	3.5
Miso eggplant with smoked yoghurt and house made dukkah (v) (vgo)	18
Beetroot, fetta and walnut arancini with lemon and dill aioli (v)	18
❖ ask your waiter for freshly grated parmesan	
Oysters natural / namjim / kilpatrick (ea) min 2 (m)	6.1 / 6.6 / 6.9
Lemon pepper calamari, wakame seaweed salad, sweet chilli aioli and lemon (i)	22
Prawns in a creamy garlic honey truffle sauce (gf) (i)	22.5
Seared scallops topped with sweet chilli glazed pork belly bites (gf) (df) (i)	25.2
Beer battered chips w rosemary salt and tomato sauce	8.5
Sweet potato chips w rosemary salt and sweet chilli aioli (gf)	9.5
Side Mayo, Tartare, Sweet Chilli Aioli or Sour Cream	2.5
Side creamy garlic honey truffle sauce (gf)	5
Side truffle mash (gf) (v)	12
Turmeric chat potatoes with garlic and sundried tomatoes (gf) (df) (v)	10
Garlic, egg and green pea fried rice with soy cured egg yolk (gf)	10.5
Seasonal greens with sesame (gf) (vg)	10
Greek salad (gf) (v) (vgo)	10.5

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Marinated grilled chicken burger with cheese and bbq sauce served with chips (gfo)	16.5
Grilled steak with chips (gfo)	18
Battered fish with chips	18
Creamy parmesan pasta (v)	16.5

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

Dessert

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Apple Streusel caramelised apples, hazelnut streusel, mascarpone and cinnamon cream, berry coulis	17.5
Vanilla Panna Cotta with mixed berries and berry coulis (gf)	17.5
Dark Chocolate Tart with crushed hazelnuts and vanilla sour cream	17.5
Affogato fresh espresso shot with ice-cream	10
Kahlua or Baileys Affogato fresh espresso shot and ice-cream accompanied with Kahlua or Baileys	19.5

❖ See cake cabinet inside for other sweet treats

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