

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	25
artisan bagel, dill and lemon cream cheese, smoked salmon, pickled onions and chives	
❖ Add a side of smashed avo	6.5
Mushrooms on Toast	28
roasted button mushrooms with garlic, butter, herbs,	
whipped goats cheese, 2 poached eggs on toasted focaccia (v) (gfo)	
❖ lighter option mushrooms on toast	19.5
Smashed Avo	27
feta, dukkah, beetroot hummus, 2 poached eggs on toasted pumpkin sourdough (v) (gfo) (dfo)	
❖ lighter option smashed avo	19.5
Bacon and Eggs Your Way	22.5
poached, scrambled or fried eggs with grilled tomato and house baked toasted ciabatta (gfo) (dfo)	
Savoury Mince	21.5
beef mince, carrot, onion, corn, peas, chickpeas and garlic with	
house baked toasted ciabatta (gfo) (dfo)	
❖ Add 2 poached eggs	6
Cheese and Tomato Omelette	21
with house baked toasted ciabatta (gfo) (v)	
❖ Add bacon or chorizo	27
❖ Add salmon	29
Blue Swimmer Crab Omelette	34
with chives, sriracha hollandaise and toasted pumpkin sourdough (gfo)	
Chilli Scrambled Eggs 	25
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 or Ham	23
❖ Bacon or Salmon	25
Hash Browns Eggs Benedict	24.7
2 poached eggs served on potato and feta hash browns with house made hollandaise sauce (v)	
❖ Add a side of mushrooms or grilled 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 napolitan sauce, topped with melted parmesan cheese, with house baked toasted ciabatta (gfo) (dfo)	

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Corn Cakes	24.8
3 house made corn cakes layered with bacon, romesco sauce, tomato salsa, sour cream and smashed avo (vo) ❖ lighter option 2 corn cakes	18.8
Cbar Classic	29
2 eggs your way, bacon, pork and blueberry sausage, house made beans, grilled tomato with house baked toasted ciabatta (gfo) (dfo)	
Pancakes	23
4 vanilla pancakes topped with maple syrup and ice-cream (v) ❖ Seasonal berries and berry coulis	
French Toast	24.5
artisan brioche, maple-glazed bacon, seasonal berries, maple syrup and ice-cream (vo)	
Bircher Muesli	19
with yoghurt, berry coulis, seasonal berries and locally made organic granola (v)	
Acai Bowl	19
acai blended with mixed berries, orange juice and banana on toasted muesli with locally made organic granola, fresh strawberries, cinnamon apple and mango (gfo) (vg)	
Fruit Salad	16.5
fresh seasonal fruit salad with greek yoghurt and locally made organic granola (vegan option) (gf)	
Thick Cut Raisin Toast	12
served with butter and your choice of jam, marmalade or honey (v) ❖ lighter option raisin toast	7

Kids Breakfast

For 15 years and under only

Fruit Salad with greek yoghurt (gf)	13.5
Bircher Muesli (same as main serve but smaller) (v)	13.5
Pancakes (same as main serve but smaller) (v)	15.5
Bacon and egg your way with house baked toasted ciabatta (gfo) (dfo)	15.5

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, fresh 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
toasted focaccia with garlic butter (v)	
❖ add mozzarella and parmesan cheese	3.5
Miso Eggplant	18
miso glazed eggplant with smoked yoghurt and house made dukkah (gf) (vgo)	
Lemon Pepper Calamari	22
served with wakame seaweed salad, sweet chilli aioli and lemon	
Scallops and Pork Belly	25
seared scallops topped with sweet chilli glazed pork belly bites (gf) (df)	
Garlic Prawns	22
in a creamy garlic honey truffle sauce (gf)	

Oysters

Minimum of 2

Oysters Natural	5.9 ea
Namjim	6.1 ea
Kilpatrick	6.9 ea

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Lunch & Dinner

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Rump 300g	39
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	56
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	41.5
sous vide duck breast, smoked sweet potato mash, seasonal greens and orange glaze (gf) (df)	
Korean Pork Belly	35.7
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	32.5
freshly made gnocchi tossed in creamy pesto sauce, bacon, sundried tomatoes, wilted spinach, topped with parmesan cheese (vo)	
❖ Add marinated sous vide chicken	8.5
Mushroom Risotto	29.5
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	8.5
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 Roasted Pumpkin and Beetroot Salad	24
baby spinach, cherry tomatoes, feta cheese, walnuts, tahini yoghurt dressing and balsamic glaze (gf) (vgo)	
❖ Add chilled marinated sous vide chicken	7
Curry of the Day	28
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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Lunch & Dinner

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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	88
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	175
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	78
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 	60
1kg pot of fresh south australian black lip mussels cooked in chilli, garlic, white wine and house made napolitan sauce. Cooked to your preferred spice and served with house baked toasted ciabatta (gfo) (df)	
Seafood Laksa 	48
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	47
moreton bay bug and prawns in a creamy garlic white wine sauce with ribbon pasta and parmesan	
Crispy Skinned Barramundi	36
turmeric chat potatoes with roasted vine ripened tomatoes, creamy seeded mustard sauce and seasonal greens (gf) (dfo)	
Fish 'n' Chips	33.5
your choice of grilled, crumbed or battered barramundi, beer battered chips, garden salad, lemon and tartare sauce (gfo) (df)	
❖ lighter option fish 'n' chips	22.5
❖ Upgrade beer battered chips to sweet potato chips	2.5

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Lunch & Dinner

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Steak Sandwich	28.5
steak, bacon, cheese, rocket, onion jam and bbq sauce on a toasted ciabatta roll with beer battered chips (gfo) (dfo)	
❖ Add fried egg	3
❖ Upgrade beer battered chips to sweet potato chips	2.5
Chicken Burger	26.5
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	25.5
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
Oysters natural / namjim / kilpatrick (ea) min 2	5.9 / 6.1 / 6.9
Lemon pepper calamari, wakame seaweed salad, sweet chilli aioli and lemon	22
Prawns in a creamy garlic honey truffle sauce (gf)	22
Scallops and Pork Belly seared scallops topped with sweet chilli glazed pork belly bites (gf) (df)	25
Beer battered chips w rosemary salt and tomato sauce	8
Sweet potato chips w rosemary salt and sweet chilli aioli (gf)	9
Side Aioli, Tartare, Sweet Chilli Aioli or Sour Cream	2
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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Kids Menu

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

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

Dessert

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Caramelised Pineapple and Almond Crumble 17
with salted caramel chantilly cream

Vanilla Panna Cotta 17
with mixed berries and berry coulis (gf)

Dark Chocolate Tart 17
with crushed hazelnuts and vanilla sour cream

Affogato 9.8
fresh espresso shot with ice-cream

Kahlua or Baileys Affogato 19
fresh espresso shot and ice-cream accompanied with Kahlua or Baileys

❖ See cake cabinet inside for other sweet treats