

BREAKFAST

(available from 6:00AM-11:30AM)*

Breakfast Bagel bacon, sausage, fried egg, cheddar cheese and BBQ sauce	20
Mushrooms on Toast Roasted field mushrooms with whipped goats cheese on a bed of rocket and served with 2 poached eggs on crusty Vienna toast (v) (gfo)	22
Smashed Avo 2 poached eggs, fetta and sprinkled with house made dukkah on crusty Vienna toast (v) (gfo)	22.5
Bacon and Eggs Your Way on crusty Vienna toast with a grilled tomato (gfo)	20
Savoury Mince Beef mince, diced tomato, diced carrot, onion, corn kernels, chickpeas, minced garlic and chilli served on crusty Vienna toast (gfo)	19
Bacon, Cheese and Tomato Omelette served on ciabatta (gfo)	21.5
Potato, Cheddar and Onion Omelette served on ciabatta (gfo) *Add chorizo - 5	19
Eggs benedict (gfo) with house made hollandaise sauce on toasted brioche loaf with your choice of	
Bacon	21.5
Ham	20
Spinach and mushroom	20
Salmon	21.5
Vegetarian Eggs Benedict with house made hollandaise sauce, rocket, grilled haloumi, avocado, beetroot and onion jam on toasted focaccia (gfo)	23
Spanish Baked Eggs two eggs, oven baked in a chorizo, red pepper and tomato sauce, topped with parmesan cheese and served with toasted ciabatta (gfo)	20
Corn Cakes house made corn cakes layered with bacon and topped with tomato salsa, sour cream, parmesan cheese and Romesco sauce	21.5
Cbar Classic grilled bacon, eggs your way, pork sausage, sautéed chilli 5 mixed beans and herb tomato with ciabatta toast (gfo)	25
Add some sides	
bacon, salmon, ham, avocado, pork sausage, chorizo, savoury mince, potato and fetta hash brown	5
haloumi, mushrooms, chili 5 mixed beans, spinach, grilled tomato	4
extra egg	2

gf) gluten free (gfo) gluten free option (v) vegetarian (df) dairy free *Kitchen times vary per day

BREAKFAST

(available from 6:00AM-11:30AM)*

Chocolate Pancakes three chocolate pancakes layered with a white chocolate and hazelnut cream, served with strawberry coulis and finished with maple syrup and a strawberry	20.5
French Toast served with maple bacon, strawberries, blueberries, vanilla ice-cream and finished with maple syrup and icing sugar	22.5
Vegemite on Toast served on focaccia bread with two fried eggs, fanned avocado and baby spinach	17.5
Bircher Muesli with yoghurt and locally made organic granola (v)	16.5
Acai Bowl Acai blended with mixed berries and banana on a base of toasted muesli. Topped with locally made organic granola, fresh strawberries, kiwi fruit, mango and chia seeds (gfo) (v) (df)	17.5
Fruit Salad fresh seasonal fruit salad with Greek yogurt locally made organic granola (v) (gf)	14.5
Thick Cut Raisin Toast served with butter, jam, marmalade or honey	9.5
Kids Breakfast	
Fruit Salad with Greek yogurt (gf)	10
Bircher muesli (v)	10
Chocolate Pancakes (same as main serve but smaller)	12.5
Bacon and egg your way (gfo)	12.5

Entrée

(available from 5:30PM)

Garlic, Herb and Mozzarella Pizza Bread (v)	15
Tomato and Basil Bruschetta served on toasted ciabatta bread topped with feta cheese and balsamic glaze (v)	14
Oysters Natural/Kilpatrick (ea) min 2	5/6.5
Haloumi chips seasoned with Szechuan spice and chilli aioli	14.5
Teriyaki Glazed Scallops on a bed of Wakami and garnished with Bonito flakes	19.5
Pork and Prawn Wontons house made deep fried wontons served with a Singapore sauce	14.5
Salt and Szechuan dusted Calamari served with chilli aioli	15
Prawn and Shitake Spring Rolls filled with prawn, shitake, cabbage, carrot, spring onions served with a Thai ginger dipping sauce	16.5

Lunch/Dinner

(available from 11:30am)*

From the Land

Off the Grill 250g Black Onyx rump, 270-day grain fed served served with roasted onion puree, hasselback potato, asparagus and a red wine jus (gf) (df)	36.5
Land Meets C 250g Black Onyx rump, 270-day grain fed served with roasted onion puree, hasselback potato, asparagus and topped with garlic cream prawn cutlets (gf)	42.5
Lemon and Thyme Roast Chicken served with Greek salad, tzatziki and toasted pitta bread (gfo)	29
Vegetarian Gnocchi house made garlic and herb gnocchi served with sundried tomatoes, grilled haloumi, spinach and butternut squash on a pesto cream sauce (v)	25
Red Lentil Dahl served with onion bhajis and garlic fried rice (vegan, gf, df)	22.5

Salads

Sand Crab, Roasted Sweet Corn and Avocado Salad Fresh sand crab claw meat on top of a salad of roasted sweet corn, baby cos, diced avocado, red onions, cherry tomatoes, parsley and coriander drizzled with a citrus and olive oil dressing (gfo) (df)	31
Salt and Szechuan Calamari Salad Crispy fried calamari dusted in a Szechuan seasoning, mixed lettuce, cucumber, red onions, tomatoes, sliced red chillies, bean shoots and sesame soy garlic dressing	26
Vietnamese Coconut Poached Chicken Salad with rice noodles, red chilli, bean sprouts, crispy onion, carrot, wombok, cucumber and garnished with toasted peanuts, mint leaves and lime (gf) (df)	25.5

Lunch/Dinner

(available from 11:30am)*

Seafood

We serve 100% North QLD Barramundi

C Food Platter for One Your choice of grilled or battered Barramundi, 2 oysters kilpatrick, 2 seared scallops, Szechuan marinated grilled prawns, crispy fried calamari, mild spiced chilli mussels, thick cut sweet potato chips, Asian inspired salad and chilli lime aioli.	62.5
Cbar Seafood Platter Whole fried crispy baby Barramundi, 2 Natural and 2 Kilpatrick oysters, Szechuan spiced fried calamari, 2 seared scallops, 300g mild spiced chilli mussels, whole cooked sand crab, fresh king prawns and served with an Asian inspired salad, sweet potato chips, Thai ginger and lime dipping sauce and tartare sauce.	125
Fish for Two Barramundi Crispy fried whole barramundi, topped with fresh Asian herbs, bean shoots and chilli. Served with sautéed seasonal vegetables sprinkled with crispy onion, garlic fried rice and a Thai ginger and lime dipping sauce.	70
Chilli Mussels 1kg pot of black lip mussels cooked in chilli, garlic, white wine and housemade napoletana sauce. Cooked to your preferred spice and served with toasted ciabatta for dipping (gfo) (df)	47.5
1kg King Prawns with lemon and cocktail sauce (gf)	65
Seafood Laksa Creamy south-east Asian style coconut laksa served with prawns, scallops, barramundi, pak choy, hokkien and rice noodles in a mildly spiced soup, finished with a boiled egg and fresh chilli.	34.5
Crispy Skinned Salmon served with pea and goats cheese risotto and garnished with pea tendrils and parmesan cheese (gf)	32.5
Crispy Skinned Barramundi served with crushed chat potato, creamed leeks and broccolini (gf)	33.5
Fish 'n' Chips Grilled or battered barramundi, served with beer battered chips, garden salad and tartare sauce.	28

Lunch/Dinner

(available from 11:30am)*

Burgers all served on a poppyseed bun and with beer battered chips

Steak Sandwich Rib fillet steak, bacon, cheddar cheese, rocket, tomato, caramelized onion and beetroot jam and garlic aioli served on toasted Turkish bread. (gfo) **Add fried egg 2.00** 25.5

Chicken Burger Crumbed chicken, lettuce, tomato, avocado, bacon, cheddar cheese and chipotle mayonnaise on a poppy seed bun 25.5

Barra Burger Crumbed barramundi, house made slaw, mixed lettuce and tomato and tartare sauce 25.5

Vegetarian Burger Homemade black bean and fetta patty, smashed avocado, mixed lettuce, tomato, beetroot, red onion and tomato salsa with sweet potato chips (v) 22.5

Sides

Garlic, herb and mozzarella pizza bread 15
Oysters natural/kilpatrick (ea) min 2 5/6.5
Beer battered chips w/bbq or tom sauce 6.8
Sweet potato chips w/sweet chilli sauce 7.5
Beer battered onion rings 6.8
add aioli 1

Kids (all served with a small soft drink and ice-cream) 15.5

Cheeseburger and chips

Battered fish and chips

Gnocchi with Napoli sauce and parmesan (v)