

Breakfast

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

Public holiday surcharge of 15% applies

Gluten free bread option \$1.00

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, 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
poached, 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 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 napoli sauce, topped with melted parmesan cheese, with house baked toasted ciabatta (gfo)	

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Corn Cakes	24.5
3 house made corn cakes layered with bacon, romesco sauce, tomato salsa, sour cream, and parmesan cheese	
❖ lighter option 2 corn cakes	18.5
Cbar Classic	29
2 eggs your way, bacon, pork and blueberry sausage, house made beans, grilled tomato with house baked toasted ciabatta (gfo)	
Pancakes	23
4 vanilla pancakes topped with maple syrup and ice-cream (choose your topping below)	
❖ Seasonal berries and berry coulis	
❖ Banana and choc chip	
French Toast	23.8
maple glazed bacon, strawberry, banana, seasonal berries, berry coulis, maple syrup, ice-cream and icing sugar	
Bircher Muesli	17.5
with yoghurt, berry coulis and locally made organic granola (v)	
Acai Bowl	18
acai blended with mixed berries, orange juice, banana on toasted muesli with 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)	
❖ lighter option raisin toast	6.5

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
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, 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) (vegan option)	
Lemon Pepper Calamari	22
served with wakame seaweed salad, chilli aioli and lemon	
Scallops and Pork Belly	23
seared scallops topped with sweet chilli glazed pork belly bites (gf)	
Lamb Croquettes	23
served with mint and garlic sour cream and pickled red onions	
Garlic Prawns	23
in a creamy garlic honey truffle sauce served with steamed rice (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	37
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	53
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	39
duck breast cooked medium, smoked sweet potato mash, seasonal greens and orange glaze (gf) (df)	
Korean Pork Belly	35.7
gochujang glazed pork belly with kimchi, steamed rice and bean sprouts (gf) (df)	
Red Lentil Dahl 🌱	26
indian spiced lentil curry served with house made mango chutney, roti bread, yoghurt and crispy fried shallots (gfo) (dfo) (v) (vegan option)	
❖ Add marinated grilled chicken	8.5
Mushroom Risotto	28
house made risotto with truffle and mixed wild mushrooms, topped with a grilled king oyster mushroom and parmesan (v) (gf) (dfo) (vegan option)	
❖ Add marinated grilled 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 Soy Chicken Salad	27
marinated grilled chicken, rocket, wombok slaw, hokkien noodles, honey sesame soy dressing and crispy fried noodles (df) (gfo)	

Kids Menu

For 15 years and under only

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

C Food Platter for One	87
your choice of grilled 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	170
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	76.5
crispy fried whole wild caught reef fish 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 and served with house baked toasted ciabatta (gfo) (df)	
Seafood Laksa 🍲	44
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 garlic and sundried tomatoes, creamy garlic seeded mustard sauce, seasonal greens (gf) (dfo)	
Fish 'n' Chips	33
your choice of grilled, crumbed 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

Lunch & Dinner

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Steak Sandwich	27.5
steak, bacon, cheese, rocket, tomato, garlic aioli and beetroot hummus on toasted focaccia with beer battered chips (gfo)	
❖ Add fried egg	3
❖ Upgrade beer battered chips to sweet potato chips	2.5
Chicken Burger	26.5
honey soy marinated 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
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)	

Sides

Toasted focaccia with garlic butter	16.5
❖ add mozzarella and parmesan cheese	3.5
Miso eggplant with smoked yoghurt and house made dukkah	18
Oysters natural / namjim / kilpatrick (ea) min 2	5.9 / 6.1 / 6.9
Lemon pepper calamari served with wakame seaweed salad, chilli aioli and lemon	22
Prawns in a creamy garlic honey truffle sauce served with steamed rice	23
Beer battered chips w rosemary salt and tomato sauce	8
Sweet potato chips w rosemary salt and chilli aioli (gf)	9
Side Aioli, Tartare, Chilli Aioli or Sour Cream	2
Side creamy garlic honey truffle sauce	5
Turmeric chat potatoes with garlic and sundried tomatoes (gf) (df) (v)	10
Seasonal greens with sesame (gf) (df) (vegan)	10
Greek salad (gf) (v)	10.5

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Dessert

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Caramelised Pineapple and Almond Crumble salted caramel chantilly cream	17
Vanilla Panna Cotta with mixed berries and berry coulis (gf)	17
Dark Chocolate Tart crushed hazelnuts and vanilla sour cream	17
Affogato fresh espresso shot with ice-cream	8.5
Kahlua or Baileys Affogato fresh espresso shot and ice-cream accompanied with Kahlua or Baileys	18

❖ See cake cabinet inside for other sweet treats

Espresso Martini	23
❖ Classic	
❖ Baileys	
❖ Screwball	

Coffee and Tea

Coffee	Flat White / Long Black / Latte / Cappuccino Chai Macchiato / Piccolo / Dirty Chai / Mocha	5.6 / 6.7
Hot Chocolate	White or Dark	6.1 / 7
Milks	Soy / Almond / Lactose Free / Oat	1.5
Syrups	Caramel / Vanilla / Hazelnut	1
Iced	Latte / Mocha / Long Black	7.7
Loose Leaf Tea	English Breakfast / French Earl Grey / Peppermint	6.7
Deluxe	Iced Coffee / Iced Mocha / Iced Chocolate with cream and ice-cream	10.5

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