

BREAKFAST

(available from 6:00am-11:30am) *kitchen times may vary

Breakfast Bagel bacon, pork sausage, fried eggs, cheddar cheese and bbq sauce	22.5
Mushrooms on Toast roasted marinated field mushrooms with whipped goats cheese, 2 poached eggs and house baked toasted ciabatta (v) (gfo)	25
Smashed Avo feta, dukkah, beetroot hummus, 2 poached eggs on toasted pumpkin sourdough (v) (gfo)	25
Bacon and Eggs Your Way with grilled tomato and toasted house baked ciabatta (gfo)	21.7
Savoury Mince beef mince, carrot, onion, corn, peas, chickpeas and garlic with house baked toasted ciabatta (gfo)	21
Cheese and Tomato Omelette with house baked toasted ciabatta (gfo)	20
*Add bacon or chorizo	25.5
*Add salmon	28
Blue Swimmer Crab Omelette with chives, sriracha hollandaise and toasted pumpkin sourdough (gfo)	31
Chilli Scrambled Eggs with bacon, cheese, shallots, chilli, masala spice, garlic and toasted pumpkin sourdough (gfo)	23.5
Eggs Benedict (gfo) 2 poached eggs with house made hollandaise sauce on toasted brioche loaf with your choice of	
Bacon	23
Ham	21.6
Spinach and Mushroom	21.6
Salmon	24
Hash Browns Eggs Benedict 2 poached eggs served on potato and feta hash browns with house made hollandaise sauce (v)	24
Vegetarian Eggs Benedict 2 poached eggs with house made hollandaise sauce, rocket, grilled haloumi, avocado, beetroot hummus on toasted focaccia (gfo)	24.8

gf) gluten free (gfo) gluten free option (v) vegetarian (df) dairy free

*Public Holiday Surcharge of 15% applies

BREAKFAST

(available from 6:00am-11:30) *kitchen times may vary

Spanish Baked Eggs 2 eggs, oven baked in a chorizo, red pepper and napoli sauce, topped with melted parmesan cheese and served with house baked toasted ciabatta (gfo) 22.3

Corn Cakes house made corn cakes, romesco sauce, bacon, tomato salsa, sour cream and parmesan cheese 22.8

Roasted Butternut Pumpkin and Chickpea Masala 2 poached eggs and feta served on house baked toasted ciabatta (v) (gfo) 18.5

Cbar Classic 2 eggs your way, bacon, pork sausage, house made beans, grilled tomato with house baked toasted ciabatta (gfo) 27

Nutella Pancakes three buttermilk pancakes, nutella cream, chocolate sauce, crushed maltesers and vanilla ice-cream 22

French Toast maple bacon, strawberries, banana, mixed berry compote, maple syrup, vanilla ice-cream and icing sugar 23.6

Bircher Muesli with yoghurt, strawberry coulis and locally made organic granola (v) 17.3

Acai Bowl acai blended with mixed berries, orange juice and banana, toasted muesli, locally made organic granola, fresh strawberries, cinnamon apple and mango (gfo) (vegan) 17.9

Fruit Salad fresh seasonal fruit salad with greek yoghurt and locally made organic granola (vegan) (gf) 15.5

Thick Cut Raisin Toast served with butter and your choice of jam, marmalade or honey (v) 11

Kids Breakfast

Fruit Salad with greek yoghurt (gf) 11.5

Bircher Muesli (same as main serve but smaller) (v) 11.5

Nutella Pancakes (same as main serve but smaller) 13.8

Bacon and egg your way with house baked toasted ciabatta (gfo) 13.8

Add some sides

bacon, salmon, ham, pork sausage, chorizo, savoury mince, avocado, potato feta hash browns 6

grilled haloumi, roasted marinated field mushrooms, house made beans, wilted spinach 5

extra egg, grilled tomato 2

gf) gluten free (gfo) gluten free option (v) vegetarian (df) dairy free

*Public Holiday Surcharge of 15% applies

Entrée (available for dinner service only from 5:30pm)

Garlic Bread	16
Traditional House baked baguette with garlic butter (v)	
Bruschetta	16
House baked baguette topped with fresh tomato, spanish onion and basil salsa, feta and balsamic reduction (v)	
Oysters Natural/Namjim/Kilpatrick (ea) min 2	5.9/6.1/6.9
Lemon Pepper Calamari served with chilli aioli	17
Seared Scallops served with a cauliflower puree and orange glaze (gf)	21
Garlic King Prawns in a white wine, garlic and chive cream sauce served with steamed rice (gf)	22.9
Pan Seared Dumplings pork, prawn and barramundi filled dumplings accompanied by a soy & sesame chilli oil	21

gf) gluten free (gfo) gluten free option (v) vegetarian (df) dairy free

***Public Holiday Surcharge of 15% applies**

Lunch/Dinner

(available from 11:45am)*kitchen times may vary daily

From the Land

Rump 250g 100-day grain fed served with potato galette, broccolini with garlic infused annatto oil and a red wine jus (gf)	35.5
<i>*Add prawns (3) in a white wine and garlic cream sauce</i>	7.5
Eye Fillet 250g prime grass fed, served with potato galette, broccolini with garlic infused annatto oil and a red wine jus (gf)	59
<i>*Add prawns (3) in a white wine and garlic cream sauce</i>	7.5
Roasted Chicken Supreme with herb vinaigrette, fried polenta cake, garden salad with feta and lemon olive oil dressing (gf)	32
Pork Belly slow cooked served with rendang curry sauce, pak choy, baby dutch carrots, steamed white rice and crispy fried shallots (gfo) (df)	33
Gnocchi house made potato gnocchi served with sundried tomatoes, haloumi, chorizo, green peas, creamy pesto and parmesan.	30.8
Mushroom Risotto house made risotto with mixed wild mushrooms topped with crispy enoki, parmesan cheese and black truffle oil (v) (gfo) (dfo)	24.5
<i>*Add roasted chicken supreme</i>	8

Salads

Blue Swimmer Crab Salad claw meat, mixed lettuce, corn, avocado, spanish onion, cucumber, cherry tomatoes and lemon olive oil dressing (gf) (df)	33.5
Lemon Pepper Calamari Salad crispy fried calamari, mixed lettuce, cucumber, cherry tomatoes, mandarin and a lemon maple vinaigrette topped with crispy fried shallots	27
Honey Soy Chicken Salad marinated grilled chicken, rocket, asian slaw, hokkien noodles, honey sesame soy dressing and crispy fried vermicelli noodles (df)	26

gf) gluten free (gfo) gluten free option (v) vegetarian (df) dairy free

***Public Holiday Surcharge of 15% applies**

Lunch/Dinner

(available from 11:45am)*kitchen times may vary daily

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, garlic cream king prawns, lemon pepper fried calamari, mild spiced chilli mussels, sweet potato chips, asian inspired salad and chilli aioli 78
- Cbar Seafood Platter** whole fried crispy baby barramundi with a sweet chilli and cucumber glaze, 2 natural and 2 kilpatrick oysters, lemon pepper fried calamari, 2 seared scallops, mild spiced chilli mussels, whole cooked south australian sand crab, fresh king prawns on mixed leaf salad, sweet potato chips, nam jim dipping sauce, chilli aioli and garlic aioli 155
- Fish for Two Barramundi** crispy fried whole barramundi served with a sweet chilli and cucumber glaze, steamed white rice and broccolini 70
- Chilli Mussels** 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 served with house baked toasted ciabatta (gfo) (df) 60
- Seafood Laksa** 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 41
- Seafood Pappardelle** prawns, calamari and mussels in a creamy napoli sauce with shaved parmesan cheese 37
- Crispy Skinned Barramundi** green beans, turmeric chat potatoes with garlic and sundried tomatoes, creamy garlic seeded mustard sauce and crispy fried sweet potato (gf) 34.7
- Fish 'n' Chips** your choice of grilled or battered barramundi, beer battered chips, garden salad and tartare sauce (gfo) (df) 29.5

gf) gluten free (gfo) gluten free option (v) vegetarian (df) dairy free

*Public Holiday Surcharge of 15% applies

Lunch/Dinner

(available from 11:45am)*kitchen times may vary daily

(upgrade beer battered chips to sweet potato chips)	2.5
Steak Sandwich rib fillet steak, bacon, cheddar cheese, rocket, tomato, garlic aioli, beetroot hummus on toasted focaccia with beer battered chips (gfo) add fried egg 2.00	27.5
Chicken Burger Portuguese seasoned grilled chicken, bacon, cheddar cheese, roasted capsicum and grilled onion, lettuce, tomato, garlic aioli on a brioche bun with beer battered chips (gfo)	26.5
Barra Burger crumbed barramundi, house made slaw, lettuce, tomato, tartare sauce on a brioche bun with beer battered chips	26.5
Vegetarian Burger house made black bean and feta patty, smashed avocado, lettuce, tomato, beetroot hummus, spanish onion and tomato salsa on a brioche bun with sweet potato chips (v)	24
Kids (all served with small soft drink and ice cream) Grilled chicken, cheese and bbq sauce burger and chips Grilled steak and chips Battered fish and chips Creamy parmesan pappardelle pasta (v)	19
Sides	
House baked baguette with garlic butter	16
Oysters natural/namjim/kilpatrick (ea) min 2	5.9/6.1/6.9
Lemon pepper calamari served with chilli aioli	17
King Prawns in garlic cream sauce served with steamed rice	22.9
Beer battered chips w/bbq or tomato sauce	7.8
Sweet potato chips w/sweet chilli sauce (gf)	8.5
Side Aioli, Tartare or Sour Cream	1.5
Side Jus	4
Roasted butternut pumpkin and chickpea masala (gf) (df)	9
Turmeric chat potatoes with garlic and sundried tomatoes (gf) (df)	9
Broccolini with garlic infused annatto oil (gf) (df)	9
Greek salad (gf)	9

gf) gluten free (gfo) gluten free option (v) vegetarian (df) dairy free

***Public Holiday Surcharge of 15% applies**

gf) gluten free (gfo) gluten free option (v) vegetarian (df) dairy free
***Public Holiday Surcharge of 15% applies**