

BREAKFAST

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

***Gluten free bread option \$1.00**

Breakfast Bagel bacon, pork and blueberry sausage, fried eggs, cheese and bbq sauce	23.3
Mushrooms on Toast roasted button mushrooms with garlic, butter and herbs, whipped goats cheese, 2 poached eggs on toasted focaccia (v) (gfo)	27
*lighter option mushrooms on toast	19
Smashed Avo feta, dukkah, beetroot hummus, 2 poached eggs on toasted pumpkin sourdough (v) (gfo)	27
*lighter option smashed avo	19
Bacon and Eggs Your Way with grilled tomato and house baked toasted ciabatta (gfo)	22.5
Savoury Mince beef mince, carrot, onion, corn, peas, chickpeas and garlic with house baked toasted ciabatta (gfo)	21.5
*Add 2 poached eggs	6
Cheese and Tomato Omelette with house baked toasted ciabatta (gfo)	20.8
*Add bacon or chorizo	26.5
*Add salmon	28.5
Blue Swimmer Crab Omelette with chives, sriracha hollandaise and toasted pumpkin sourdough (gfo)	32.8
Chilli Scrambled Eggs with bacon, cheese, shallots, chilli, confit garlic and toasted pumpkin sourdough (gfo)	24.8
Eggs Benedict (gfo) 2 poached eggs with house made hollandaise sauce on toasted brioche loaf with your choice of	
Spinach and Mushroom <u>or</u> Ham	22.5
Bacon <u>or</u> Salmon	24.5
Hash Browns Eggs Benedict 2 poached eggs served on potato and feta hash browns with house made hollandaise sauce (v)	24.5
*Add a side of mushrooms or haloumi	5.5
*Add a side of bacon, salmon, or avocado	6.5
Vegetarian Eggs Benedict 2 poached eggs with house made hollandaise sauce, rocket, grilled haloumi, avocado, beetroot hummus on toasted focaccia (gfo)	25.5
Spanish Baked Eggs 2 eggs, oven baked in a chorizo, red pepper and napoli sauce, topped with melted parmesan cheese, with house baked toasted ciabatta (gfo)	23

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

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Corn Cakes three house made corn cakes, romesco sauce, bacon, tomato salsa, sour cream, and parmesan cheese	24.5
*lighter option two corn cakes	18.5
Roasted Butternut Pumpkin and Chickpea Masala 2 poached eggs and feta served on house baked toasted ciabatta (v) (gfo)	23
*lighter option pumpkin and chickpea masala	17
Cbar Classic 2 eggs your way, bacon, pork and blueberry sausage, house made beans, grilled tomato with house baked toasted ciabatta (gfo)	29
Strawberries and Cream Pancakes double stacked buttermilk pancakes layered with lightly whipped chantilly cream cheese, fresh strawberries and strawberry coulis	23
*add a scoop of vanilla ice-cream	2
French Toast maple bacon, strawberries, banana, mixed berry compote, maple syrup, vanilla ice-cream and icing sugar	23.8
Bircher Muesli with yoghurt, strawberry coulis and locally made organic granola (v)	17.5
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)	18
Fruit Salad fresh seasonal fruit salad with greek yoghurt and locally made organic granola (vegan) (gf)	16.5
Thick Cut Raisin Toast served with butter and your choice of jam, marmalade or honey (v)	11.5
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
Strawberries and Cream 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, potato feta hash browns	6.5
grilled haloumi, roasted button mushrooms, house made beans, wilted 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
Traditional House baked baguette with garlic butter (v)	
*add mozzarella and parmesan cheese	3.5
Bruschetta	
Toasted pumpkin sourdough topped with fresh tomato, spanish onion and basil salsa, feta and balsamic reduction (v)	18
Oysters Natural/Namjim/Kilpatrick (ea) min 2	5.9/6.1/6.9
Lemon Pepper Calamari served with chilli aioli	21
Seared Scallops served with red pepper romesco, arugula puree and a roasted olive crumble (gf)	22
Garlic Prawns in a white wine, garlic and chive cream sauce served with steamed rice (gf)	23
Pan Seared Dumplings pork, prawn and barramundi filled dumplings accompanied by a soy & sesame chilli oil	22

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Lunch/Dinner

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

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From the Land

Rump 300g 100-day grain fed served with potato galette, broccolini with garlic infused annatto oil and a red wine jus (gf)	33
<i>*Add prawns (3) in a white wine and garlic cream sauce</i>	8.5
Eye Fillet 250g prime grass fed, served with potato galette, broccolini with garlic infused annatto oil and a red wine jus (gf)	46.5
<i>*Add prawns (3) in a white wine and garlic cream sauce</i>	8.5
Roasted Chicken Supreme with herb vinaigrette, fried polenta cake, garden salad with feta and lemon olive oil dressing (gf)	34
Pork Belly slow cooked served with rendang curry sauce, pak choy, baby dutch carrots, steamed white rice and crispy fried shallots (gfo) (df)	34.5
Gnocchi house made potato gnocchi served with sundried tomatoes, haloumi, chorizo, green peas, creamy pesto and parmesan.	31.5
<i>*Add roasted chicken supreme</i>	8.5
Mushroom Risotto house made risotto with mixed wild mushrooms topped with crispy fried enoki, parmesan cheese and black truffle oil (v) (gfo) (dfo)	26
<i>*Add roasted chicken supreme</i>	8.5

Salads

Lemon Pepper Calamari Salad crispy fried calamari, mixed lettuce, cucumber, cherry tomatoes, mandarin and a lemon maple vinaigrette topped with crispy fried shallots	30.5
Honey Soy Chicken Salad marinated grilled chicken, rocket, asian slaw, hokkien noodles, honey sesame soy dressing and crispy fried vermicelli noodles (df)	27

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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	85
Cbar Seafood Platter crispy fried whole wild caught reef fish with a sweet chilli and cucumber glaze, 2 natural and 2 kilpatrick oysters, lemon pepper fried calamari, 2 seared scallops, mild spiced chilli mussels, moreton bay bugs, fresh king prawns on mixed leaf salad, sweet potato chips, nam jim dipping sauce, chilli aioli and garlic aioli	168
Fish for Two crispy fried whole wild caught reef fish served with a sweet chilli and cucumber glaze, steamed white rice and seasonal vegetables	75
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	42
Bug & Crab Linguine moreton bay bug & blue swimmer crab claw meat in a garlic and chilli napoli sauce with ribbon pasta and shaved parmesan cheese	41
Crispy Skinned Barramundi turmeric chat potatoes with garlic and sundried tomatoes, creamy garlic seeded mustard sauce, seasonal greens (gf) (dfo)	35
Fish 'n' Chips your choice of grilled or battered barramundi, beer battered chips, garden salad and tartare sauce (gfo) (df)	32
*lighter option fish 'n' chips	22.5
*Upgrade beer battered chips to sweet potato chips	2.5

***Seafood will not be available for takeaway except for the seafood laksa**

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*Upgrade beer battered chips to sweet potato chips	2.5
Steak Sandwich rib fillet steak, bacon, cheese, rocket, tomato, garlic aioli, beetroot hummus on toasted focaccia with beer battered chips (gfo)	27.5
*Add fried egg	2.5
Chicken Burger honey soy seasoned 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	26.5
Barra Burger crumbed barramundi, house made slaw, lettuce, tomato, tartare sauce on a brioche bun with beer battered chips	27
Vegetarian Burger house made black bean and feta patty, smashed avocado, lettuce, tomato, spanish onion, beetroot hummus and aioli on a brioche bun with sweet potato chips (v)	20
Kids Menu *For 15 years and under only	16
Grilled chicken, cheese and bbq sauce burger and chips	
Grilled steak and chips	
Battered fish and chips	
Creamy parmesan pasta (v)	
*Add small soft drink and 2 scoops of ice cream with your choice of topping and sprinkles	5
Sides	
House baked baguette with garlic butter	16.5
*add mozzarella and parmesan cheese	3.5
Toasted pumpkin sourdough bruschetta with feta and balsamic reduction	18
Oysters natural/namjim/kilpatrick (ea) min 2	5.9/6.1/6.9
Lemon pepper calamari served with chilli aioli	19.5
Prawns in garlic cream sauce served with steamed rice	23
Beer battered chips w/bbq or tomato sauce	8
Sweet potato chips w/sweet chilli sauce (gf)	9
Side Aioli, Tartare or Sour Cream	2
Side Jus	4
Roasted butternut pumpkin and chickpea masala (gf) (df) (vegan)	10
Turmeric chat potatoes with garlic and sundried tomatoes (gf) (df) (v)	10
Broccolini with garlic infused annatto oil (gf) (df) (vegan)	10
Greek salad (gf) (v)	10.5

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