

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 (i)	27.3
artisan bagel, dill and lemon cream cheese, smoked salmon, pickled onions and chives	
❖ Add a side of smashed avo	7
Mushrooms on Toast	30.3
roasted button mushrooms with garlic, butter and herbs, whipped goats cheese, 2 poached eggs on toasted ciabatta (v) (gfo) (co)	
❖ lighter option mushrooms on toast	21
Smashed Avo	29.3
feta, dukkah, beetroot hummus, 2 poached eggs on toasted pumpkin sourdough (v) (gfo) (dfo) (co)	
❖ lighter option smashed avo	21.1
Bacon and Eggs Your Way	24.6
poached, scrambled or fried eggs with grilled tomato and toasted ciabatta (gfo) (co) (dfo)	
Savoury Mince	23.6
beef mince, carrot, onion, corn, peas, chickpeas and garlic with toasted ciabatta (gfo) (co) (dfo)	
❖ Add 2 poached eggs	7
Cheese and Tomato Omelette	23.3
with toasted ciabatta (gfo) (co) (v)	
❖ Add bacon or chorizo	29.9
❖ Add smoked salmon	30.3
Blue Swimmer Crab Omelette (i)	36.3
with chives, sriracha hollandaise and toasted pumpkin sourdough (gfo) (co)	
Chilli Scrambled Eggs 🌶️	27.5
with bacon, cheese, spring onions, chilli, confit garlic and toasted pumpkin sourdough (gfo) (co)	
Eggs Benedict (gfo) (co) (v)	
2 poached eggs with house made hollandaise sauce on toasted brioche loaf with your choice of	
❖ Spinach and Mushroom	25.2
❖ Bacon or Smoked Salmon	27.2
Hash Browns Eggs Benedict	26.6
2 poached eggs served on potato and feta hash browns with house made hollandaise sauce (v)	
❖ Add a side of mushrooms or grilled haloumi	6
❖ Add a side of bacon, pork sausage or chorizo	6.5
❖ Add a side of smoked salmon or avocado	7
Vegetarian Eggs Benedict	27.5
2 poached eggs with house made hollandaise sauce, rocket, grilled haloumi, avocado, beetroot hummus on toasted focaccia (gfo) (co)	
Spanish Baked Eggs	25.2
2 eggs oven baked in a chorizo, onion, red pepper and napoli sauce, topped with melted parmesan cheese, with toasted ciabatta (gfo) (co) (dfo)	

Gluten free (gf) Gluten free option (gfo) Coeliac option (co) Dairy free (df) Dairy free option (dfo)

Vego (v) Vego option (vo) Vegan option (vgo)

Seafood description - Australian (a) Imported (i) Mixed (m)

Please make your waiter aware of any dietary requirements or allergens

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Corn Cakes	26.6
3 house made corn cakes layered with bacon, romesco sauce, tomato salsa, sour cream and smashed avo (vo)	
❖ lighter option corn cakes (2)	20.5
Cbar Classic	31.2
2 eggs your way, bacon, caramelised onion/sage/fennel pork sausage, house made beans, grilled tomato With toasted ciabatta (gfo) (co) (dfo)	
Tiramisu Pancakes	25.4
4 vanilla pancakes, mascarpone and coffee flavoured cream, maple syrup and cocoa powder (v)	
❖ Add soft serve ice-cream	3
French Toast	26.8
artisan brioche, maple-glazed bacon, banana, seasonal berries, maple syrup and soft serve ice-cream (vo)	
Bircher Muesli	20.5
with yoghurt, berry coulis, seasonal berries and locally made organic granola (v)	
Acai Bowl	21.2
acai blended with mixed berries, orange juice and banana on toasted muesli with locally made organic granola, fresh strawberries, cinnamon apple and mango (v) (gfo) (co) (vg)	
Coconut and White Chia Pudding	20.5
coconut infused white chia seeds with banana, strawberries, berry coulis and coconut flakes (v) (gf) (df)	
Fruit Salad	18.1
fresh seasonal fruit salad with greek yoghurt and locally made organic granola (vgo) (gf) (co)	
Thick Cut Raisin Toast	13.4
served with butter and your choice of jam, marmalade or honey (v)	
❖ lighter option raisin toast	8.4

Kids Breakfast

For 15 years and under only

Fruit Salad with greek yoghurt (gf) (co)	14.5
Bircher Muesli (same as main serve but smaller) (v)	14.5
Pancakes with maple syrup and soft serve ice-cream (v)	16.2
Bacon and egg your way with toasted ciabatta (gfo) (co) (dfo)	16.2

Add Some Sides

avocado, bacon, chorizo, savoury mince, sage/caramelised onion/fennel pork sausage	6.5
smoked salmon, potato and feta hash browns (2)	7
grilled haloumi, roasted button mushrooms, house-made beans, wilted spinach, fresh spinach	6
extra egg, grilled tomato	3.5

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Entrée

Available for dinner service only from 5:30pm

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Garlic Bread	17.1
toasted baguette with garlic butter (v)	
❖ add mozzarella and parmesan cheese	3.5
Beetroot, Fetta and Walnut Arancini	18.8
served with lemon and dill aioli (v)	
❖ Ask your waiter for freshly grated parmesan	
Miso Eggplant	18.8
with smoked yoghurt and house made dukkah (v) (vgo) (gf)	
Lemon Pepper Calamari (i)	22.7
served with wakame seaweed salad, sweet chilli aioli and lemon	
Scallops and Pork Belly (i)	26.5
seared scallops topped with sweet chilli glazed pork belly bites (gf) (df)	
❖ Add extra scallop and pork belly	8.8
Garlic Prawns (i)	23.4
in a creamy garlic sauce (gfo)	

Oysters

Minimum of 2

Oysters Natural	6.4 ea
Namjim	6.5 ea
Kilpatrick	6.9 ea

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Lunch & Dinner

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Rump 300g	43.2
grass fed/grain finished MSA graded Australian beef, creamy potato puree, smoked heirloom dutch carrots, seasonal greens and red wine jus finished with parmesan crisp (gfo) (co)	
❖ Add prawns (3) cooked in creamy garlic sauce	8.5
Eye Fillet 250g	60.2
grass fed/grain finished MSA graded Australian beef, creamy potato puree, smoked heirloom dutch carrots, seasonal greens and red wine jus finished with parmesan crisp (gfo) (co)	
❖ Add prawns (3) cooked in creamy garlic sauce	8.5
Duck à l'orange	44.5
sous vide duck breast, smoked sweet potato mash, seasonal greens and orange glaze (gf) (co) (df)	
Korean Pork Belly	37.3
crispy skin pork belly, fried rice with egg, garlic, green peas and soy cured egg yolk, seasonal greens, bean sprouts and caramel chilli sauce (gf) (co)	
Moroccan Style Chicken	32.5
yoghurt marinated sous vide charred chicken served with chickpea, spanish onion and cherry tomato salad, smoked yoghurt, sriracha sauce, pita bread and fresh coriander (gfo) (co)	
Mushroom Risotto	32
house made risotto with truffle and mixed wild mushrooms, topped with a grilled king oyster mushroom (v) (vgo) (gfo) (co)	
❖ Add marinated sous vide chicken	8.7
❖ Ask your waiter for freshly grated parmesan	
Lemon Pepper Calamari Salad (i)	32.5
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	25.6
baby spinach, cherry tomatoes, feta cheese, walnuts, tahini yoghurt dressing and balsamic glaze (gf) (co) (vgo)	
❖ Add chilled marinated sous vide chicken	8.7
Curry of the Day	29.4
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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We serve 100% North QLD Barramundi

Seafood will not be available for takeaway except for the seafood laksa, linguine and calamari

C Food for One (m)	95
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 Sharing Platter (m)	192
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	
Chilli Mussels 🍷 (a)	62.1
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 toasted ciabatta (gfo) (df)	
Seafood Laksa 🍷 (m)	51.9
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 (m)	49.8
moreton bay bug and prawns in a creamy garlic white wine sauce with ribbon pasta and parmesan	
Crispy Skinned Atlantic Salmon (i)	42.5
garlic and paprika chat potatoes with roasted vine ripened cherry tomatoes, caramelised leeks and lemon beurre blanc (gf) (co) (dfo)	
Full Serve Fish 'n' Chips (a)	34.9
your choice of grilled, crumbed or battered barramundi, beer battered chips, garden salad, lemon and tartare sauce (gfo) (df)	
❖ Upgrade beer battered chips to sweet potato chips	3
Lighter Serve Fish 'n' Chips (a)	23.9
your choice of grilled, crumbed or battered barramundi, beer battered chips, garden salad, lemon and tartare sauce (gfo) (df)	
❖ Upgrade beer battered chips to sweet potato chips	3

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Cbar Beef Burger	29.8
Australian beef patty, bacon, cheddar cheese, pickles, mixed lettuce, tomato and signature burger sauce on a brioche bun topped with onion rings and served with beer battered chips (gfo)	
❖ Add fried egg	3.5
❖ Add avocado	6.5
❖ Upgrade beer battered chips to sweet potato chips	3
Chicken Burger	27.5
marinated sous vide chicken, bacon, cheddar 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	3
Haloumi Burger	26.5
fried haloumi, avocado, lettuce, spanish onion, beetroot hummus and sriracha mayo on a brioche bun with sweet potato chips (v)	

Sides

Toasted baguette with garlic butter (v)	17.1
❖ add mozzarella and parmesan cheese	3.5
Miso eggplant with smoked yoghurt and house made dukkah (v) (vgo)	18.8
Beetroot, fetta and walnut arancini with lemon and dill aioli (v)	18.8
❖ ask your waiter for freshly grated parmesan	
Oysters natural / namjim / kilpatrick (ea) min 2 (m)	6.4 / 6.5 / 6.9
Lemon pepper calamari, wakame seaweed salad, sweet chilli aioli and lemon (i)	22.7
Prawns in a creamy garlic sauce (i)	23.4
Seared scallops topped with sweet chilli glazed pork belly bites (gf) (df)(i)	26.5
Beer battered chips w rosemary salt and tomato sauce	8.5
Sweet potato chips w rosemary salt and sweet chilli aioli (gf)	9.5
Side Mayo, Tartare, Sweet Chilli Aioli or Sour Cream	2.5
Side creamy garlic sauce	5
Garlic and paprika chat potatoes (gf) (co) (df) (v)	10
Garlic, egg and green pea fried rice with soy cured egg yolk (gf)	10.5
Chickpea, spanish onion and cherry tomato salad with fresh coriander (vg) (df) (gf) (co)	10
Seasonal greens with sesame (gf) (vg)	10
Greek salad (gf) (v) (vgo)	10.5

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Spaghetti Bolognese (vo)	17
House made chicken tenders with chips	17
Cheeseburger with chips (gfo)	18.5
Battered fish with chips (a)	18.5

Add small soft drink and soft serve ice cream with your choice of topping and sprinkles for \$5.5

Dessert

Apple Streusel	18.5
caramelised apples, hazelnut streusel, mascarpone and cinnamon cream, berry coulis	
Vanilla Panna Cotta	18.5
with mixed berries and berry coulis (gf)	
Chocolate Mousse	18.5
with chocolate cornflake crisps and strawberries (gfo)	
Affogato	
fresh espresso shot with soft serve ice-cream	10.5
Kahlua or Baileys Affogato	20
fresh espresso shot with soft serve ice-cream accompanied with Kahlua or Baileys	

❖ See cake cabinet inside for other sweet treats

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