

BREAKFAST

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

Breakfast Bagel bacon, sausage, fried egg, cheddar cheese and BBQ sauce	22.5
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)	24
Smashed Avo 2 poached eggs, fetta and sprinkled with house made dukkah on crusty vienna toast (v) (gfo)	23.9
Bacon and Eggs Your Way on crusty vienna toast with a grilled tomato (gfo)	21.7
Savoury Mince Beef mince, diced tomato, diced carrot, onion, corn kernels, chickpeas and garlic served on crusty vienna toast (gfo)	21
Bacon, Cheese and Tomato Omelette served on ciabatta (gfo)	23.5
Potato, Cheddar and Onion Omelette served on ciabatta (gfo) *Add chorizo - 5	21
Eggs benedict (gfo) with house made hollandaise sauce on toasted brioche loaf with your choice of	
Bacon	23
Ham	21.6
Spinach and Mushroom	21.6
Salmon	23.5
Vegetarian Eggs Benedict with house made hollandaise sauce, rocket, grilled haloumi, avocado, beetroot and onion jam on toasted focaccia (gfo)	24.8
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)	22.3
Corn Cakes house made corn cakes layered with bacon and topped with tomato salsa, sour cream, parmesan cheese and romesco sauce	22.8
Cbar Classic grilled bacon, eggs your way, pork sausage, sautéed 5 mixed beans and herb tomato with ciabatta toast (gfo)	27
Add some sides	
bacon, salmon, ham, avocado, pork sausage, chorizo, savoury mince, potato fetta hash brown	5
haloumi, mushrooms, sautéed 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)*

Roasted Butternut Pumpkin and Chickpea Masala 2 poached eggs and fetta served on crusty vienna toast (v) (gfo)	18.5
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	
French Toast served with maple bacon, strawberries, blueberries, banana, vanilla ice-cream and finished with maple syrup and icing sugar	23.6
Vanilla Yoghurt Panna Cotta Served with strawberry and rhubarb compote, locally made organic granola, toasted coconut and roasted almonds (gf) (v)	17.5
Bircher Muesli with yoghurt and locally made organic granola (v)	17.3
Acai Bowl Acai blended with mixed berries and banana on a base of toasted muesli. Topped with locally made organic granola, fresh strawberries, cinnamon apple, mango and chia seeds (gfo) (v) (df)	17.9
Fruit Salad fresh seasonal fruit salad with Greek yogurt and locally made organic granola (v) (gf)	15.3
Thick Cut Raisin Toast served with butter and your choice of jam, marmalade or honey	10
Kids Breakfast	
Fruit Salad with Greek yogurt (gf)	10.5
Bircher muesli (v)	10.5
Chocolate Pancakes (same as main serve but smaller)	13.2
Bacon and egg your way (gfo)	13.2

Entrée

(available from 5:30PM)

Garlic, Herb and Mozzarella Pizza Bread (v)	15.8
Tomato and Basil Pesto Bruschetta served on toasted ciabatta bread topped with fetta cheese and balsamic glaze (v)	14.5
Oysters Natural/Kilpatrick (ea) min 2	5.5/6.9
Haloumi chips seasoned with Szechuan spice and chilli aioli	15.5
Seared Scallops topped with bacon onion jam, drizzled with orange balsamic reduction and garnished with a Dashi Ponzu Asian Salad	19.5
Petite Oven Baked Stuffed Mushrooms with breaded blue swimmer crab claw topped with parmesan cheese and a side of wholegrain mustard aioli	22.5
Salt and Szechuan dusted Calamari served with chilli aioli	15.8
Prawn and Shitake Spring Rolls filled with prawn, shitake, cabbage, carrot, spring onions served with a Thai ginger dipping sauce	17

Lunch/Dinner

(available from 11:30am)*

From the Land

Off the Grill 250g Black Onyx rump, 270-day grain fed accompanied by broccolini with garlic infused annatto oil and chipotle paprika corn rib with a cabernet sauce (gf) (df) (halal)	38.5
Land Meets C 250g Black Onyx rump, 270-day grain fed accompanied by broccolini with garlic infused annatto oil and chipotle paprika corn rib topped with garlic cream prawn cutlets (gf)	45.5
Lemon and Thyme Roast Chicken served with Greek salad, tzatziki and toasted pitta bread (gfo)	30
Pork Belly in a chilli and ginger caramel served with pak choy, garlic fried rice and fresh lime	33.8
Vegetarian Gnocchi house made garlic and herb gnocchi served with sundried tomatoes, grilled haloumi, spinach and butternut squash on a pesto cream sauce (v)	26.8
Red Lentil Dahl served with onion bhajis and garlic fried rice (vegan, gf, df)	24.5

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 drizzled with a citrus and olive oil dressing (gfo) (df)	32
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	27
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)	26.5

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

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. 65
- 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. 145
- 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. 80
- Chilli Mussels** 1kg pot of fresh south Australian black lip mussels cooked in chilli, garlic, white wine and housemade napolitana sauce. Cooked to your preferred spice and served with toasted ciabatta for dipping (gfo) (df) 55
- 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. 38.5
- Crispy Skinned Barramundi** served with turmeric chat potatoes with garlic confit and sundried tomatoes on a marbled sauce (gf) 34.7
- Fish 'n' Chips** Grilled or battered barramundi, served with beer battered chips, garden salad and tartare sauce. 28.5

Lunch/Dinner

(available from 11:30am)*

Steak Sandwich Rib fillet steak, bacon, cheddar cheese, rocket, tomato, caramelized onion and beetroot jam and garlic aioli served on toasted Turkish bread and served with beer battered chips (gfo) **Add fried egg 2.00** 26.5

Chicken Burger Crumbed chicken, lettuce, tomato, avocado, bacon, cheddar cheese and chipotle mayonnaise on a poppy seed bun and served with beer battered chips 25.9

Barra Burger Crumbed barramundi, house made slaw, mixed lettuce and tomato and tartare sauce and served with beer battered chips 25.9

Vegetarian Burger Homemade black bean and fetta patty, smashed avocado, mixed lettuce, tomato, beetroot, red onion and tomato salsa with sweet potato chips (v) 23.9

Kids (all served with a small soft drink or juice and ice-cream) 16.5
Cheeseburger and chips
Battered fish and chips
Gnocchi with Napoli sauce and parmesan (v)

Sides

Garlic, herb and mozzarella pizza bread 15.8
Oysters natural/kilpatrick (ea) min 2 5.5/6.9
Entrée size salt and szechuan dusted calamari served with chilli aioli 15.8
Beer battered chips w/bbq or tom sauce 7.2
Sweet potato chips w/sweet chilli sauce (gf) 7.9
Beer battered onion rings 7.2
add aioli or sour cream 1.5
add cabernet sauce 3
Chipotle paprika corn rib (gf) 9
Roasted butternut pumpkin and chickpea masala (gf) (df) 9
Turmeric chat potatoes with confit garlic and sundried tomatoes (gf) (df) 9
Broccolini with garlic infused annatto oil (gf) (df) 9
Greek Salad 9