

# BREAKFAST

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

<b>Breakfast Bagel</b> bacon, sausage, fried egg, cheddar cheese and BBQ sauce	17.5
<b>Mushrooms on Toast</b> Roasted field mushrooms with whipped goats cheese on a bed of rocket and served with 2 poached eggs on sourdough toast	20.5
<b>Smashed Avo</b> 2 poached eggs, fetta and sprinkled with house made dukkah on white sourdough toast (v) (gfo)	21.5
<b>Eggs your way</b> on sourdough toast with a grilled tomato (gfo)	13
<b>Savoury Mince</b> Beef mince, diced tomato, diced carrot, onion, corn kernels, chickpeas, minced garlic and chilli served on white sourdough (gfo)	16.5
<b>Ham, cheese and tomato omelette</b> served on ciabatta (gfo)	19
<b>Smoked Salmon, fetta and tomato omelette</b> served on ciabatta (gfo)	19
<b>Eggs benedict</b> (gfo) with house made hollandaise sauce on toasted brioche loaf with your choice of	
<b>Bacon</b>	19.5
<b>Ham</b>	18
<b>Spinach and mushroom</b>	18
<b>Salmon</b>	19.5
<b>Vegetarian Eggs Benedict</b> with house made hollandaise sauce, rocket, grilled haloumi, avocado, sun-dried tomato pesto on toasted focaccia	22
<b>Spanish Baked Eggs</b> two eggs, oven baked in a chorizo, red pepper and tomato sauce, topped with parmesan cheese and served with toasted ciabatta	16.5
<b>Corn Cakes</b> house made corn cakes layered with bacon and topped with tomato salsa, sour cream, parmesan cheese and Romesco sauce	19
<b>Cbar Classic</b> grilled bacon, eggs your way, pork sausage, sautéed chilli 5 mixed beans and herb tomato with ciabatta toast (gfo)	24
<b>Add some sides</b>	
bacon, salmon, ham, avocado, pork sausage, savoury mince, potato and fetta hash brown	5
haloumi, mushrooms, chili 5 mixed beans, spinach, grilled tomato	4
extra egg	2

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

# BREAKFAST

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

<b>Chocolate pancakes</b> three chocolate pancakes layered with a white chocolate and hazelnut cream, served with strawberry coulis and finished with maple syrup and a strawberry	17.5
<b>French Toast</b> served with maple bacon, strawberries, banana, blueberries, vanilla ice-cream and finished with maple syrup and icing sugar	19
<b>Bircher muesli</b> with yoghurt and organic granola (v)	13
<b>Acai Bowl</b> Acai blended mixed berries and banana on a base of toasted muesli. Topped with organic granola, fresh strawberries, banana, toasted coconut and chia seeds (gfo)	16
<b>Fruit Salad</b> fresh seasonal fruit salad with Greek yogurt and organic granola (v)(gf)	10.5
<b>Thick Cut Raisin Toast</b> served with butter, jam, marmalade or honey	8.5
<b>Kids Breakfast</b>	
Fruit Salad with Greek yogurt	8
Bircher muesli	8.5
Chocolate Pancakes (same as main serve but smaller)	11.5
Bacon and egg your way	10

# Entrée

(available from 5:30PM except Sundays from 3:30PM)

## Pizza Breads

Garlic, herb and mozzarella (v)	14
Shredded lamb, caramelised onion and drizzled with Greek yogurt	17
<b>Tomato and basil bruschetta</b> served on toasted ciabatta bread topped with feta cheese and balsamic glaze	14
<b>Oysters</b> Natural/Kilpatrick (ea) min 2	5/6.5
<b>Haloumi chips</b> seasoned with Szechuan spice and chilli aioli	14.5
<b>Seared scallops</b> served on a sweet corn puree with a chorizo crumb and roasted sweet corn (gf)	19.5
<b>Pork and prawn wontons</b> house made deep fried wontons served with a Singapore sauce	14.5
<b>Salt and Szechuan dusted calamari</b> served with chilli aioli	14.5
<b>Duck spring rolls</b> filled with duck meat, rice noodles, cabbage, carrot and spring onions served with a Thai ginger dipping sauce	16.5

## Lunch/Dinner

(available from 11:30am)\*

### From the Land

- Off the Grill** 250g Black Onyx rump, 270-day grain fed served with garlic and rosemary hasselback potato, caramelised eshallots, broccolini and red wine jus (gf) 34
- Land Meets C** 250g Black Onyx rump, 270-day grain fed served with garlic and rosemary hasselback potato, caramelised eshallots, broccolini and topped with garlic cream prawn cutlets (gf) 41
- Lemongrass Chicken** Marinated chicken supreme served with a crunchy Thai noodle salad, soy sesame dressing and served with a side of turmeric rice (gf) 28.5
- Curry of the week** served with rice, naan bread and coriander raita (gfo) 26
- Vegetarian Gnocchi** house made garlic and herb gnocchi served with sundried tomatoes, grilled haloumi, spinach and butternut squash on a creamy pesto sauce (v) 22.5

### Salads

- Sand Crab, Roasted Sweet Corn and Avocado Salad** Fresh sand crab claw meat on top of a salad of roasted sweet corn, spinach, diced avocado, red onions, cherry tomatoes, parsley and coriander drizzled with a citrus and olive oil dressing (gf) 29.5
- 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 23.5
- Prawn and Mango Salad** Marinated cooked prawns, diced mango, fresh mixed lettuce, cherry tomatoes, avocado, cucumber, chives, roasted peppers, drizzled with a passionfruit and lemon dressing (gf) 26

# Lunch/Dinner

(available from 11:30am)\*

## Seafood

- 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. 58
- C Food Platter for Two** Comprising of 2 natural and 2 kilpatrick oysters, crispy fried calamari seasoned with Szechuan spice atop a fresh Asian inspired salad, 2 seared scallops, 300g of mild spiced chilli mussels, whole cooked sand crab, creamy garlic prawns, whole fried crispy baby barramundi served with a Thai ginger and lime dipping sauce and turmeric rice. 112
- 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, turmeric rice and a Thai ginger and lime dipping sauce. 64
- Chilli Mussels** 1kg pot of 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) 41
- 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. 32.5
- Crispy Barramundi** Crispy skinned barramundi served with herb and lemon potato rosti, green beans, cherry truss tomatoes and a mint pea puree (gf) 32.5
- Fish 'n' Chips** Grilled or battered barramundi, served with beer battered chips, garden salad and tartare sauce. 27

## Lunch/Dinner

(available from 11:30am)\*

**Burgers** all served on a poppyseed bun and with beer battered chips

**Steak Burger** Rib fillet steak, bacon, onion rings, cheddar cheese, mixed lettuce, tomato, beetroot and garlic aioli. **Add fried egg 2.00** 24

**Chicken Burger** Crispy southern fried chicken, lettuce, tomato, ranch slaw, grilled pineapple, cheddar cheese and garlic aioli 24

**Barra Burger** Crumbed barramundi, house made slaw, mixed lettuce and tomato and tartare sauce 24

**Vegetarian Burger** Homemade black bean and fetta patty, smashed avocado, mixed lettuce, tomato, beetroot, red onion and tomato salsa with sweet potato chips (v) 22

### Sides

Garlic, herb and mozzarella pizza bread 14  
Oysters natural/kilpatrick (ea) min 2 5/6.5  
Beer battered chips w/bbq or tom sauce 6.8  
Sweet potato chips w/sweet chilli sauce 7.5  
Beer battered onion rings 6.8  
add aioli 1

**Kids** (all served with a small soft drink and ice-cream) 15.5  
Cheeseburger and chips  
Battered fish and chips  
Gnocchi with Napoli sauce and parmesan (v)

## Desserts

(available from 5:30PM)

**Sticky Date Pudding** House made warm sticky date pudding served with butterscotch sauce and ice cream garnished with fresh strawberries 13

**Moist Beetroot and Chocolate Brownie** Decadent beetroot and chocolate brownie served with a drizzle of warm sauce, berry compote and fresh strawberries 12.5