

BREAKFAST

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

Breakfast Bagel bacon, sausage, fried egg, cheddar cheese and BBQ sauce	18
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	21
Smashed Avo 2 poached eggs, fetta and sprinkled with house made dukkah on crusty Vienna toast (v) (gfo)	22
Bacon and Eggs Your Way on crusty Vienna toast with a grilled tomato (gfo)	18
Savoury Mince Beef mince, diced tomato, diced carrot, onion, corn kernels, chickpeas, minced garlic and chilli served on crusty Vienna toast (gfo)	17
Ham, cheese and tomato omelette served on ciabatta (gfo)	19.5
Smoked Salmon, fetta and tomato omelette served on ciabatta (gfo)	20
Eggs benedict (gfo) with house made hollandaise sauce on toasted brioche loaf with your choice of	
Bacon	20
Ham	19.5
Spinach and mushroom	18.5
Salmon	20
Vegetarian Eggs Benedict with house made hollandaise sauce, rocket, grilled haloumi, avocado, beetroot and onion jam on toasted focaccia	22.5
Spanish Baked Eggs two eggs, oven baked in a chorizo, red pepper and tomato sauce, topped with parmesan cheese and served with toasted ciabatta	17.5
Corn Cakes house made corn cakes layered with bacon and topped with tomato salsa, sour cream, parmesan cheese and Romesco sauce	19.5
Cbar Classic grilled bacon, eggs your way, pork sausage, sautéed chilli 5 mixed beans and herb tomato with ciabatta toast (gfo)	24.5
Add some sides	
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)*

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	18
French Toast served with maple bacon, strawberries, banana, blueberries, vanilla ice-cream and finished with maple syrup and icing sugar	19.5
Bircher muesli with yoghurt and locally made organic granola (v)	14
Acai Bowl Acai blended mixed berries and banana on a base of toasted muesli. Topped with locally made organic granola, fresh strawberries, banana, toasted coconut and chia seeds (gfo)	16
Fruit Salad fresh seasonal fruit salad with Greek yogurt locally made organic granola (v)(gf)	11
Thick Cut Raisin Toast served with butter, jam, marmalade or honey	8.5
Kids Breakfast	
Fruit Salad with Greek yogurt	8.5
Bircher muesli	9
Chocolate Pancakes (same as main serve but smaller)	12
Bacon and egg your way	11.5

Entrée

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

Garlic, herb and mozzarella pizza bread (v)	14
Tomato and basil bruschetta served on toasted ciabatta bread topped with feta cheese and balsamic glaze	14
Oysters Natural/Kilpatrick (ea) min 2	5/6.5
Haloumi chips seasoned with Szechuan spice and chilli aioli	14.5
Seared scallops in caper butter on top of a white bean puree	19.5
Pork and prawn wontons house made deep fried wontons served with a Singapore sauce	14.5
Salt and Szechuan dusted calamari served with chilli aioli	15
Duck spring rolls 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)	34.5
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)	41.5
Lemongrass Chicken Marinated chicken supreme served with a crunchy Thai noodle salad, soy sesame dressing and served with a side of turmeric rice (gf)	29
Salmon Penne sundried tomato, asparagus and a creamy lemon and white wine sauce garnished with parmesan and gremolata crumb	27
Vegetarian Gnocchi house made garlic and herb gnocchi served with sundried tomatoes, grilled haloumi, spinach and butternut squash on a creamy pesto sauce (v)	24
Vegan Mushroom Cassoulet Roasted field mushroom and mixed beans cooked in a French style stew, served with toasted focaccia	22

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 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	24.5
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	23.5

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. 59.5
- 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. 114
- 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. 66
- 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) 42
- 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. 33
- Crispy Barramundi** Crispy skinned barramundi served on a pearl cous cous salad, lemon dressing and fetta, romesco sauce and roasted cherry truss tomatoes. 32.5
- Fish 'n' Chips** Grilled or battered barramundi, served with beer battered chips, garden salad and tartare sauce. 28

Lunch/Dinner

(available from 11:30am)*

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

Steak Sandwich Rib fillet steak, bacon, cheddar cheese, rocket, tomato, caramelized onion and beetroot jam and garlic aioli served on toasted Turkish bread. **Add fried egg 2.00** 25

Chicken Burger Crispy southern fried chicken, lettuce, tomato, ranch slaw, grilled pineapple, cheddar cheese and garlic aioli 25

Barra Burger Crumbed barramundi, house made slaw, mixed lettuce and tomato and tartare sauce 24.5

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

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Coffee and Drinks

HOT BEVERAGES

8oz or cup / 12oz or mug/ 16oz	4.50 / 5.50 / 6.50
Flat White Long Black Latte Cappuccino Chai Dirty Chai Piccolo Macchiato Mocha	
Extra shot	1.00
Soy / Almond / Lactose free	1.00
Syrups: Caramel / Vanilla / Hazelnut / White choc	0.50
Hot Chocolate (white or dark)	5.00/ 5.50
Iced: Latte Mocha Long Black	5.50
Loose Leaf Teas	5.00
English Breakfast French Earl Grey Green Peppermint Chai Lemon	

COLD BEVERAGES

Iced Coffee / Iced Chocolate / Iced Mocha with cream and ice cream	8.00
Cbar Shakes - Lime / Caramel / Chocolate / Strawberry / Vanilla / Coffee	7.00 / 9.00
Mount Franklin Sparkling 330ml/750ml	4.50 / 7.50
Coca Cola/No Sugar/Diet Coke/Fanta/Lift/Sprite	4.80
Post-mix: Coke/No Sugar/Sprite/Creaming Soda/Dry/Tonic/Soda	3.00 / 4.50
Orange/Mango/Apple/Pineapple/Cranberry/ Tomato	5.00
Freshly made Cbar Iced Tea - Lemon or Chai	5.50
Fresh orange Juice (available until 2:30pm)	8.50

MOCKTAILS

Cbar Passionfruit Cooler	9.00
Pure mango juice, fresh muddled lime, fresh passionfruit pulp, vanilla syrup and mint shaken together and topped with soda water and a dash of red cordial.	
Strawberry and Mint Spritz	9.00
Muddled fresh strawberry and mint mixed with lemonade and a dash of bitters. Perfectly refreshing	