



# BAR & GRILL

-  
**MENU**  
-

LUNCH ————— 12-2PM

DINNER ————— 6-9PM

# CC BAR & GRILL

## ENTRÉE

GARLIC BREAD (V)	7
CHEESY BACON GARLIC BREAD	8.5
SPINACH & RICOTTA COB LOAF (V)	9.5
FALAFEL WITH TZATZIKI (VE,GF,DF)	8.5
GARLIC PRAWNS WITH RICE (GF)	13.5
SALT & PEPPER SPICED SQUID (GF,DF)	13.5
NACHOS (GF)	12
ONION RINGS WITH GARLIC AIOLI (V)	8.5
PRAWN COCKTAIL (GF)	9.5

## MAINS

CRUMBED LAMB CUTLETS 2 Pieces	20
3 Pieces	25.5
CHICKEN SCHNITZEL	17.5
GRILLED CAULIFLOWER STEAK (VE,GF,DF)	12.5
Add classic parmi topping	2

## SEAFOOD

BEER BATTERED FISH OF THE DAY	17.5
SALT & PEPPER SPICED SQUID (GF,DF) 12 Pieces	19.5
PRAWN CUTLETS 6 Pieces	18.5
GRILLED BARRAMUNDI (GF,DF)	24.5
SEAFOOD PLATTER FOR ONE	29.5
Beer battered fish, salt & pepper spiced squid, prawn twisters	

# PARMI'S

**CLASSIC** \_\_\_\_\_ 21.5

Chicken schnitzel topped with napoli sauce & cheese

**JACKEROO** \_\_\_\_\_ 21.5

Chicken schnitzel topped with bacon, mushroom sauce & cheese

**SPANISH** \_\_\_\_\_ 21.5

Chicken schnitzel topped with salsa, mozzarella, chorizo & red onion

**HAWAIIAN** \_\_\_\_\_ 21.5

Chicken schnitzel topped with ham, pineapple & cheese

**CANADIAN** \_\_\_\_\_ 21.5

Chicken schnitzel topped with napoli sauce, wilted spinach, mozzarella & crispy maple bacon

**BARN TO BAY** \_\_\_\_\_ 24.5

Chicken schnitzel topped with salt and pepper spiced squid & garlic cream sauce

**CHOOK ON A HOOK** \_\_\_\_\_ 24.5

Chicken schnitzel topped with garlic prawn sauce

**MEXICAN** \_\_\_\_\_ 21.5

Chicken schnitzel topped with chilli beef & cheese with sour cream

**ABC** \_\_\_\_\_ 21.5

Chicken schnitzel topped with avocado, bacon & cheese

## SOMETHING FANCY

**DUCK BREAST** \_\_\_\_\_ 28.5

Served with cranberry jus on top of a potato rosti with rocket & pear salad

**PAN-FRIED SALMON FILLET** \_\_\_\_\_ 28.5

With basil crust served on caper & lemon risotto

**FILET MIGNON** (GF) \_\_\_\_\_ 32.5

Eye fillet with potato gratin, smokey tomato chutney & garlic beans

**BRAISED LAMB RUMP** (GF) \_\_\_\_\_ 29.5

Served with swiss brown mushrooms, eggplant puree & potato wafers

---

**GF** - Gluten Free

**V** - Vegetarian

**VE** - Vegan

**DF** - Dairy Free

---

# GRILL

<b>300G BLACK ANGUS SCOTCH</b> (GF,DF)	29.5
<b>400G BLACK ANGUS RUMP</b> (GF,DF)	26.5
<b>SURF &amp; TURF</b> (GF) 200g striploin with garlic prawn sauce	27.5
<b>ONION RING PORTERHOUSE</b> 200g striploin topped with onion rings and béarnaise	25.9
<b>SOUTH AMERICAN FLAME-GRILLED CHICKEN</b> (GF,DF) 250g chicken supreme marinated in traditional South American spices served with a side of guacamole	22.5
<b>BRAZILIAN ROASTED RUMP CAP</b> Rump cap marinated in chimichurri sauce flame grilled & then slow roasted	27.5
<b>TWICE COOKED PORK BELLY</b> (GF) Coated in plum & sesame sauce with mash potato & Asian slaw	21.5
<b>CRISPY PORK HOCK</b> (GF) Served with apple jus, mash potato & green beans	25.5

# SALAD

<b>SALT &amp; PEPPER SPICED SQUID SALAD</b> (GF,DF)	18.5
<b>FLAME GRILLED SOUTH AMERICAN CHICKEN SALAD</b> (GF)	16.5
<b>ROASTED ROOT VEGETABLE SALAD</b> (VE,GF,DF) Add chicken or squid	14.5 5

# KIDS

<b>SAUSAGES &amp; CHIPS</b>	9.9
<b>NUGGETS &amp; CHIPS</b>	9.9
<b>PRAWN CUTLETS &amp; CHIPS</b>	9.9
<b>FISH &amp; CHIPS</b>	9.9