
to share

garlic bread \$8

marinated olives w/ turkish bread *gfo \$11

sizzling garlic prawns w/ grilled sourdough *gfo \$19

grilled chorizo w/ rosemary & lemon *gf \$14

lemon pepper squid w/ roasted garlic aioli \$15

moroccan spiced lamb meatballs w/ tzatziki *gf \$14

bruschetta w/ cherry tomato salsa & fetta *v \$13

pizza bianca w/ garlic, rosemary, sea salt & cheese *v \$14

arancini filled w/ chicken, chorizo & jalapeno \$15

smoked salmon w/ avocado salsa, pickled fennel & fried capers served on rye \$15

tempura whiting w/ cocktail sauce & lemon \$18

beef carpaccio w/ rocket, parmesan, fried capers & truffle oil *gfo \$19

grilled haloumi w/ pomegranate seeds, dukkha & balsamic reduction *v/gfo \$15

crumbed prawns on avocado salsa \$18

from the grill

lamb cutlets *gf \$34

w/ your choice of mushroom, pepper or creamy garlic sauce

scotch fillet 300g *gf \$37

w/ your choice of mushroom, pepper or creamy garlic sauce

peri peri chicken thighs *gf \$29

served with 2 choices of sides

additional sides \$6 each

mains

swimmer crab & basil spaghetti w/ black olives, chillies & garlic \$29

mussels cooked in spicy basil & tomato sauce served w/ garlic sourdough *gfo \$29

gnocchi w/ char grilled vegetables, fresh basil & ricotta cheese*v *gf \$27

beer battered or grilled snapper w/ chips & garden salad served w/ house made tartare sauce *gfo \$29

baked spinach, silver beet & feta in filo pastry served w/ a side of garden salad *v \$29

wagyu beef burger w/ bacon, lettuce, tomato & pickled onions in brioche burger bun \$19

steak sandwich w/ scotch fillet, bacon, fried egg, lettuce, tomato, pickled onions & cheese in turkish bread \$20

chicken parmigiana served w/ chips & garden salad \$29

crumbed veal w/ rosemary roasted potatoes, seasonal vegetables and a choice of mushroom or pepper sauce \$36

braised lamb shoulder ragout w/ olives & mushrooms tossed w/ fusilli pasta & ricotta cheese \$28

sides

rosemary & sea salt potatoes *gfg

chips *gfo

greek salad *gf

potato gratin

potato wedges

seasonal vegetables *gf

salads

pumpkin & quinoa salad w/ grilled haloumi, toasted almonds & cranberries *v/gf \$22

thai beef salad w/ cashew nuts, carrots, pineapple, cucumber & noodles served w/ lemongrass dressing *gf \$22

caesar salad w/ bacon, parmesan, croutons & cos lettuce served w/ a poached egg *gfo \$16

+ poached chicken \$6

desserts

coffee & cake special \$8 | **cake only** \$6.5

sticky date pudding served w/ butterscotch & vanilla bean ice cream \$15

chocolate brownie served w/ vanilla bean ice cream & berry compote \$15

cblu sundae w/ a choice of chocolate, banana, caramel, spearmint or strawberry topping \$9

affogato – vanilla bean ice cream w/ coffee & frangelico liquor \$12

pizzas

margherita – bocconcini, basil & fresh tomatoes *v \$17

pumpkin & pesto – pumpkin, feta cheese, pine nuts & rocket on pesto base*v \$20

tropical – ham, pineapple and tomatoes \$20

moroccan lamb – pulled lamb, minted yoghurt & feta cheese \$23

diovola – hot salami, capsicum, red onions, ham & fresh chillies \$22

bourbon chicken – chicken, bacon, mushrooms, red onions & parmesan w/ ranch dressing on bbq base \$23

meat lovers – chicken, ham, bacon, red onions, capsicum \$23

calzone – ham, mushrooms, onions and olives \$22

CBLU RESTAURANT

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FUNCTIONS

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ACCOMMODATION ENQUIRIES

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