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## sauvignon blanc

west cape howe <i>mount barker wa</i>	\$8.5   \$34
howard park <i>margaret river wa</i>	\$8.5   \$34
saint clair <i>marlborough nz</i>	\$8.5   \$34
shaw and smith <i>adelaide hills sa</i>	\$42
cloudy bay <i>marlborough nz</i>	\$48

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## semillon sauvignon blanc

west cape howe <i>mount barker wa</i>	\$8.5   \$34
stella bella <i>margaret river wa</i>	\$8.5   \$36
cape mentelle <i>margaret river wa</i>	\$38
vasse felix <i>margaret river wa</i>	\$38

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## chardonnay

west cape howe <i>mount barker wa</i>	\$8.5   \$34
howard park flint rock <i>mount barker wa</i>	\$9   \$40
plantagenet three lions <i>mount barker wa</i>	\$36
shaw and smith <i>adelaide hills sa</i>	\$50

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## riesling

west cape howe <i>mount barker wa</i>	\$8.5   \$36
howard park <i>mount barker wa</i>	\$38

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## pinot gris

saint clair <i>marlborough nz</i>	\$8.5   \$32
bunkers <i>pemberton wa</i>	\$35

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## rosé

west cape howe <i>mount barker wa</i>	\$8.5   \$34
windance <i>yallingup wa</i>	\$8.5   \$28

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## sparkling

redbank emily <i>king valley vic</i>	\$8.5   \$28
ninth island <i>pipers brook tas</i>	\$9   \$36
villa jolanda prosecco <i>italy</i>	\$8.5   \$35
cloudy bay pelorus <i>marlborough nz</i>	\$45
chandon brut <i>coldstream vic</i>	\$45
moët & chandon <i>france</i>	\$90
veuve cliquot <i>france</i>	\$95

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## aperol spritz

\$10

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## beers on tap

m | p

swan draught	\$5   \$10
hahn super dry 3.5%	\$5   \$9
little creatures rogers	\$6   \$10
james squire 150 lashes	\$6   \$11.5
gage roads single fin	\$6   \$11.5

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## bottled beer

crown lager	\$9.5
carlton dry	\$9.5
james boags premium light	\$8.5
coopers pale ale	\$9.5
matso's ginger beer	\$9.5
corona	\$9.5
peroni leggera 3.5%	\$8.5
heineken	\$9.5
peroni	\$9.5

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## cider

james squire orchard crush apple	\$6   \$11.5
strongbow original apple	\$9.5

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## shiraz

west cape howe <i>mount barker wa</i>	\$8.5   \$34
tim adams <i>clare valley sa</i>	\$8.5   \$36
stella bella <i>margaret river wa</i>	\$40
howard park flint rock <i>mount barker wa</i>	\$45
shaw and smith <i>adelaide hills sa</i>	\$58

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## cabernet sauvignon

howard park leston <i>mount barker wa</i>	\$9.0   \$45
capel vale <i>margaret river wa</i>	\$8.5   \$34
west cape howe	
book ends <i>mount barker wa</i>	\$34
vasse felix <i>filius margaret river wa</i>	\$36

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## pinot noir

saint clair <i>marlborough nz</i>	\$8.5   \$36
howard park flint rock <i>mount barker wa</i>	\$40
cloudy bay <i>marlborough nz</i>	\$55

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## mixed blend reds

plantagenet three lions	
cab/ merlot <i>mount barker wa</i>	\$8.5   \$34
wirra wirra	
church block <i>molaren vale sa</i>	\$8.5   \$36
vasse felix <i>filius</i>	
cab/ merlot <i>margaret river wa</i>	\$35

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## cocktails

\$17

mo-fri 12pm-6pm

\$12

### bloody mary

absolut vodka, tomato juice, fresh lemon, celery salt, cracked black pepper, worcestershire sauce & tabasco

### french martini

chambord and absolut vodka shaken w/ pineapple juice & ice

### espresso martini

double espresso shaken w/ absolut vanilla vodka & kahlua

### cosmopolitan

absolut vodka and cointreau stirred w/ fresh lime & cranberry juice

### frozen daiquiri

mango or strawberry blended w/ bacardi rum, fruit liqueur, cointreau & ice

### japanese slipper

midori melon liqueur, cointreau shaken w/ lemon juice

### mojito

bacardi rum muddled w/ fresh mint, lime wedges & sugar syrup

### long island ice tea

el jimador tequila, bacardi, gordons gin, cointreau, lemon & a dash of coke

### margarita

el jimador tequila, cointreau, squeezed fresh lemon and lime & a dash of sugar syrup

### pina colada

bacardi rum, malibu, midori melon, pineapple juice, coconut cream & fresh pineapple

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**soft drinks** m \$4 | p \$5

coke  
diet coke  
lemon, lime & bitters  
sprite  
tonic water  
dry ginger ale  
lemon squash

mount franklin sparkling or still \$6  
whole young coconut \$6

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**simple fresh cold pressed juices** \$5

valencia orange  
granny smith apple

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**mixed fresh cold pressed juices** \$6.5

**flamingo** - coconut/ apple/ rock melon/ dragon fruit  
**bazinga** - carrot/ lime/ pineapple/ apple/ pear/ ginger  
**hakuna matata** - watermelon/ strawberry/ apple  
**dr. beet** - beetroot/ apple/ celery

**tomato** \$5

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**smoothies** \$9

strawberry  
banana  
mango  
mixed berry

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**iced** \$8

**iced coffee blended** - espresso, ice, ice cream & milk

**iced mocha** - espresso, chocolate, ice cream & milk

**iced chocolate** - ice cream, chocolate, milk & cream

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**coffee****black**

long \$4  
short \$3

**white** \$4

flat white  
latte  
cappuccino  
mocha  
chai latte  
short macchiato

hot chocolate \$5  
long macchiato \$5

extra shot +\$1  
mug +\$1  
flavour shot caramel, vanilla, hazelnut +\$0.5  
soy or almond milk +\$0.5

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**temple tea** \$4

earl grey  
english breakfast  
sencha green  
chamomile  
peppermint

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**milkshakes** \$7

strawberry  
chocolate  
caramel  
banana  
spearmint

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## breakfast

### eggs benedict \$18

poached eggs on sourdough w/ a choice of ham or salmon w/ avocado & hollandaise sauce

### continental breakfast \$14

oat porridge w/ fresh summer fruits, berry compote & fruit toast

### french toast \$14

sourdough toast dipped in egg mix w/ a side of maple glazed bacon

### smashed avocado \$18

w/ red onions, feta cheese, cherry tomatoes & poached egg on sourdough

### pancakes \$15

a stack of fluffy pancakes w/ maple syrup, mascarpone cheese, toasted almonds & mixed berry compote

This menu is only available until 11 am, after that we serve the \$10 breakfast or lunch

### omelette \$16

w/ bacon, tomato, mushrooms, onions & spinach with cheese, served w/ sourdough

### full cblu \$18

your choice of eggs w/ bacon, sausages, grilled tomato, herbed mushrooms, baked beans, hash browns served w/ sourdough

### eggs on toast \$10

fried, poached or scrambled served w/ sourdough - add bacon \$3

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## kids

kids eggs on toast \$7

kids pancakes \$7

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## \$10 all-day breakfast special

**regular** – your choice of scrambled, fried or poached eggs, bacon, sausage, tomato, hash brown and toast

**vegetarian** – your choice of scrambled, fried or poached eggs, baked beans, mushrooms, tomato, hash brown and toast

please note: no substitutions

gluten free toast – \$1.5 // all extras – \$3 // additional piece of toast – \$1.5



## to share

<b>garlic bread</b> (v)	\$8
<b>marinated olives</b> (gfo) (ve) w/ turkish bread	\$11
<b>pizza bianca</b> (v) (vo)	\$14
w/ garlic, rosemary, sea salt & cheese	
<b>grilled chorizo</b> (gf)	\$14
w/ rosemary & lemon	
<b>bruschetta</b> (vo) (gfo)	\$13
w/ cherry tomato salsa & fetta	
<b>arancini</b>	\$15
filled w/ chicken, chorizo & jalapeno	
<b>caprese salad</b> (gf) (v)	\$14
buffalo mozzarella, tomato, basil & truffle oil	
<b>sizzling garlic &amp; chilli prawns</b> (gfo)	\$19
w/ grilled sourdough	
<b>silkened tofu</b> (ve)	\$14
w/ mixed Japanese mushrooms & lotus root	
<b>lemon pepper squid</b>	\$16
w/ roasted garlic aioli	
<b>spicy buffalo chicken wings</b> (gf)	\$15
w/ ranch dressing and celery sticks	
<b>moroccan spiced lamb meatballs</b> (gf)	\$14
w/ tzatziki	
<b>tempura whiting</b>	\$18
w/ cocktail sauce & lemon	
<b>panko crumbed prawns</b>	\$16
on avocado salsa	
<b>marinated octopus</b> (gf)	\$15
w/ shaved fennel & radish salad	
<b>slow cooked pork belly tacos (2)</b>	\$15
w/ grilled pineapple & pickled onions	

## sides

\$5.5 ea

rosemary & sea salt potatoes (gf)
chips (gfo)
greek salad (gf)
seasonal vegetables (gf)

## mains

<b>swimmer crab &amp; basil spaghetti</b>	\$29
w/ black olives, chillies & garlic	
<b>seared scallop &amp; pea risotto</b> (gf)	\$28
served w/ crispy prosciutto	
<b>mussels</b> (gfo)	\$29
cooked in spicy basil & tomato sauce served w/ garlic sourdough	
<b>gnocchi</b> (v) (gf)	\$27
w/ char grilled vegetables, fresh basil & ricotta cheese	
<b>beer battered or grilled snapper</b> (gfo)	\$28
w/ chips & garden salad served w/ house-made tartare sauce	
<b>wagyu beef burger</b>	\$19
w/ bacon, lettuce, tomato & pickled onions in brioche burger bun served w/ chips & salad	
<b>steak sandwich</b>	\$20
w/ scotch fillet, bacon, fried egg, lettuce, tomato, pickled onions & cheese in turkish bread served w/ chips & salad	
<b>chicken parmigiana</b>	\$26
w/ chips & garden salad	
<b>veal loin</b> (gf)	\$32
cooked in creamy mushroom marsala sauce w/ rosemary roasted potatoes & seasonal vegetables	
<b>roasted beetroot</b> (gf) (v) (vo)	\$26
w/ wilted spinach, candied walnuts, goat's cheese and crispy polenta wedges	
<b>lamb cutlets</b> (gf)	\$34
on roasted sweet potatoes and seasonal vegetables finished w/ red wine jus & mint dressing	
<b>scotch fillet 300g</b> (gf)	\$37
on creamy mash potatoes w/ seasonal vegetables, red wine jus & horseradish cream	

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## salads

- pumpkin & quinoa salad** (v) (gf) \$22  
w/ grilled haloumi, toasted almonds & cranberries
- thai beef salad** (gf) \$22  
w/ cashew nuts, carrots, pineapple, cucumber & noodles served w/ lemongrass dressing
- prawn & rocket salad** (gf) \$24  
w/ pine nuts, avocado, crispy polenta and honey mustard dressing
- caesar salad** (gfo) \$16  
w/ bacon, parmesan, croutons & cos lettuce served w/ a poached egg
- + poached chicken \$6**

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## pizzas

- margherita** (v) \$17  
boconcini, basil & fresh tomatoes
- pumpkin & pesto** (v) \$20  
pumpkin, feta cheese, pine nuts & rocket on a pesto base
- tropical** \$20  
ham, pineapple and tomatoes
- moroccan lamb** \$23  
pulled lamb, capsicum, onions, minted yoghurt, rocket & feta cheese
- diavola** \$22  
nduja, capsicum, red onions, pepperoni & fresh tomatoes
- bourbon chicken** \$23  
chicken, bacon, mushrooms, red onions & parmesan w/ ranch dressing on bbq base
- meat lovers** \$23  
chicken, ham, bacon, pepperoni, red onions, capsicum
- vegetarian** (v) (vo) \$22  
broccoli, roasted beets, mushrooms, goat's cheese & rocket

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## desserts

- coffee & cake special** \$8  
cake only \$6.5
- sticky date pudding** \$15  
served w/ vanilla bean ice cream & butterscotch sauce
- chocolate brownie** \$15  
served w/ vanilla bean ice cream & berry compote
- cblu sundae** (gf) \$9  
w/ a choice of chocolate, banana, caramel, spearmint or strawberry topping
- affogato** (gf) \$12  
vanilla bean ice cream w/ coffee & frangelico liqueur



### for bookings

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