



CBLU RESTAURANT

sauvignon blanc

west cape howe <i>mount barker wa</i>	\$8.5 \$35
howard park <i>margaret river wa</i>	\$8.5 \$35
saint clair <i>marlborough nz</i>	\$8.5 \$35
shaw and smith <i>adelaide hills sa</i>	\$43
cloudy bay <i>marlborough nz</i>	\$49

semillon sauvignon blanc

west cape howe <i>mount barker wa</i>	\$8.5 \$35
stella bella <i>margaret river wa</i>	\$8.5 \$37
cape mentelle <i>margaret river wa</i>	\$39
vasse felix <i>margaret river wa</i>	\$39

chardonnay

west cape howe <i>mount barker wa</i>	\$8.5 \$35
howard park flint rock <i>mount barker wa</i>	\$9 \$41
plantagenet three lions <i>mount barker wa</i>	\$37
shaw and smith <i>adelaide hills sa</i>	\$51

riesling

west cape howe <i>mount barker wa</i>	\$8.5 \$37
howard park <i>mount barker wa</i>	\$39

pinot gris

saint clair <i>marlborough nz</i>	\$8.5 \$33
bunkers <i>pemberton wa</i>	\$36

rosé

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

sparkling

redbank emily <i>king valley vic</i>	\$8.5 \$29
ninth island <i>pipers brook tas</i>	\$9 \$37
villa jolanda prosecco <i>italy</i>	\$8.5 \$36
cloudy bay pelorus <i>marlborough nz</i>	\$46
chandon brut <i>coldsteam vic</i>	\$46
moët & chandon <i>france</i>	\$91
veuve cliquot <i>france</i>	\$96

aperol spritz

\$10

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

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
carlton dry zero	\$3.5

cider

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

shiraz

west cape howe <i>mount barker wa</i>	\$8.5 \$35
tim adams <i>clare valley sa</i>	\$8.5 \$37
stella bella <i>margaret river wa</i>	\$41
howard park flint rock <i>mount barker wa</i>	\$46
shaw and smith <i>adelaide hills sa</i>	\$59

cabernet sauvignon

howard park leston <i>mount barker wa</i>	\$9.0 \$46
capel vale <i>margaret river wa</i>	\$8.5 \$35
west cape howe	
book ends <i>mount barker wa</i>	\$35
vasse felix <i>filius margaret river wa</i>	\$37

pinot noir

saint clair <i>marlborough nz</i>	\$8.5 \$37
howard park flint rock <i>mount barker wa</i>	\$41
cloudy bay <i>marlborough nz</i>	\$56

mixed blend reds

plantagenet three lions	
cab/ merlot <i>mount barker wa</i>	\$8.5 \$35
wirra wirra	
church block <i>mclaren vale sa</i>	\$8.5 \$37
vasse felix <i>filius</i>	
cab/ merlot <i>margaret river wa</i>	\$36

cocktails

mon-fri	\$12
sat-sun	\$17

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

soft drinks

m \$4 | p \$5

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

galvanina sparkling water \$6
acqua panna toscano Mineral water \$6
whole young coconut \$6

simple fresh cold pressed juices \$5

valencia orange
granny smith apple

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

smoothies \$9

strawberry
banana
mango
mixed berry

iced \$8

iced coffee blended - espresso, ice, ice cream & milk
iced mocha - espresso, chocolate, ice cream & milk

iced chocolate - ice cream, chocolate, milk & cream

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

temple tea \$4

earl grey
english breakfast
sencha green
chamomile
peppermint
lemon grass & ginger

milkshakes \$7

strawberry
chocolate
caramel
banana
spearmint

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 11am**, 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

kids

kids eggs on toast \$7

kids pancakes \$7

\$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

- garlic bread** (v) \$8
- pizza bianca** (vo) \$14
w/ garlic, rosemary, sea salt & cheese
- bruschetta** (vo) (gfo) \$14
w/ tomato, onions & fetta on garlic bread
- arancini** \$18
w/ chicken, chorizo, jalapeno & parmesan
- caprese salad** (gf) (v) \$15
buffalo mozzarella, tomato & basil pesto
- lemon pepper squid** \$17
w/ roasted garlic aioli
- spicy buffalo chicken wings** (gfo) \$16
w/ ranch dressing and celery sticks
- tempura whiting** \$19
w/ cocktail sauce & lemon
- panko crumbed prawns** \$18
on avocado salsa
- polenta chips** (gfo) \$14
w/ roasted garlic & red pepper puree
- guacamole** (gf) (ve) \$13
w/ tomato salsa & corn chips
- marinated olives & octopus** \$31
w/ prosciutto and turkish bread
- moroccan spiced lamb meatballs** (gf) \$15
w/ tzatziki
- sizzling garlic & chilli prawns** (gfo) \$21
w/ grilled sourdough

sides

\$5.5 ea

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

mains

- swimmer crab & basil spaghetti** \$29
w/ black olives, chillies & garlic
- seared scallop & pea risotto** (gf) \$29
served w/ crispy prosciutto
- mussels** (gfo) \$30
cooked in spicy basil & tomato
sauce served w/ toasted sourdough
- gnocchi** (vo) (gf) \$27
w/ char grilled vegetables,
fresh basil & ricotta cheese
- beer battered or grilled snapper** (gfo) \$29
w/ chips & iceberg salad served
w/ house-made tartare sauce
- black angus beef burger** \$20
w/ bacon, lettuce, tomato & pickled
onions in brioche burger bun served w/ chips
& salad
- steak sandwich** \$22
w/ scotch fillet, bacon, fried egg, lettuce,
tomato, pickled onions & cheese in turkish
bread served w/ chips & salad
- chicken parmigiana** \$29
w/ chips & salad
- roasted beetroot** (v) (gfo) \$27
w/ wilted spinach, candied walnuts,
goat's cheese & crispy polenta
- veal** (gf) \$34
cooked in creamy mushroom marsala sauce
w/ roasted potatoes & seasonal vegetables
- lamb cutlets** (gf) \$34
on roasted sweet potatoes and seasonal
vegetables finished w/ red wine jus & mint
dressing
- scotch fillet 300g** (gf) \$39
on creamy mash potatoes w/ seasonal
vegetables, red wine jus & horseradish cream

salads

pumpkin & quinoa salad (v) (gf) \$23
w/ grilled haloumi, toasted almonds & cranberries

thai beef salad (gf) \$23
w/ cashew nuts, carrots, capsicum, cucumber & noodles served w/ lemongrass dressing

prawn & rocket salad (gf) \$26
w/ pine nuts, avocado, crispy polenta and honey mustard dressing

caesar salad (gfo) \$17
w/ bacon, parmesan, croutons & cos lettuce served w/ a poached egg

+ poached chicken \$6

pizzas

margherita (v) \$18
fior di latte, basil on a tomato base

tropical \$20
ham & pineapple

moroccan lamb \$24
pulled lamb, capsicum, onions, minted yoghurt, rocket & feta cheese

diavola \$23
nduja, capsicum, red onions, pepperoni & fresh chilli

bourbon chicken \$24
chicken, bacon, mushrooms, red onions & parmesan w/ ranch dressing on bourbon base

meat lovers \$24
chicken, ham, bacon, pepperoni, red onions, capsicum

parma \$23
rocket, prosciutto, fior di latte & caramelised onions

vego (v) (vo) \$22
artichokes, mushrooms, olives & roasted capsicum

pumpkin & pesto (v) \$23
pumpkin, feta cheese, pine nuts & rocket on a pesto base

desserts

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

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

chocolate brownie (gf) \$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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