



Contemporary Seafood

Food is best enjoyed with friends and family so C Dine Bars menu is a share menu so we don't have any entrée or mains, all dishes are prepared to order and some dishes will arrive before others.

For recommendations please see your wait staff. Our menu changes on a regular basis

We love what we do and invite you to sit back, relax and enjoy yourself

Bites | Morsels

Oysters Shucked to order, natural with condiments (minimum order 4)	(GF)	4 EA
Empanada Prawn, BBQ pork, siracha mayonnaise		6 EA
Pork Belly Submarine Pork belly, shaved garlic, kimchi, chilli jam, greens, mini sub		8 EA
It's Called a "Po Boy" Tempura oysters, house coleslaw, milk bun		10 EA
Chicken "n" Chips Thick cut chips, crispy chicken skin, salted yolk, chicken aioli		12
Sweet Corn Fritters Sweet corn kernels, shallots, green chilli masala, apricot chutney	(V)	14
Crab Poutine Blue swimmer crab volute, thick cut chips, shaved parmesan		14
Kingfish Sashimi Hiramasa Kingfish, dill pickles, orange marmalade, wasabi cheese custard, vegemite soy glaze		16
Roquette Salad Pear, walnut, sherry vinegar reduction, shallots, gorgonzola picante	(V)(GF)	16
Nicoise Salad Shaved mohama, cucumber, confit potato, dashi, hens egg, olive and anchovy dressing		16
Booya Fish Lettuce cup, marinated and fried fish, crazy corn salsa, tapito mayonnaise,	(GF)	16
Prawn Bucket Whole chilled prawns, house condiments, peel yourself	(GF)	20
Seafood Charcuterie Mollusc escabeche, kingfish crudo, white anchovies, prawn ceviche, sourdough croutons (GF on request)		24

Plates | Bowls | Boards

Fish n Chips Beer battered fish, thick cut chips, tartare sauce	(Available for takeaway as well)	22
Gnocchi Ricotta, parmesan, roasted beetroot, walnuts, parsnip puree, sultanas	(V)	24
Succulent Lamb Twice cooked shoulder, green pea puree, taramasalata, buttered green peas, red wine jus	(GF on request)	28
Octopus Chargrilled octopus, green chutney potatoes	(GF)	28
Deep Fried Chicken C Seasoned fried chicken pieces, black garlic aoli, suicide sauce, hot hot hot		28
Beef Cheek Slow roasted beef cheek, red wine jus, gremolata, Paris mash	add a milk bun extra 2 (GF)	28
Killer Crabs Singapore style blue swimmer crabs, chilli, garlic, ready to get your hands dirty	add a milk bun extra 2 (GF)	28
You Want Fish? Please see your server for market fish		36
Chilled Seafood Platter 3 whole Balmain bugs, 1 dozen natural oysters, ½ dozen whole prawns, ½ dozen spring bay mussels with rouille, smoked salmon, pippies	(GF)	85

Dessert

It's Called "The Jaffa" you have to try this	(V)	12
Raspberry Mille Feuille Orange, cardamom, raspberry, cream Chantilly	(V)	12
Brulee Madagascan vanilla bean, caramelised bananas, dulce de leche, pate sable	(V)(GF upon request)	12
Black Forest Tiramisu White chocolate, dark chocolate mousse, cherry	(V)	12

*** 10% Sunday surcharge, 15% Public Holiday surcharge, all prices are GST inclusive, all Master card/VISA transactions will incur a 1% surcharge, all American Express transactions will incur a 3% surcharge. One bill per table *Gluten free option may be available on request * Please notify our staff of any allergies or intolerances**

***BYO bottled wine only \$15 per bottle**

(GF) denotes dishes are gluten free

(V) denotes dishes are vegetarian



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