



All Day Menu

EFTPOS 1.1% 15% P/ Holiday

Please order at counter or table QR code

GF = Gluten free

DF = Dairy Free

NF = Nut free

V = Vegetarian

VG = Vegan

O = Option

Please inform our friendly staff of any specific dietary requirements.

Our kitchen does contain gluten, nut & dairy products, so no guarantee can be given, but our chefs will do their best to avoid cross contamination.

Sorry, no substitutions or swaps

Big Brekky (GFO,VO,NF)

Two eggs your way, bacon, smoked sausage, hash brown, confit cherry tomatoes, roast field mushrooms, avo, Mexican beans, toasted sourdough & tomato relish 31

Eggs on Toast (GFO,V,NF,DF)

Two eggs - poached, scrambled or fried. Served on Burleigh Bakery sourdough, rye, Turkish bread or gluten free toast with a side of confit cherry tomatoes 17

Add: bacon (2) +7, halloumi +6, chilli oil +3

Eggs Benny (V,GFO,NF,DFO)

2 poached eggs on house-made hash browns, house-made hollandaise, pickled cucumber & chilli pangrattato 21

Add: bacon (2), salmon or 16-hour pulled brisket +7
avo +4, roasted field mushrooms +5

Egg, Bacon & Cheese Roll (GFO,NF,DFO)

Fried egg, two rashers of bacon, onion jam, tasty cheese & smokey BBQ sauce 17

Hollandaise Sauce +2

Avo on Toast (V,GFO,NF)

Smashed avocado, almond pesto, whipped roast beetroot feta, crispy kale, fresh edamame, lemon gel and pistachio crumb on sourdough 21

Add a poached egg +3.5

Baked Eggs (GFO,NF,DFO)

Mexican beans, with chorizo and two fried eggs, oven baked with feta, coriander and toasted sourdough 20

Burrata Toast (GFO,VO,NF)

Fresh Byron Bay burrata, pistachio butter, hot honey, confit cherry tomatoes & fresh basil on toast 21

Halloumi Stack (VG,GF)

Grilled halloumi, roasted field mushrooms, pesto, macadamia crumb, lemon gel and chilli jam 19

Okonomiyaki (GFO,VO,NF)

Japanese savoury pancake filled with fresh cabbage, pickled shiitake mushrooms, crispy kale, pulled brisket, miso aioli 23

Add a poached egg +3.5

Breakfast Steak (GFO,VO,NF)

150gsm Ribeye on smashed avocado hash, confit cherry tomatoes, two poached eggs & basil hollandaise. 25

Cajun Chicken Burger (GFO,NF)

House fried chicken, bacon, avocado, shaved parmesan, chipotle in a brioche bun 23

Add a side of chips +5

C&G Toasties

Brisket Rueben: Pulled brisket, pickle cucumber, sauerkraut, Swiss cheese, Russian dressing on toasted rye or Burleigh Bakery sourdough 22

Four Cheese: Tasty, Swiss, cheddar & parmesan 16

Cajun chicken - bacon, parmesan, chipotle aioli 20

Roast mushroom - Halloumi & pesto 16

Ham, Cheese & Tomato 17

CHEF'S SOUP & TOASTIE SPECIAL:

Ask us! Served with a one-cheese toastie

Roman Burger (GFO,DFO,NF)

Veal & pork patties, cheddar cheese, candied beetroot, pickled cucumber, onion jam, butter lettuce, crisp onion, fresh tomatoes and tomato relish 23

Add chips +5

'Plain Jane' Burger

150g pattie, cheese, our burger sauce 14

Add chips +5

B.L.A.T. (NF,DFO)

Grilled bacon, onion jam, smashed avo, confit cherry tomatoes, butter lettuce, whipped lemon and chilli ricotta on toasted Turkish bread. 23

Add chips +5

French Toast (V,GFO)

Brioche bread soaked in cinnamon custard, vanilla & passionfruit coconut labneh, chocolate shard and macadamia crumble 21

Ricotta Pancakes (NF)

Ricotta infused pancakes with maple & cinnamon butter, warm mixed berry compôte, salted vanilla labneh, candied almonds and roasted white chocolate 20

C&G Açaí Bowl (8am-1:30pm only) (VG)

Açaí with apple, banana, strawberry, kiwi fruit, passionfruit, granola and coconut foam 19

Kids Meals - Under 12s ONLY

Cheese Burger & Chips **U12 - \$13**

Chicken Nuggets & Chips (6) **U12 - \$11**

Pancake, Ice-cream & Maple Syrup* **U12 - \$11**

*or topping: chocolate, caramel, lime, strawberry, banana

One Egg on Toast **U12 - \$10**

Bowl of Chips & Sauce

Tomato, BBQ, sweet chilli, aioli or malt vinegar 9

Extras, Sides & Sauces (with meal)

Bacon (2pc) 7 (1pc) 4	Chorizo 7
Pulled Brisket 7	Smoked Salmon 7
Grilled Ham 7	Bratwurst Sausage 5
Southern Fried Chicken 7	C&G Beef Pattie 5
Byron Bay Halloumi 6	Avocado 4
Field Mushrooms 5	Hash Brown (1) 4
Sourdough Toast 4	Egg (1) 3.5
House Baked Beans 4	Sautéed Spinach 4
Hollandaise Sauce 4	Onion Gravy 3
House Relish 3	100% Maple Syrup 3

Coffee

Small Cup: 1 shot

Large Cup: (or Latte glass) - 2 shots

	Small Cup	Large Cup
Latte - Cappuccino - Flat White	5.5	6.5
Mocha or White Choc. Mocha	5.5	6.5
Long Black (2 shots both sizes)	5.5	5.8
Piccolo - Macchiato	4.7	
Espresso	4.6	Dbl 5.5
Babycino - marshmallows & choc powder, t/away cup	3.2	
Hot Chocolate	5.1	6.1
Chai Latte	5.5	6.5
Extra Shot	0.9	
Decaf or Maple Syrup	0.8	
Local Honey	0.6	
Syrups & Milk Alternatives		
Vanilla, Caramel, Hazelnut, Lactose Free	0.8	
Almond, Coconut, Oat, Soy, Full Cream	1.0	
Pots of Tea - loose leaf	small 6.3	for two 8.0
English Breakfast, Black Chai, Peppermint, Early Grey, Sencha Green		
Tea 'milk on the side' alternatives	0.7	
Iced Latte (2 shots)	regular 6.2	large 6.9
Iced Chai	regular 5.8	large 6.3
Iced Long Black (2 shots)	regular 5.7	large 6.0
Affogato, Iced Mocha or Float	6.7	Float 8.2
Coffee Float or Iced Chocolate	7.7	

Our Coffee

Brazilian & Columbian beans. Rich, nutty & chocolate syrup notes through milk. As an espresso, it's clean, full bodied with complexity. We can custom grind as required.



House Iced Tea - 7.2

Lemon, Peach or Blueberry - Filtered Sparkling or Still

'Endless' bottle of sparkling water - 6.0

Unlimited refills - Dine in only - Max. 2 people per bottle.

Cold filtered table water is available at no charge

Please ask for a bottle and glasses

Shakes & Smoothies

Milkshakes	kids 6.5	8.5
Thickshakes	kids 7.5	9.5
Chocolate, Caramel, Vanilla, Lime, Strawberry, Banana.		
Smoothies - Banana, Berry, Mango	9.5	
Add Açai or Protein Powder	2.5	
Add Malt or Extra Ice-Cream	1.5	
Add Whipped Cream	0.8	

Allie's Juices

Premium cold-pressed juices 8.2 Reg 9.2 Lg

Daily Greens: Nutritional powerhouse of celery, green apple, spinach, lemon, ginger & botanicals

Gingered Apple: Green apple, ginger & lemon

Sublime Pine: Pineapple, pear, apple, lemon & mint

Watermelon+: Watermelon, apple, strawberry & lime.

Valencia Orange: 100% Australian OJ 7.3 Reg 8.3 Lg

Other Drinks

In-house beverages include a glass & ice.

Soft Drink Cans or Water 500ml	4.1
Bundaberg Ginger Beer, Lemon Lime & Bitters	5.1
Cococoast Coconut Water 500ml	5.1

Our Food

C&G always endeavour not to compromise quality with cheap produce. We use fresh produce where possible.

Our healthier Burleigh Bakery Artisan Sourdough is a whole grain, stone ground, slow fermentation bread. As a traditional sourdough it has a firmer crust. Feel free to ask for a serrated knife.

We also use healthier hi-oleic sunflower oil in our fryer. It's more expensive but our customers are worth it!

Our chefs do their best at all times - if you aren't happy, let us know and not social media. We want to make it right!

Please inform us any specific dietary requirements.

Be aware that our kitchen does contain gluten, nut & dairy products, so no guarantee can be give, however our chefs will do their best to avoid cross contamination.

Sorry no substitutions or swaps