

MENU









**SIDES** 

smoked salmon / haloumi

beef sausage / beef bacon / mushroom / avocado / feta / sujuk

hash brown / baked beans / spinach / roasted tomatoes

# ALL DAY BREAKFAST

18	NARWEE STACK  Roasted eggplant, capsicum, mushroom, caramalised onion, beef bacon, hashbrown, two poached eggs, hollandaise sauce served on thick	23
18.5	shallots  C52 OMELETTE  Roasted eggplant, capsicum, mushroom, beef bacon and shallots in an omelet served on thick sourdough topped with	23
30	BRIOCHE TOAST  Panfried brioche bread on a beaten egg and cream, served with seasonal fruits, vanilla ice cream drizzled with a caramel sauce	18
25	Baked eggs with mild tagine, tomato base, herbs, feta, sujuk, crispy kale served with sourdough	22
25	Served with fresh berries, vanilla ice-cream, chocolate and biscoff sauce  C52 EGGS BENEDICT  Two poached eggs on thick sourdough bread topped with hollandaise sauce and	18.5
22	roasted tomato and choice of beef bacon or smoked salmon or haloumi & avo  BREAKFAST WRAP/BURGER  Two over easy fried eggs on a wrap or burger bun with spinach, two hashbrowns, beef bacon and served with house-made	18
5	hollandaise sauce Add steak fries/chips \$3  MIXED BERRY& COCONUT	
4/5	PANCAKE Served with mixed berry compote, coconut cream, coconut crumble, fairy floss, seasonal fruits, maple syrup and a scoop of vanilla ice cream	18
	18.5 30 25 22	Roasted eggplant, capsicum, mushroom, caramalised onion, beef bacon, hashbrown, two poached eggs, hollandaise sauce served on thick toasted sourdough top with crispy shallots  C52 OMELETTE Roasted eggplant, capsicum, mushroom, beef bacon and shallots in an omelet served on thick sourdough topped with feta and sundried tomato  BRIOCHE TOAST Panfried brioche bread on a beaten egg and cream, served with seasonal fruits, vanilla ice cream drizzled with a caramel sauce  SHAKSHUKA Baked eggs with mild tagine, tomato base, herbs, feta, sujuk, crispy kale served with sourdough  C52 BISCOFF WAFFLE Served with fresh berries, vanilla ice-cream, chocolate and biscoff sauce  C52 EGGS BENEDICT  Two poached eggs on thick sourdough bread topped with hollandaise sauce and zaatar oil with a side of wilted spinach, roasted tomato and choice of beef bacon or smoked salmon or haloumi & avo  BREAKFAST WRAP/BURGER Two over easy fried eggs on a wrap or burger bun with spinach, two hashbrowns, beef bacon and served with house-made hollandaise sauce Add steak fries/chips \$3  MIXED BERRY& COCONUT PANCAKE Served with mixed berry compote, coconut cream, coconut crumble, fairy floss, seasonal fruits, maple syrup and a

6

5

4



# LUNCH

MAINS	BURGERS & WRAPS	
PENNE CHICKEN MUSHROOM  Slow cooked chicken thigh fillet with grilled mushroom, sun dried tomatoes and house-made cream sauce served with fresh penne pasta and parmesan cheese	ANGUS BEEF BURGER  Grass-fed Angus beef patty with American cheese, house-made burger sauce, oak lettuce, tomatoes, beetroot and sweet caramelised onions on a sesame milk bun	21
CHILLI KING PRAWN LINGUINE Pan fried king prawns in garlic oil with house-made Italian tomato sauce, roasted cherry tomatoes, spinach, shredded parmesan and fresh linguine	SOUTHERN FRIED CHICKEN BURGER Crispy fried chicken thigh fillet with American cheese, coleslaw with peri-peri sauce, served on a sesame milk bun	21
FISH TACOS  3 Fish Tacos with tempura battered deep sea cod, drizzled with spicy mayo and vinaigrette inside a lightly toasted tortilla, topped with shredded mixed cabbage, diced capsicum, corn kernels, shallots and coriander	LAMB SHAWARMA WRAP  Overnight marinated lamb strips, fresh mixed leaf lettuce, tomatoes, turnip pickles, cucumber pickles, roasted capsicum, onion and garlic sauce	22
GREEK SALAD  Fresh mixed green leaves, cherry tomatoes, kalamata olives, capsicum, spanish onion, feta, house-made balsamic vinaigrette and pomegranate molasses  Add chicken or smoked salmon \$6	Overnight marinated chicken thigh fillet strips, fresh mixed leaf, tomatoes, turnip pickles, cucumber pickles, onion and garlic sauce inside of a flour tortilla	20
THAI BEEF SALAD  Grass fed angus beef scotch fillet, fresh mixed leaves, cucumber, cherry tomatoes, spanish onion, coriander and mint, crushed peanuts, drizzled with C52 Thai dressing	FALAFEL WRAP  House-made golden fried falafel with Mediterranean salad, turnip pickles, cucumber pickles and tangy tahini sauce wrapped in tortilla flat bread with a side of chips	18
LAMB SOUVLAKI Two grilled lamb skewers with Greek salad, chips, flat bread served with house-made hummus and garlic dip on the side	GRILLED CHICKEN AND AVO WRAP  Marinated chicken thigh fillet strips, iceberg lettuce, tomatoes, sliced cucumber and house-made garlic sauce	20
STEAK SANDWICH  Grilled grass-fed angus beef steak served on toasted Turkish bread with caramalised onion, rocket, fresh tomatoes, C52 glaze and house made chimichurri sauce with a side of chips	EXTRAS  Garlic Bread Zaatar Bread Steak Fries Sweet Potato Chips	5 5 7 7.5



## DRINKS

## **HOT DRINKS**

COFFEE	S	М	L
Cappuccino, Latte, Flat White	4.5	5	6
Long Black	4.5	5	6
Short Black, Macchiato	4.5		
Piccolo Latte	4.5		
Mocha, Chai Latte	5	5.5	6.5
Extra Shot	. 5	. 5	. 5
Syrup	. 5	. 5	. 5
Alternative milks	1	1	1

#### TEA Jasmin green 5 Egyptian peppermint 5 Sencha green 5 Lemongrass and ginger 5 Earl grey 5 English breakfast

## COLD DRINKS

### COLD COFFEE

Iced Coffee	1 0
Iced Latte	1 0
Iced Chocolate	1 0
Iced Mocha	1 0
Iced Chocolate Frappe	1 0
Iced Mocha Frappe	1 0

## MILKSHAKES

Chocolate	8
Strawberry	8
Banana	8
Caramel	8
Biscoff	1 0

#### FRAPPES

Chocolate	1 0
Mocha	10
Mango	1 0
Mango & Passionfruit	1 0
Pineapple Passion	10
All Berry Bang	10
Watermelon	10
Lemon & Mint	10
Lemon Strawberry & Mint	10

### FRESH SQUEEZED JUICE

<b>9</b>
1 0
1 0
1 0
1 0
1 0
2

## HOUSE JUICE

Pink Panther (Watermelon, Apple, Pineapple)	1 0
Bender Fender (Apple, Passionfruit, Ginger)	10
Vita King (Orange, Pineapple, Mint)	10
C52 All Green (Apple, Cucumber, Lime, Kale)	10
Pure Passion (Passionfruit, Watermelon, Apple)	10
The Defender (Orange, Carrot Ginger)	10

### SOFT DRINKS

Coke	3.5
Coke Zero	3.5
Sprite	3.5
Fanta	3.5
Lemon Lime Bitters	4
Sparkling Water	4.5
Still Water	3.5
V	4
Red Bull	4
SMOOTHIES	

Banana	1 0
Banana & Honey	1 0
Banana & Chocolate	1 0
Peanut butter & Banana	1 0
Mango	1 0
Mango & Passionfruit	1 0
Berry Madness	1.0



MENU









MAINS

# NIGHT MENU

TO SHARE

MIXED CHICKEN PLATE  Mix of succulent southern fried and devilled wings coated in hot, vibrant spices served C52 ranch dressing  FISH TACOS  3 Tacos with tempura battered deep sea Cod, drizzled with spicy mayo and vinaigrette inside a lightly toasted tortilla, topped with shredded mixed cabbage, diced capsicum, corn kernels, shallots and coriander  LEBANESE TACOS  3 Tacos with, Lebanese seasoned ground beef, scrambled eggs, tomato salsa, avacado,drizzled with spiced mayo and tomato relish inside a lightly toasted tortilla  LEBANESE MIX	
FISH TACOS  3 Tacos with tempura battered deep sea Cod, drizzled with spicy mayo and vinaigrette inside a lightly toasted tortilla, topped with shredded mixed cabbage, diced capsicum, corn kernels, shallots and coriander  LEBANESE TACOS  3 Tacos with, Lebanese seasoned ground beef, scrambled eggs, tomato salsa, avacado,drizzled with spiced mayo and tomato relish inside a lightly toasted tortilla  LEBANESE MIX	
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3 Tacos with, Lebanese seasoned ground beef, scrambled eggs, tomato salsa, avacado, drizzled with spiced mayo and tomato relish inside a lightly toasted tortilla	
LEBANESE MIX	
2 pieces each of homemade sumbousek, kibbeh and spring rolls served with yoghurt	
CHEESE & FRUIT PLATTER Seasonal Fruits - 35	
watermelon/kiwi/orange/apple wedges/straweberries served with mixed cheeses, marinated olives and wafers	
WATERMELON SALAD WITH FETA	
watermelon, fetta, pistachio,mint dressed with pomegranate lemon and sumac	
EXTRAS	
Garlic Bread 1	0
	CHEESE & FRUIT PLATTER Seasonal Fruits - watermelon/kiwi/orange/apple wedges/straweberries served with mixed cheeses, marinated olives and wafers  WATERMELON SALAD WITH FETA watermelon, fetta, pistachio,mint dressed with pomegranate lemon and sumac  EXTRAS Garlic Bread



## NIGHT MENU

## **BURGERS & WRAPS**

#### ANGUS BEEF BURGER 21 Grass-fed Angus beef patty with American cheese, house-made burger sauce, oak lettuce, tomatoes, beetroot and sweet caramelized onions on a sesame milk burger bun with a side of chips

#### SOUTHERN FRIED CHICKEN 21 BURGER

Crispy fried chicken thigh fillet with American cheese, coleslaw with peri-peri sauce, served on a sesame milk burger bun with a side of chips

#### STEAK SANDWICH 25

Grilled grass-fed angus beef steak served on toasted Turkish bread with caramalised onion, rocket, fresh tomato, and C52 house made chimichurri sauce and a side of chips

## SHISHA/ARGILEH

Only served to guests 18 years and over, no children on balcony area.

fresh head apple 55 / orange 59 / pineapple 65

flavours - double apple, apple mint, mint, orange mint, blueberry mint, lemon mint, kiwi, watermelon

replacement head 30

### DESSERT

CHURROS	18
Coated in Cinnamon suger, served with Belgium chocolate sauce and chocolate crumble.	10
ACAI & FRUIT BOWL	18

House made granola, banana, coconut,
strawberry, blueberries & passion fruit
add: Nutella / Honey / Peanut butter /
Biscoff (\$2 extra)

BRIOCHE TOAST	18
Panfried brioche bread on a beaten egg	10
and cream, served with seasonal fruits,	
vanilla ice cream drizzled with a caramel	
sauce	

C52 BISCOFF WAFFLE	18.5
Served with fresh berries, vanilla ice-cream,	10.5
chocolate and biscoff sauce	

### MIXED BERRY& COCONUT PANCAKE

Served with mixed berry compote,	18
coconut cream, coconut crumble, fairy	
floss, seasonal fruits, maple syrup and a	
scoop of vanilla icecream	

#### MANGO & COCOUNT BLISS Mango & Coconut bread served with 18 mixed berries, dollopp of vanilla ice cream, seasonal fruits, special syrup

## C52 CREPES House made crepes served with choice of

18 seasonal fruits (strawberries, banana, blueberry), and belgium chocolate or salted caramel topped with a scoop of vanilla icecream



## DRINKS

## MOCKTAILS

#### THE UNDERCOVER \$15

The vibrant blend of fresh orange juice, splash of grenadine, lime, mint and simple syrup

#### MINT MOJITO \$15

A crisp blend of mint, tangy lime and soda

#### THE SNOW WHITE \$16

A sweet and creamy drink w/blend of rich coconut mix shaken with a touch of pineapple

## NARWEE AMORE CRUSH \$15

The exquisite blend of tropical fruits perfectly balanced with pineapple, mango and passionfruit and sparkling soda

#### MELON TRAP \$15

A crisp blend of fresh watermelon, honey, fresh mint, zesty lime and a splash of sparkling soda

## HOT DRINKS

COFFEE	S	M	L
Cappuccino, Latte, Flat White	4.5	5	6
Long Black	4.5	5	6
Short Black, Macchiato	4.5	Χ	Χ
Piccolo Latte	4.5	Χ	Χ
Mocha, Chai Latte	5	5.5	6.5
Extra Shot	. 5 0	.50	. 50
Syrup	. 5 0	.50	. 50
Alternative milks	1	1	1

#### TEA

Jasmine green	5
Egyptian peppermint	5
Sencha green	5
Lemongrass and ginger	5
Earl grey	5
English breakfast	5

## COLD DRINKS

Mango & Passionfruit

Berry Madness

#### COFEE

Iced Latte	1 0
lced Chocolate, Mocha Frappe	1 0
MILKSHAKES	
Chocolate	8
Strawberry	8
Banana	8
Caramel	8
Biscoff	1 0
FRAPPES	
Mango	1 0
Mango & Passionfruit	1 0
All Berry Bang	1 0
Lemon & Mint	1 0
SMOOTHIES	
Banana, Banana & Honey	1 0
Peanut butter & Banana	1 0
Mango	1 0

#### **HOUSE JUICE**

Pink Pantner (Watermeion, Appie, Pineappie)	10
Bender Fender (Apple, Passionfruit, Ginger)	10
Vita King (Orange, Pineapple, Mint)	10
C52 All Green (Apple, Cucumber, Lime, Kale)	10
Pure Passion (Passionfruit, Watermelon, Apple)	10
The Defender (Orange, Carrot Ginger)	

#### FRESH SQUEEZED JUICE

Orange	1 0
Apple	1 0
Watermelon	1 0
Add Ginger	2

10

10

SOFT DRINKS	
Coke, Coke Zero, Sprite, Fanta	4.0
Lemon Lime Bitters	4.0
Sparkling Water	4.5
Still Water	3.5
V, Red Bull	4.5