



A Bailey
Christmas



EAT, DRINK, BE MERRY

'Tis the season for great food, excellent wine and seriously good times...So you're invited to shut down your laptops and settle in for a long lunch at Cairns' newest relaxed fine-dining venue, CC's Bar and Grill.

With à la carte offerings and cleverly curated group menus, get festive with a celebration of some of Australia's finest produce, our own Crystalbrook Signature Beef and a selection of over 150 different world-class wines.

Christmas never tasted so good.



CC'S BAR AND GRILL

SET MENU

Two-course share style \$65.00 per person
For 10 or more guests

To start

(Share board)

Crystalbrook Signature Beef flank bruschetta

Salmon and beetroot gravlax

Grilled asparagus spears

Citrus crumbed Crystalbrook Signature Beef bone marrow

12-hour braised Crystalbrook Signature Beef cheek

Mains

(choice of one)

Corn-fed chicken breast

with roasted and braised baby gem potatoes with bacon lardons, peas and chicken broth

Pressed pork belly

with sautéed red cabbage, puréed carrots and blueberry jus

Beetroot Wellington

Smoked beets and mushroom duxelles, baked in pastry (VG)

Crystalbrook Signature Beef Sirloin 200g

with red wine jus with green beans and steakhouse chips

Crystalbrook Signature Scotch Fillet 200g

with red wine jus with green beans and steakhouse chips

Dairy, bakehouse and beyond

(Add a sweet finish for an additional \$10.00 per person)

Gelato and sorbet (two scoops)

Vanilla, chocolate, macadamia nut, strawberry cheesecake or raspberry sorbet

Chocolate hazelnut marquee slice with white chocolate and blood orange sorbet

(V) Vegetarian (VG) Vegan (GF) Gluten Free



CC'S BAR AND GRILL

SET MENU

Three-course share style \$85.00 per person
For 10 or more guests

For the table

Artisan sourdough
with salted butter
and Yarra Valley
extra virgin olive oil

To start

(Share board)

12-hour braised
Crystalbrook
Signature Beef
cheek

Salmon and
beetroot gravlax

Crystalbrook
Signature Beef
flank bruschetta

Citrus crumbed
Crystalbrook
Signature Beef
bone marrow

Grilled asparagus
spears

Caesar salad

(For the table)

Prepared at the table
with parmesan,
croutons, thick-cut
bacon lardons and
anchovies (optional)

Mains

(choice of one)

**Corn-fed
chicken breast**
with roasted, braised
baby gem hearts,
potatoes, bacon
lardons, peas,
chicken broth

Pressed pork belly
with sautéed red
cabbage, puréed
carrots and
blueberry jus

**Beetroot
Wellington**
Smoked beet and
mushroom Duxelles
baked in pastry (VG)

**Crystalbrook
Signature Beef
Sirloin 350g**
with red wine jus
with green beans
and steakhouse
chips

**Crystalbrook
Signature Scotch
Fillet 200g**
with red wine jus
with green beans
and steakhouse
chips

Australian cheese board

A selection from
our daily cheese
showcase served
with macadamias,
crackers and
accompaniments

(V) Vegetarian
(VG) Vegan
(GF) Gluten Free



Contact

To make a reservation please email
bailey.restaurants@crystalbrookcollection.com

