



## Christmas Day at CC's Bar and Grill

**\$149 per person**

All dishes are designed to be shared  
Glass of Perrier Jouet 'Grand Brut' champagne upon arrival

### To start

Crispy baked bread with local extra virgin olive oil (DF)

---

### Entrées

Whole prawns with charred lemon cheeks and a mustard dill sauce (GF)  
Orange and gin-cured salmon gravlax with a pickled fennel salad (GF)(DF)  
Smoked mushroom and beetroot tartare (GF)(V)  
Chicken, apricot and pine nut terrine (GF)

---

### Mains

Slow roasted CC's Signature Crystalbrook Beef whole sirloin  
served medium rare to medium with herb and mustard crust and a horseradish jus  
Sous vide sage butter turkey roulade  
with red current cranberry, herb stuffing and traditional gravy

---

### Sides

Cinnamon and honey roast pumpkin (GF)(V)  
Rosemary and confit garlic roast potatoes with truffle butter (V)  
Sautéed green beans with toasted almonds (V)  
Smoked paprika cauliflower steaks with bechamel gratin and pomegranate seeds (V)

---

### Desserts

CC's Bar and Grill tropical pavlova (GF)  
accompanied by local fresh fruits and chef's selection of sauces, praline and chantilly cream  
Traditional Christmas pudding  
with brandy anglaise

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

