

## New Year's Eve at CC's Bar and Grill

### To start

Artisan sourdough with Yarra Valley extra virgin olive oil

### Entrées

*to share*

#### Crystalbrook Signature Beef bruschetta

chargrilled steak, crispy sourdough, cherry tomato and chimichurri sauce

#### Sage smoked kangaroo

roast pumpkin mousse, macadamia butter, crisp sautéed kiplers and wild mushroom jus (GF)

#### South Australian Yellow Tail king fish ceviche

vanilla, pickled fennel, pink peppercorns, dill crème fraîche, micro herbs (GF)

#### Sydney rock oysters

### Main

*choice of one*

#### Smoked mushroom and caramelized leek tart

smoked king brown and shimeji mushrooms, caramelized leeks, wild rocket, aged balsamic (VG)

#### Pan seared local seasonal fish

pan seared with lemon butter, fondant potatoes, shellfish velouté and herb infused extra virgin olive oil

#### Slow braised Tablelands beef brisket (GF)

BBQ glaze, sweet potato mash, red cabbage slaw

New South Wales New England Tablelands | Black Tyde Black Angus 150-day MB2 sirloin 300g

### Sides

*choice of one*

#### Sautéed green beans with almond butter (GF)(V)

#### Roast pumpkin and broccolini (GF)(V)

#### Crunchy Crystalbrook Signature steakhouse chips (DF)(V)

### Palate cleanser

Raspberry sorbet with lime granita

### Desserts

*choice of one*

#### Gelato and sorbet (two scoops) (GF)

Our chefs' seasonal selection

#### Dark callebaut chocolate delicé

with coffee gelato, chocolate crostilliant disks and salted caramel sauce

#### Cheese selection

selection of local and imported cheeses, tomato chutney, dried fruits, and crackers

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

