

The Crystalbrook Station story

We believe that good cooking and good eating starts with good farming. That's why we bought a cattle station.

Located at the very heart of our business and 180km west of Cairns lies Crystalbrook Station. It's so central to everything we do and what we believe in, we named our entire collection after it.

Think: 85,000 acres of beautifully secluded, rolling Australian outback with crystal blue skies, rich red earth and over 5000 head of roaming cattle.

Yes, we farm our own beef. We wanted to supply our restaurants and hotels with some of the finest beef available in Australia.

We wanted to ensure our cattle were raised using superior breeding practices and top-tier standards.

We wanted to bring an authentic dining experience to Cairns and showcase the rich diversity of produce available in the region to Australia and the world.

Welcome to CC's Bar and Grill. Crystalbrook Collection's signature steakhouse showcasing Crystalbrook Signature Beef.

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

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**15% public holiday surcharge applies*



Appetisers

Salmon gravlax 24

Beetroot puree, rocket, caper berries, asparagus

Crystalbrook Signature Beef carpaccio 24

Horseradish cream, asparagus spears, shaved parmesan

Australian kangaroo tartare 22

Capers, shallots, Himalayan sea salt, cornichons, sous vide egg yolk, crispy croûtons, Dijon mustard, chives (DF)

Petrossian Caviar (10g) (Market price)

Served with blini and crème fraiche (GF)

Australian oysters (Market price) (GF) (DF)

Ask your Food Guide for today's oyster specials

To start

Grilled asparagus 21

Panko crumbed poached egg, shaved parmesan, truffle dressing (V)

Tropical North Queensland prawn cocktail 26

Avocado, baby leaves, sundried tomatoes, Marie Rose sauce, caviar (GF) (DF)

Far North Queensland crab cakes 23

Shaved fennel, remoulade sauce (DF)

Crystalbrook Signature Beef bruschetta 18

Char-grilled flank steak, crispy ciabatta, chimichurri sauce

Salads

Caesar salad 18

Classic. Parmesan, croûtons, thick-cut bacon lardons, anchovies (optional)

Crystalbrook Signature Beef steak salad 21

Roasted pumpkin and artichokes, Kalamata olives, young greens, shaved parmesan, herb vinaigrette

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Crystalbrook Signature Beef

Served with grilled bone marrow and your choice of sauce

Wet aging

Cuts of beef are packed in their own juices and refrigerated, allowing the beefs natural enzymes to tenderize the meat while sealing in moisture.

Crystalbrook Signature Beef tenderloin 200g / 300g 44 / 52

Considered by many to be the most elegant steak cut from the centre portion of the tenderloin (GF) (DF)

Crystalbrook Signature Beef sirloin 200g / 350g 38 / 48

A juicy cut, this is a preferred treat of the real outback steak eater (GF) (DF)

Crystalbrook Signature Beef scotch fillet 300g 43

Juicy and tender, this popular cut is favoured for its rich, meaty flavour (GF) (DF)

Dry aging

Dry aging involves exposing naked cuts of beef to carefully controlled temperature and humidity levels over a period of time. This significantly enhances flavour and aroma while natural enzymes break down connective tissue to ensure tenderness.

Crystalbrook Signature Beef tomahawk (Market size and price)

Named after its resemblance to the iconic Native American axe, this warrior of a cut is exquisitely tender with its own distinctive dry-aged flavours (GF) (DF)

Crystalbrook Signature Beef rump 400g 65

Big, bold, pungent and packed full of flavour, this is a favourite of dry aging enthusiasts (GF) (DF)

Crystalbrook Signature Beef sirloin 350g 75

Subtle dry-aged flavours that are still juicy and succulent, ideal for anyone new to dry-aged beef (GF) (DF)

Sauces 4

Included with all Crystalbrook Signature Beef and wider pasture cuts

Béarnaise / whisky pepper bacon / forest mushroom / red wine jus / chimichurri / truffle butter / horseradish cream

Toppers 12

Scallops / chargrilled tiger prawns / maple bacon

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Wagyu

*Served with wasabi, garlic chips, homemade mustard and jus
We suggest Wagyu is best enjoyed medium or rare*

Australian Full Blood Wagyu (GF) (DF)

M9+ Sirloin 180g **120** M9+ Rump tip 200g **84**

Japanese Wagyu (GF) (DF)

A5 Sirloin 150g **190**



What is a Marble Score?

A marble score is the way of grading Wagyu. Marbling refers to the fine intramuscular fat within a cut of meat. As the steak is rendered, the fat melts into and further flavours the meat.

Distribution and texture of marbling are key to determining a marble score. The finer the texture and more concentrated and evenly distributed the marbling is, the higher the marble score and the softer and silkier the meat will be.

Australian Wagyu grading scores goes from zero (no marbling) to M9+ indicating extraordinary amounts of marbling.

Japanese Wagyu is graded according to the Japanese Beef Grading System.

This system looks at yield from A to C and beef quality from 1 to 5 with an A5 grading the highest grading Wagyu can score.



Other favourites

Pressed pork belly 34

Sautéed red cabbage, puréed carrots, blueberry jus (GF)

Corn-fed chicken breast 32

Roasted, braised baby gem hearts, potatoes, bacon lardons, peas, chicken broth (GF)

Baked coral trout 40

Brunoise vegetables, shellfish bisque (GF)

Beetroot Wellington 31

Smoked beet, mushroom Duxelles, baked in pastry (VG)

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On the side 8

Truffled mac and cheese

Crispy onion rings (V)

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

Roasted pumpkin and broccolini (GF) (V)

Creamy mash potato (V)

Crunchy Crystalbrook steakhouse chips (DF) (V)

Dairy, bakehouse and beyond

Chocolate hazelnut marquee slice 17

Served with white chocolate and blood orange sorbet

Crème brûlée 16

Served with pistachio biscotti, Limoncello granita

Cheese selection

Select from our daily showcase of Australian and International cheeses

Served with macadamias, crackers and accompaniments

Three cheeses 24 / Five cheeses 35

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