

Crystalbrook Station, our 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,
and you know what they say: if you want to do something right,
you've got to do it yourself.

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

We're cash-free! As part of our Mindfully Safe heightened hygiene measures, please
note we no longer accept cash as payment. **Debit and all major credit cards remain very welcome.**

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

 @ccsbarandgrillbycrystalbrook  @ccsbarandgrill.crystalbrook *15% public holiday surcharge applies



Crystalbrook Signature Beef

Served with grilled bone marrow and your choice of one sauce

Wet aged

All Gluten Free and Dairy Free

Crystalbrook Signature Beef sirloin 200g 35

New South Wales New England Tablelands | Black Tyde Black Angus 150-day MB2 sirloin 300g 49

Southeast Queensland | grass fed tenderloin beef 250g 56

Grasslands 100% grass fed scotch fillet Beef 300g 55

Premium

New South Wales New England Tablelands | Black Onyx pure Black Angus 270-day MB3 scotch 300g 82

New South Wales New England Tablelands | Black Onyx pure Black Angus 270-day MB3 sirloin 300g 81

served with grilled bone marrow and your choice of sauce

Rangers Valley Wagyu X MB5+ striploin 250g 95

served with egg yolk gel and black salt (GF)(DF)

Dry aged

All dry age is subject to availability

Crystalbrook Signature Beef 70-day rump 400g 80

Crystalbrook Signature Beef 45-day sirloin on the bone 350g 75

Crystalbrook Signature Beef 45-day tomahawk (market price)

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CC'S BAR & GRILL

Sauces (GF) 5

Included with all Crystalbrook Signature Beef and wider pasture cuts

béarnaise / whiskey pepper bacon / forest mushroom / red wine jus
chimichurri / truffle butter/Mareeba black garlic compound butter

Steak toppers

grilled local red claw 21/ Far North Queensland grilled prawns 15
grilled scallops 18/ battered onion rings 7/ herb roasted field mushrooms 14

Other Station favourites

Smoked mushroom and caramelized leek tart 28

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

Pan seared local seasonal fish 40

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

Slow braised Tablelands beef brisket (GF) 32

BBQ glaze, sweet potato mash, red cabbage slaw

400g Berkshire forequarter pork chop 34

marinated in Australian salt bush and mountain pepper confit
garlic mash, broccolini and apple cider vinegar with whole grain mustard sauce

On the side

Sautéed green beans with almond butter (GF)(V) 12

Roast pumpkin and broccolini (GF)(V) 9

Smoked bacon and Mareeba black garlic mac and cheese 12

Creamy mash potato (GF) (V) 9

Creamy truffle mash potato (GF) (V) 12

Garlic and herb Portobello mushrooms (GF) (VG) 15

Crunchy Crystalbrook Signature steakhouse chips (DF)(V) 9

Beer battered onion rings with garlic aioli (DF) 14

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CC's meat tasting board 420

feeds up to five people | choice of four sides | comes with one of each sauce, egg yolk gel, black salt

Black Onyx pure Black Angus 270-day aged MB3 scotch 300g

Black Onyx pure Black Angus 270-day aged MB3 sirloin 300g

Grasslands 100% grass feed scotch fillet beef 300g

Crystalbrook Signature Beef 45-day aged sirloin 300g

Wagyu X MB5+striploin 200g

grilled bone marrow

Dessert

Gelato and sorbet (two scoops) 12

our chefs' seasonal selection

Salted butterscotch crème brûlée 16

served with sticky date shortbread

Dark callebaut chocolate delice 18

with coffee gelato, chocolate crostiliant disks and salted caramel sauce

Cheese selection 18 | 25

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

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Two-course dinner 69

*Minimum of two per table | Two-course wine matching 30
Please ask your food guide about our wine matching*

To start

artisan sourdough with Dukkha and Yarra Valley extra virgin olive oil

Entree

CC's share board

Crystalbrook Signature Beef bruschetta, sage smoked kangaroo (GF),
South Australian Yellow Tail king fish ceviche (GF) and Sydney rock oysters

Main

Choice of one

Crystalbrook Signature Beef sirloin 200g

grilled bone marrow and your choice of sauce

Sauces (GF)

choice of one

béarnaise / whiskey pepper bacon / forest mushroom red wine jus / chimichurri (VG) / truffle butter

Slow braised Tablelands beef brisket

BBQ glaze, sweet potato mash, red cabbage slaw

Pan seared local seasonal fish

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

Smoked mushroom and caramelized leek tart

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

Sides

Choice of one

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

Roast pumpkin and broccolini (GF)(V)

Creamy mash potato (V)

Crunchy Crystalbrook Signature steakhouse chips (DF)(V)

Dessert

add on for 10

Gelato and sorbet (two scoops)

our chefs' seasonal selection

Salted butterscotch crème brûlée

served with sticky date shortbread

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Three-course dinner 89

To start

artisan Sourdough with Dukkha and Yarra Valley extra virgin olive oil

Entree

CC's share board

slow braised Tablelands beef brisket, Crystalbrook Signature Beef bruschetta, grilled local red claw with citrus herb crust, grilled scallops (GF)

Main

Choice of one

Slow braised Tablelands beef brisket

BBQ glaze, sweet potato mash, red cabbage slaw

Pan seared local seasonal fish

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

Smoked mushroom and caramelized leek tart

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

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

Grasslands 100% grass fed scotch fillet beef 300g

Sides

Choice of one

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

Roast pumpkin and broccolini (GF)(V)

Creamy mash potato (V)

Garlic and herb Portobello mushrooms (VG)

Crunchy Crystalbrook Signature steakhouse chips (DF)(V)

Beer battered onion rings with garlic aioli (DF)

Dessert

Gelato and sorbet (two scoops)

our chefs' seasonal selection

Salted butterscotch crème brûlée

served with sticky date shortbread

Cheese selection

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

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