

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

## To start

**Artisan sourdough** 🌱🥬🥕  
with Yarra Valley extra virgin olive oil



## Entrée

**10-day dry aged salmon ceviche (GF)(DF)** 🌱🥬🥕

**Dukkha-crusted smoked kangaroo (GF)(DF)** 🌱🥬🥕🍷

**Crystalbrook Signature Beef bruschetta (DF)** 🌱🥬🥕

**Grilled Atherton red claw with citrus green herb salsa (GF)(DF)** 🌱🥬🥕

**Local tiger prawns with confit garlic (GF)(DF)** 🌱🥬🥕



## Main

*Please choose one of the following*

**Slow-braised Tablelands beef brisket (GF)** 🌱🥬🥕  
with smoked whiskey glaze, gouda and sautéed red cabbage emulsion, pickled pear and charred rosemary shallots

**Pan-seared local seasonal fish (GF)** 🌱🥬🥕  
served with pumpkin purée, activated charcoal potato mash, Dutch carrots, parsnip crisps and lemon oil

**New England Tablelands of New South Wales Black Tyde Black Angus 150-day aged MB2 sirloin 300g (GF)(DF)** 🥬🥕  
served with bone marrow, wild rocket and red wine jus

*Upgrade to*

**Rangers Valley | Black onyx pure Black Angus 270-day aged MB3 sirloin 300g** 🥬🥕 **\$50**

**Confit duck leg (GF)** 🌱🥬🥕  
Charred sous vide leeks in duck fat, beetroot and apple purée, angel hair potato nest and blood orange jus

**Blackened butter nut squash (V)(GF)** 🌱🥬🥕🍷  
Herb and olive oil confit squash with pumpkin soup gel, roasted baby beetroot, saltbush potato galette and crispy kale



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## Sides

*All mains come with a choice of one side*

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

Roast pumpkin and broccolini (GF)(V)  

Crunchy Crystalbrook Signature steakhouse chips (DF)(V) 

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## Palate cleanser

Blood orange sorbet with lime granita

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## Dessert

*share board*

House-made Callebaut dark chocolate crème brûlée     
served with date shortbread and fresh, macerated strawberries

White chocolate mousse with fresh berries     
House-made Callebaut white chocolate mousse, fresh seasonal berries,  
toasted coconut, and oat crumble with cinnamon puff

### Dietaries

(V) Vegetarian (VG) Vegan (VGA) Vegan option available (GF) Gluten free (DF) Dairy free  
Please advise of any food allergies.

### Climate Calories

 Locally sourced - contains locally sourced produce (three hours)  Reducing waste - pickling and preserving, zero-waste vegetables  
 Ethical meats - using the whole beast, line caught fish, sustainable farming  Eco friendly packaging - produce supplied in 100% recycled or bio-packaging  
 Culturally considered - native ingredients and working with indigenous communities

**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.**

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

