

# Crystalbrook Collection

The Lodge

## 3 DAY MENU

### DAY 1

#### SUN DOWNER

Homemade barramundi spring rolls served  
with chilli lime dipping sauce

#### ENTREE

Red Claw ravioli served with burnt  
sage butter and crispy pancetta

#### MAIN COURSE

Grass-fed eye fillet steak on crushed potatoes,  
confit garlic and broccolini topped with tomato chill jam

#### DESSERT

Bush honey panna cotta served  
with Emerald Creek vanilla bean ice cream

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## 3 DAY MENU

### DAY 2

#### LUNCH

Thai beef salad

#### SUN DOWNER

Mini pancetta, feta and sun-dried tomato quiches topped with caramelised onion

#### ENTREE

Sliced bush-spiced kangaroo loin on a salad of rocket with roasted pumpkin, goats cheese and raspberry balsamic glaze

#### MAIN COURSE

Macadamia crusted wild-caught barramundi from the Gulf of Carpentaria on a bed of cauliflower puree with a roasted cherry tomato and thyme sauce

#### DESSERT

Kaffir lime and coconut crème brûlée served with Emerald Creek Davidson plum sorbet

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## 3 DAY MENU

### DAY 3

#### LUNCH

Warm coconut poached chicken salad

#### SUN DOWNER

Cheese platter with assorted  
Australian cheeses and fruit

#### ENTREE

Mushroom and goats cheese arancini  
balls with saffron and garlic aioli

#### MAIN COURSE

Char-grilled pork fillet on a bed of apple  
and pear slaw with sweet potato galette

#### DESSERT

Sticky date pudding served with Emerald Creek  
vanilla bean ice cream and toffee sauce