

## 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 Onyx pure Black Angus 270-day aged MB3 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

