

Three-course menu 99

minimum of two per table

To start

artisan sourdough with dukkah and Yarra Valley extra virgin olive oil 🌱🥬🍷

Entree

CC's share board 🌱🥬🍷

10-day dry aged salmon ceviche, dukkha crusted smoked kangaroo, Crystalbrook Signature Beef bruschetta and grilled Atherton red claw with citrus green herb salsa

Mains

choice of one

Slow braised Tableland beef brisket 🌱🥬🍷

smoked whiskey glaze, gouda béchamel, sautéed red cabbage, housemade potato crisps, pickled pear and charred rosemary shallots (GF)

Crystalbrook Signature Beef sirloin 200g 🌱🥬🍷

grilled bone marrow and your choice of sauce

*béarnaise / whiskey pepper bacon / forest mushroom / red wine jus / chimichurri / truffle butter
/Mareeba black garlic compound butter / local blue cheese sauce (all GF)*

Pan seared local seasonal fish 🌱🥬🍷

roast pumpkin emulsion, activate charcoal potato mash, Dutch carrot, parsnip crisp and lemon oil (GF)

Blackened butter nut squash 🌱🥬🍷

herb and olive oil confit squash with pumpkin soup gel, roasted baby beetroot, Australian saltbush potato galette and crispy kale (V)(GF)

Confit duck leg 🌱🥬🍷

charred sous vide leek in duck fat, beetroot and apple puree, angel hair potato nest and blood orange jus (GF)

South East Queensland | Black Angus 150-day aged MB2 sirloin 300g 🌱🥬🍷

grilled bone marrow and your choice of sauce

***add Rangers Valley | Wagyu X MB5+ striploin 250g 55** 🥬🍷



CC'S BAR & GRILL

On the side

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

Housemade Callebaut dark chocolate crème Brulé 🌱🌿🌿

served with date shortbread and fresh macerated strawberries

Callebaut housemade white chocolate mousse 🌱🌿🌿

served with fresh seasonal berries, toasted coconut and oat crumble, cinnamon puff

Cheese selection 🌱🌿🌿

selection of local cheeses, chutney, dried fruits and crackers

All desserts can be made gluten free on request



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

