

## 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

