



paper crane

Favourites Feast

Is the decision too hard? Our chefs can choose for you so you can sit back and enjoy.

**Available for two or more people
\$65pp - six dishes**

Famished Favourites Feast

Super hungry and can't decide? Just say the word and we can decide for you.

**Available for two or more people
\$95pp - ten dishes**

Small Dishes

- Yellowtail Kingfish ceviche with a surprise rice crunch (five pieces) (GF) 16
- Sashimi of salmon and tuna fillet with wasabi and pickled ginger (GF) 19
- Spicy Isaan calamari with ground roasted rice, arugula and caramelised limes (GF) 15
- Paper Crane hoisin duck spring rolls (two pieces) 14
- Onion bhaji House-made bhaji served on a mint and pea puree (V)(GF) 14
- Steamed bao bun with roast pork, Asian slaw and hoisin sauce (three pieces) 14
- Braised beef cheek with daikon and pickled vegetables (GF) 18
- Chicken and chive dumplings served with a herb infused salad (three pieces) 13
- Scorched cauliflower san choi bow served with chilli, Asian herbs and fresh coconut (three pieces) (V)(GF) 13

SUBSTANTIAL

- Wagyu tataki seared sirloin with Asian herb salad and ponzu sauce (GF) 39
- Vodka flamed locally caught prawns with coconut and sweet chilli sauce topped with crispy noodles 34
- Crispy pork belly in a sticky caramelised coating served with baby vegetables, wasabi peas and red wine jus 26
- Wok-fried tofu with black bean sauce, Asian greens and steamed jasmine rice (V)(GF) 24
- Duck confit khao soi lao curry Myanmar, Laos and northern Thailand duck leg curry served with noodles lotus root and crispy roti 24
- Pad ka-prao wok-fried beef with Asian herbs, garlic, chilli, steamed jasmine rice and fried egg 25
- Wok-fried pork, tofu kimchi and Asian greens (GF) 25
- Pork belly ramen with local hand made noodles in a soy and pork broth 25

CRYSTALBROOK Signature BEEF Share Dishes

- Crystalbrook short ribs slow cooked in Asian marinade 48
- 350g sirloin steak with Thai salad (GF) 45
- Tomahawk steak with green papaya salad (GF) Market price

Dry Aged Beef*

Aged for a minimum of 60 days to increase flavour and tenderness

- Sirloin steak with Thai salad (GF) Market price

*Our Crystalbrook Signature Beef is dry aged on site for a minimum of 60 days.
Please chat to our Food and Drink Guides for the full story.

TO SHARE

- Tropical North Queensland mud crab
 - Singapore chilli crab served with fried buns Market price
 - Steamed with Thousand Island dressing, Thai seafood dressing, fresh lime (GF) Market price
- Tempura local prawns and vegetables served with ponzu sauce 28
- Tempura soft shell crab with green papaya salad and wasabi dressing 36
- Sizzling Korean beef served with caramelised onion, lettuce and a selection of condiments: Kimchi, sliced garlic, pickled turnips, tofu, sesame oil, chopped chilli 25
- Whole Barramundi with ginger, scallions and soy 48
- Deep fried whole Reef fish with green mango salad (GF) Market price
- Sizzling sweet and spicy prawns served with steamed rice 28
- Korean crunchy chicken pieces with hot sauce (GF) 250g 22 500g 36

SIDES

- Wok-fried Asian greens with garlic and chilli (V) 8
- Steamed jasmine rice (V) 6
- Prawn crackers 6
- Paper Crane slaw with chilli, lime and coconut pickle (V) 7
- Smashed potatoes with lemon and rosemary (V) 8
- Green papaya salad 9

THE SWEET STUFF

- Five spice orange and chocolate tartlet served with fresh berries and vanilla gelato 14
- Raspberry and white chocolate mousse served with fresh berries and local green-tea gelato 14
- Lemon and lime baked cheesecake with shredded coconut (GF) 14
- Seasonal Tropical North Queensland fruit plate 12

SIGNATURES

- Deep fried vanilla gelato with warm chocolate ganache, and Oreo crumbs 17

LIQUID OPTION

- Vietnamese Espresso Martini Absolut Vodka shaken with Two Seasons coffee beans and Kahlua then gently poured over a shot of condensed milk 18

(VG) Vegetarian (GF) Gluten Free (V) Vegan

15% surcharge applies on Public Holidays