



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

Duck confit khao soi lao curry Myanmar, Laos and northern Thailand duck leg curry served with noodles lotus root and crispy roti 24

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

Signature BEEF Share Dishes

CRYSTALBROOK

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](#)

Whole Barramundi with ginger, scallions and soy 48

Deep fried whole Reef fish with green mango salad (GF) [Market price](#)

Korean crunchy chicken pieces with hot sauce (GF) 250g 22 500g 36

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

Sizzling sweet and spicy prawns served with steamed rice 28

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