

FROM THE OCEAN

Cold smoked ocean trout tartare with red chilli mayonnaise, salmon roe and rice crackers (GF) 21

Sashimi of tuna and salmon served with wasabi and pickled ginger 24

Yellowtail kingfish ceviche with a surprise rice crunch (GF) 18

Fresh Australian oysters (four per serve) Natural (GF) 18
With nam jim dressing 20

DUMPLINGS AND BUNS

Four pieces

Mushroom dumplings with sesame soy chilli dressing (VG) 16

Chicken and corn dumplings with dashi ginger mayonnaise 17

Pork and cabbage dumplings with Sichuan pepper sauce 17

Two pieces

BBQ vegan bao served with Asian salad (VG) 16

SMALL

Seafood cracker served with jim jaew 6

Steamed edamame pods with tōgarashi pepper (VG)(GF) 7

Scorched cauliflower marinated san choi bow with nam jim dressing (VG) 16

Crystalbrook Signature charred Thai beef salad with papaya, spinach, onion, tomato, nam jim dressing and crushed peanuts 22

Paper Crane duck spring rolls with hoisin sauce 18

Five-spice grilled pork belly with plum sauce and Asian salad (GF) 21

Spiced Isaan calamari with nam jim dressing (GF) 19

Sticky chicken spareribs with lime chilli glaze (GF) 20

Braised Crystalbrook Signature Beef cheeks with pickled vegetables (GF) 21

Steamed Reef-fish parcels wrapped in a banana leaf with Asian greens and coconut sauce 18

SUBSTANTIAL

Tropical North Queensland mud crab with coriander, spring onion and fried bao buns 140

- Singapore chilli crab style
- or
- Steamed with Thousand Island dressing and fresh lime

Whole steamed barramundi with ginger, scallions and soy sauce 75

Deep-fried whole Reef-fish with nam prik pao, pink grapefruit and coconut salad 90

FEED ME FAVOURITES

Decision fatigue? Let our chefs choose for you, so you can sit back and enjoy. Available for two or more people. \$70 per person.

NOT TOO SMALL, NOT TOO BIG

Chicken and prawn nasi goreng 28

Beef pad ka-prao topped with fried egg and Asian herbs 30

Duck confit khao soi lao curry 32

Vodka flamed Far North Queensland prawns with coriander, coconut cream, sweet chilli and crispy noodles 36

Wok-fried black bean tofu with Asian greens (VG) 24

Spinach, pumpkin and tofu curry (V)(GF) 27

Braised Crystalbrook Signature Beef short rib beef rendang* 32

Grilled tiger prawns with XO sauce, spring onion, snow peas and green beans 42

Stir-fried Javanese tempe with eggplant, Asian herbs, sweet chilli sambal and sesame (VG) 24

Filipino-inspired grilled pork chop with adobo sauce and vegetables 36

150g Wagyu M4 beef tataki (GF) 48

Grilled tandoori chicken thigh with mango, cashew nuts and mint salad (GF) 32

Sizzling plate with sweet and mild spiced Far North Queensland prawns 32

ON THE SIDE

Steamed rice 6

Naan bread 8

Thick fries 8

Lotus root chips with sriracha mayonnaise 10

Fried Asian greens with crispy lotus, oyster sauce 12

Paper Crane slaw 12

Broccolini black bean sauce sambal oelek (mild chilli) (VG) 14

SOMETHING SWEET

Chef's selection mochi with fruit and ice cream 16

Lemon and lime cheesecake with shredded coconut 16

Five-spiced orange and chocolate tartlet 16

Signature dessert, deep-fried stuffed roti with caramelised banana, crushed peanuts and coconut gelato 16

Matcha-misu with green tea gelato and a sesame tuile, designed to share 24

CRYSTALBROOK SIGNATURE BEEF

300g Crystalbrook Signature Beef sirloin steak 65

Dry-aged Crystalbrook Signature Beef selection [Market price](#)

700g Crystalbrook Signature Beef wet-aged tomahawk steak 110

**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*

Taking advantage of Tropical North Queensland's fresh produce, Paper Crane will transport your taste-buds to the bustling streets of South-East Asia. Offering a dining experience in Cairns like no other, this menu is designed to share.

(V) Vegetarian (GF) Gluten Free (VG) Vegan
15% surcharge applies on public holidays