

Menù della cena

Liquid start

A few beverage's highlighting local ingredients to get the evening started

Johnstone Southside

South Johnstone cane farms hosted many of the first Italians to arrive in North Queensland. The sugar cane plantation and mill are 80 km south-east of Cairns. This Southside adds the sugar cane juice with Gin, citrus, mint and house made Limoncello.

Hugo Spritz

The sweetness from the Elderflower liqueur is balanced with fresh citrus and mint, then topped with Prosecco and soda

Malfi Original

Italian gin and tonic

Hemingway's Cane Cutter

Antipasti

Freshly house-baked focaccia 8

olives, rosemary, extra virgin olive oil

Caprese (V) (GF) 21

Vannella buffalo mozzarella, Tablelands heirloom tomatoes, basil, aged balsamic

Tonno crudo (GF) 24

marinated, sustainably-sourced Far North Queensland raw tuna, watermelon, blood orange, salted capers, red onion and olive oil

Charcuterie board (GFA) (VA) 24

Jamon serrano, cacciatore hot, salame classico, compressed radicchio and bocconcini. Served with charred bread

Seared reef fish (N) 24

Sustainably-caught local reef fish, fregola, salsa verde, pine nuts, pickled grapes, salmon roe



Piatti

Gluten free pasta available

Morten Bay Bug and Far North Queensland prawn linguini (S) 38

flash fried bug meat, creamed shellfish sauce, tomato, parsley, lemon

Italian pork caserecce 35

caserecce pasta, Italian pork sausage, Napoli sauce, basil

Risotto al tartufo nero (GF) (V) 34

risotto, porcini mushroom ragu, pickled chestnut mushrooms, truffle pecorino

Beef cheek lasagna 34

sous vide beef cheek in tomato sauce, layered house-made pasta, bechamel espuma, mozzarella



Secondi

Pollo cacciatore (GF) 34

sous vide chicken supreme, roast tomato and capsicum sauce, pickled mushrooms, olive tapenade, zucchini, onion

Eggplant parmigiana (VG) (GF) 30

fried eggplant slices, rich tomato sugo, basil, vegan mozzarella

Whole baked Daintree barramundi (S) (GF) 38

Daintree barramundi, piccata and caper sauce, served with a side salad of fennel, orange and rocket

From the Grill

All grill items served with charred baby coz lettuce and shaved pecorino

Choice of sauce

wild mushroom / herb jus / salsa verde

Oakley black label scotch fillet 250g (GF) 45

Crystalbrook Signature Beef rump steak 300g (GF) 42



Contorni

Roast chat potatoes (V) (GF) 11

garlic, rosemary, taleggio cheese

Grilled broccolini and green beans (GF) 11

white anchovy butter

Polenta chips (V) 11

with truffle aioli

Arugula salad (GF) 9

pear, fennel, pecorino, honey and Italian dressing



Dolce

Tiramisu 14

sponge fingers soaked in kahlua and coffee, layered with mascarpone cheese

Chocolate panna cotta (GF) 15

served with edible flowers and fresh strawberries

Orange, polenta and olive oil cake (GF) (N) 15

orange olive oil and polenta cake served with thyme syrup and vanilla ice cream

Affogato (GFA) 10

espresso coffee served with vanilla ice cream and biscotti

Formaggi Misti (GFA) 28

selection of Italian cheese, truffle honey, poached figs and lavosh

Gelato (GFA) (N) 6 per scoop

served with homemade lemon and nut biscotti



Bambini

Fusilli pomodoro (V) (GFA) or bolognese (GFA) 14

Minute steak, chat potatoes, green beans (GFA) 14

Chicken breast, chat potatoes, green beans (GFA) 14

Gelato selection (GFA) 5

Flynn's Italian four-course tasting menu

75 per person

Baked half shell Far North Queensland scallops

dressed with a herb and anchovy dressing

Pumpkin risotto

gorgonzola, crispy sage and pickled pumpkin

Sous vide Crystalbrook Signature Beef rump steak

dry-aged in-house and served with Dutch carrots, Brussel sprout leaves and porcini jus

Orange, polenta and olive oil cake

orange olive oil and polenta cake served with thyme syrup and vanilla ice cream