

Menù della cena

Liquid start

Begin the evening with an aperitivo

Johnstone Southside 18

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 Beefeater Gin, citrus, mint and house made Limoncello.

Hugo Spritz 16

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

Malfi Original 10.5

Italian gin and tonic

Hemingway's Cane Cutter 11

Antipasti

Seared reef fish (N) 23

sustainably caught local reef fish, fregola, salsa verde, pine nuts, pickled grapes and salmon roe

Vanella burrata (GFA) 24

semi dried Tablelands heirloom tomatoes, olive oil, balsamic reduction, charred bread

Charcuterie board (GFA) 24

Jamon Serrano, cacciatore hot, salame classico, compressed radicchio and bocconcini, served with charred bread

Primi Piatti

Gluten free pasta available

East Queensland prawn linguini (S) 38

house-made linguini and charred East Queensland tiger prawn served in a creamed shellfish sauce, tomato concasse and parsley

Risotto al tartufo nero (GF) (V) (VGA) 34

risotto, porcini mushroom ragu, mixed forest mushrooms, truffle pecorino

Ricotta gnocchi (VO) 35

fried house-made ricotta gnocchi in a rich tomato sugo sauce, basil pesto and 24 month aged prosciutto

Secondi

Eggplant parmigiana (VG) (GF) 30

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

Whole baked barramundi (S) (GF) 38

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

Dry Aged Crystalbrook Signature Beef sirloin steak (GF) 42

reared on our farm and dry aged in-house for six weeks, Crystalbrook Signature Beef 300g sirloin steak served with seasonal greens and roast chat potato.

*Served with you choice of sauce
salsa verde / red wine jus / mushroom*

Contorni

Roast chat potatoes (V) (GF) 11

garlic, rosemary, truffle mayonnaise

Grilled green beans and broccolini (GF) (VA) 11

white anchovy butter

Arugula salad (GF) (VA) 11

pear, fennel, pecorino, honey and Italian dressing

Dolce

Tiramitart 14

A chocolate Tart shell filled with coffee crème patisserie, whipped mascarpone, chocolate tuile, compressed strawberries.
Served with chocolate puree

Affogato (GFA) 10

espresso coffee served with vanilla ice cream and biscotti
add Frangelico, Amaretto or Kahlua for 8

Formaggi Misti (GFA) 28

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

Gelato (GFA) (N) 6 one scoop / 10 two scoops

served with homemade lemon and nut biscotti

Flynn's Italian Seasonal Set menu

Two-course 55 (A or D, P or S) / **wine pairing 28**

Three-course 65 (A, P or S, D) / **wine pairing 38**

Four-course 85 (A, P, S, D) / **wine pairing 45**

All menus include house made focaccia and marinated olives.

All wine pairings include limoncello to finish.

Antipasti

choice of one

Asparagus salad (GFA) (VA)

salad of Victorian asparagus, 12-month aged parmesan cream, mint oil, egg yolk puree, and focaccia croutons

150ml Rockbare Riesling, Eden Valley, SA

Cured salmon (GF)

Tasmanian salmon, cured for 24 hours in lemon myrtle, served with charcoal aioli, lemon gel, pickled fennel and micro salad

150ml Maison AIX Dry Rose, Provence, France

Primi Piatti

choice of one

Prawn linguini (GFA) (S)

house-made linguini and charred East Queensland tiger prawn served in a creamed shellfish sauce, tomato concasse and parsley

150ml Monte Tondo Soave DOC, Veneto, Italy

Chicken cannelloni

Darling Downs free range chicken mousse and mushroom cannelloni, chicken stock, seasonal greens, pickled chestnut mushrooms and seared enoki mushrooms

150ml Tarrawarra Estate Pinot Noir, Yarra Valley, VIC

Secondi

choice of one

Veal loin (GFA)

Sous vide Fairlight Veal loin, zucchini puree, fried polenta, marsala wine Jus, banana shallots and black olive crumb.

150ml Viticoltori Senesi Aretini Chianti DOCG, Chianti, Italy

Barramundi (GFA)

pan roasted Queensland Barramundi, aerated pumpkin sauce, charred broccolini, macadamia and pepita and puffed fregola granola

150ml Rockbare Chardonnay, McLaren Vale, SA

Dolce

choice of one

Tiramitart

A chocolate Tart shell filled with coffee crème patisserie, whipped mascarpone, chocolate tuile, compressed strawberries.

Served with chocolate puree

60ml Yalumba Antique Tawny, South Australia

Lemon and olive oil cake (GFA) (DA)

Lemon, polenta and olive oil cake, served with lemon curd, raspberry textures and vanilla bean ice cream

90ml Frogmore Creek Iced Riesling, Coal River, TAS

30ml Housemade Limoncello or orangecello to finish