

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 baked focaccia 8

olives, rosemary, extra virgin olive oil

Bruschetta

tomato and basil 14

chicken liver pate 15

Antipasto (VA)(GFA) 18pp

selection seasonal grilled vegetables, Italian cold cuts and sausage,
Vannella bocconcini, marinated olives

Caprese (V)(GF) 21

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

Tonno crudo 24

marinated raw tuna, watermelon, blood orange, sugarcane,
salted capers, red onion, olive oil

Primi piatti

Gluten free pasta available

Entrée / Main

Tagliolini ai frutti di mare (S) 28 / 38

homemade saffron and charcoal tagliolini, local catch seafood,
white wine, tomato, parsley

Caserecce con salsiccia di maiale Italiana 24 / 35

caserecce pasta, Italian pork sausage, white wine,
sage, aged pecorino

Lasagna al forno 34

baked layers of homemade pasta, Mareeba pork and beef ragù, white sauce,
finished with buffalo mozzarella and basil pesto

Risotto al tartufo nero (V)(GF) 22 / 34

risotto, porcini mushroom ragù, truffle pecorino

Secondi

Pollo al Milanese 32

local free range chicken fillet in breadcrumbs, lemon,
Tablelands tomato and basil salad

Cozze (S) 34

400g Australian mussels in tomato broth with Ouzo,
sugar cane and grilled ciabatta

Melanzane (VG) (GF) 30

grilled eggplant, caponata, vine tomatoes, salsa verde

Baby Barramundi (GF) 42

whole baby Barramundi, with salsa verde, fennel, mint and orange salad

From the Grill

*All grill items are served with
butternut pumpkin and green beans*

Choice of sauce

wild mushroom / herb jus / salsa verde

Rangers Valley scotch fillet 200g 40

Tableland Beef dry aged rump 300g 42

Contorni

Baked kipfler potatoes (V)(GF) 11

rosemary salt, taleggio cheese

Grilled broccolini and green beans (GF) 11

white anchovy butter

Polenta chips (V)(GF) 11

smoked paprika aioli

Arugula salad (GF) 11

pear, fennel, pecorino cheese, honey, and balsamic vinegar

Dolce

Tiramisu 14

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

Gelato di Limoncello (VG) 14

Compressed rockmelon and honeydew

Affogato 10

espresso coffee served with vanilla gelato, biscotti
add Frangelico / Amaretto 18

Formaggi Misti 28

selection of Italian and local cheese, truffle honey, figs, Lavosh

Gelato 6 per scoop

Bambini

Fusilli pomodoro (V) or bolognese 14

Minute steak, kipfler potatoes, beans 14

Chicken Milanese, kipfler potatoes, beans 14

Gelato selection 6

flynn's
italian



@flynnsitalianbycrystalbrook

(V) Vegetarian (VG) Vegan (N) Contains nuts (S) Shellfish (GF) Gluten free
(GFA) Gluten free option available (VA) Vegetarian available  Signature dish

We're cash-free! As part of our Mindfully Safe heightened hygiene measures, please note we no longer accept cash as payment. Debit and all major credit cards remain very welcome.

Please advise of any food allergies. *15% public holiday surcharge applies.