

Flynn festa

69 per person

Antipasti

To share

Freshly baked focaccia

Charcuterie board (GFA) (VA)

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

Caprese (V) (GF)

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

Secondi

choice of one

Far North Queensland prawn linguini (S)

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

Dry Aged Crystalbrook Signature Sirloin Steak (GF)

reared on our farm and dry aged in house for 6 weeks, Crystalbrook signature 300g sirloin steak served with seasonal greens and roast chat potato.

served with either salsa verde, red wine jus or mushroom sauce

Risotto al tartufo nero (GF) (V)

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

Dolce

choice of one

Tiramitar

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

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

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

Enhance your experience

Palate cleanser sorbet **6pp** • Cheese course **10pp** • Affogato **8pp**

(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.

  @flynnsitalianbycrystalbrook

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