

# Tavolo Per Due

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## Four-course set menu with paired wines

**\$99 per person**

**Available Tuesday to Thursday**

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*

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

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

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## 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*



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(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.

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