



Favourites Feast

Is the decision too hard? Our chefs can choose for you so you can sit back and enjoy.

Available for 2 or more people
\$65pp - 6 dishes

Small Dishes

Yellowtail Kingfish ceviche with a surprise rice crunch (five pieces) (GF) 16

Paper Crane hoisin duck spring rolls (two pieces) 14

Chicken and chive dumplings served with a herb infused salad (three pieces) 13

Braised beef cheek with daikon and pickled vegetables (GF) 18

Steamed bao bun with roast pork, Asian slaw and hoisin sauce (three pieces) 14

Onion bhaji House-made bhaji served on a mint and pea puree (V)(GF) 14

Scorched cauliflower san choi bow served with chilli, Asian herbs and fresh coconut (three pieces) (V)(GF) 13

CRYSTALBROOK Signature BEEF Share Dishes

Crystalbrook short ribs slow cooked in Asian marinade 48

350g sirloin steak with Thai salad (GF) 45

Tomahawk steak with green papaya salad (GF) Market price

Dry Aged Beef*

Aged for a minimum of 60 days to increase flavour and tenderness

Sirloin steak with Thai salad (GF) Market price

**Our Crystalbrook Signature Beef is dry aged on site for a minimum of 60 days.*

Please chat to our Food and Drink Guides for the full story.

TO SHARE

Tropical North Queensland mud crab

- Singapore chilli crab served with fried buns Market price
- Steamed with Thousand Island dressing, Thai seafood dressing, fresh lime (GF) Market price

Deep fried whole Reef fish with green mango salad (GF) Market price

Korean crunchy chicken pieces with hot sauce (GF) 250g 22 500g 36

Wok-fried pork, tofu and kimchi with Asian greens (GF) 25

Tempura soft shell crab with green papaya salad and wasabi dressing 36

Whole Barramundi with ginger, scallions and soy 48

SIDES

Wok-fried Asian greens with garlic and chilli (V) 8

Steamed jasmine rice (V) 6

Prawn crackers 6

Paper Crane slaw with chilli, lime and coconut pickle (V) 7

Smashed potatoes with lemon and rosemary (V) 8

THE SWEET STUFF

Five spice orange and chocolate tartlet served with fresh berries and vanilla gelato 14

Raspberry and white chocolate mousse served with fresh berries and local green-tea gelato 14

Lemon and lime baked cheesecake with shredded coconut (GF) 14

Seasonal Tropical North Queensland fruit plate 12

SUBSTANTIAL

Vodka flamed locally caught prawns with coconut and sweet chilli sauce topped with crispy noodles 34

Pork belly ramen with local hand made noodles in a soy and pork broth 25

Duck confit khao soi lao curry Myanmar, Laos and northern Thailand duck leg curry served with noodles lotus root and crispy roti 24

Pad ka-prao wok-fried beef with Asian herbs, garlic, chilli, steamed jasmine rice and fried egg 25

Wok-fried tofu with black bean sauce, Asian greens and steamed jasmine rice (V)(GF) 24

BENTO BOX SELECTION

- Tempura local prawn and vegetables, chicken dumpling, pickled vegetables, Steamed jasmine rice, Asian salad with sesame dressing 32
- Sashimi of tuna and salmon, duck spring rolls, pickled vegetables, steamed jasmine rice, Asian salad with sesame dressing 29
- Seared Wagyu beef, coriander and tempura vegetables, pickled vegetables, steamed jasmine rice, Asian salad with sesame dressing 48

(VG) Vegetarian (GF) Gluten Free (V) Vegan