

# 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 Beefeater 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 (VG) 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 (GF) 24

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

### Frittura di mare mista (S)(GF) 26

Crispy fried catch of the day, squid, prawns and zucchini flowers  
served with lemon and paprika aioli

## 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, shellfish sauce

### Caserecce con salsiccia di maiale Italiana 24 / 35

caserecce pasta, Italian pork sausage, white wine,  
and sage finished with ricotta

### Lasagna al forno 34

baked layers of homemade pasta, 24 hour cooked Mareeba pork  
and beef pulled ragù, white and pomodoro 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

### Seafood catch of the day (GF) Market Price

### From the Grill

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

*Choice of sauce (GF)  
wild mushroom / herb jus / salsa verde*

### Oakey Black Label 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

served with homemade lemon and macadamia biscotti (N)

## 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.