



PADDOCK TO PLATE

Ponzu marinated 300g Tableland sirloin, sliced and served with a mild Isaan sauce (DF/GF/NF) **37**

Crystalbrook Signature Beef dry-aged and served with grilled vegetables and whipped kim chi butter **Market price**

**Our Crystalbrook Signature Beef is dry-aged on site. Please chat to our Food Guide for availability*

STARTERS

Paper Crane crisps with a combination of prawn chips, cassava cracker and sesame rice crackers with a smoked paprika and sriracha mayonnaise (GF/NF) **9**

Nori edamame dusted with house-made nori sea salt (VG/DF/GF/NF) **8**

Miso soup served in a tea pot with fresh spring onion and wood ear mushrooms (NF/GF/DF) **12**

Taking advantage of Tropical North Queensland's fresh produce, Paper Crane will transport your tastebuds to the bustling streets of South-East Asia.

Offering a dining experience in Cairns like no other, this menu is designed to be shared.

(VG) Vegan
(V) Vegetarian
(DF) Dairy Free
(GF) Gluten Free
(N) Contains Nuts
(S) Shellfish
(GFA) Gluten Free Available

@papercranebycrystalbrook

SMALL

Fresh yellowtail kingfish and Atlantic salmon sashimi served with citrus spiked Japanese mayonnaise, white pickled ginger and a sesame dressing (NF/GF/DF) **20**

Agedashi tofu served with a vegan tsuyu, scallions, pickled ginger and daikon (VG/DF/NF/GF) **12**

Paper Crane home-made duck spring rolls with hoisin sauce (DF/NF) **18**

Sweet and sour chicken with sesame seeds, and a sweet and sour tamarind garlic glaze (DF/NF) **18**

Spiced eggplant samosas served on coconut and Vietnamese mint-pea puree, chilli and fresh herbs (V/DF/NF) **16**

Thinly sliced beef wasabi ponzu with sesame seed, crushed nuts, fried shallot, chilli and miso mayonnaise (DF/GF) **20**

Thai-style prawn toast served with fresh Asian herbs and nuoc chan dipping sauce (DF/NF/GFA) **20**

Pork larb lettuce cups with a spicy and sour aromatic pork salad and bean sprouts (DF/GF) **18**

Blue Swimmer crab bao bun with avocado puree, baby gem cos lettuce and sriracha (DF/NF) **20**

Toasted soft bao bun filled with barbeque vegetables, served with fukujinzuke pickled vegetables, green nam jim and sesame seeds (VG/DF) **18**

MAINS

Crispy-skinned pork belly served with a red curry custard, spiced pineapple, wok tossed carrot and crispy Thai basil leaves (GF/NF/DF) **35**

Chicken pad ka phrao with chilli, garlic, Thai-basil, baby corn and carrot (DF/NF/GFA) **24**

Massaman beef brisket with turmeric roasted cauliflower rice, fresh cucumber and crushed peanuts (DF) **34**

Panang curry with Far North Queensland prawns, egg noodles, bean sprouts, fried lotus root and fresh herbs (GF/DF/NF) **36**

Gochujang battered cauliflower steak with onion and tamarind caramel sauce and fresh Nashi pear salad (VG/DF/NF) **22**

SUBSTANTIAL TO SHARE

Tempura-battered soft-shell crab with a Szechuan pepper sauce (two serves) (DF) **38**

Sake and soy braised half duck, served with Chinese pancakes, plum sauce and cucumber (GFA/NF/DF) **46**

Half grilled-chicken in butter chicken sauce served with garlic naan bread (GFA/NF) **46**

Daintree rainforest whole baby barramundi (steamed or fried) with lime, soy, fried shallot, coriander and a green paw paw salad (DF/GF/NF) **39**

MINI-ME ALL 16

(available for Children 12 years and under)

Steamed rice with Asian vegetables, oyster sauce, egg, chicken or vegetable (NF) **18**

Egg noodles with chicken and oyster sauce (NF/DF) **20**

Bento Box with rice, duck spring roll, chicken bao bun (vegetarian option available) **18**

ON THE SIDE

Steamed jasmine rice with fried shallot and sesame seed (VG/GFA/DF/NF) **8**

Fried Asian greens with oyster sauce (DF/NF/GFA) **10**

Paper Crane green paw paw salad with carrot, fragrant herbs and nam jim (VG/DF/NF/GF) **9**

Pork fried rice with lup chong, egg and garlic (GF/NF/DF) **16**

SOMETHING SWEET ALL 15

Chef's selection of sorbet or gelato

Caramelised banana roti with toasted coconut, fruit compote and coconut gelato (NF)

Coconut and pineapple tapioca pudding served with pineapple and lychee salsa and lychee sorbet (GF/DF/NF/VG)

Jasmine tea and milk chocolate pave served with miso caramelised popcorn, cocoa nib milk foam and peanut butter gelato (GF)

We're cash-free!

Did you know the average banknote has traces of 26,000 bacteria? 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.

SPICE BY PAPER CRANE

Decision fatigue? Enjoy our two-course share-style set menu for \$79 per couple. Ask our Food Guide for more information.