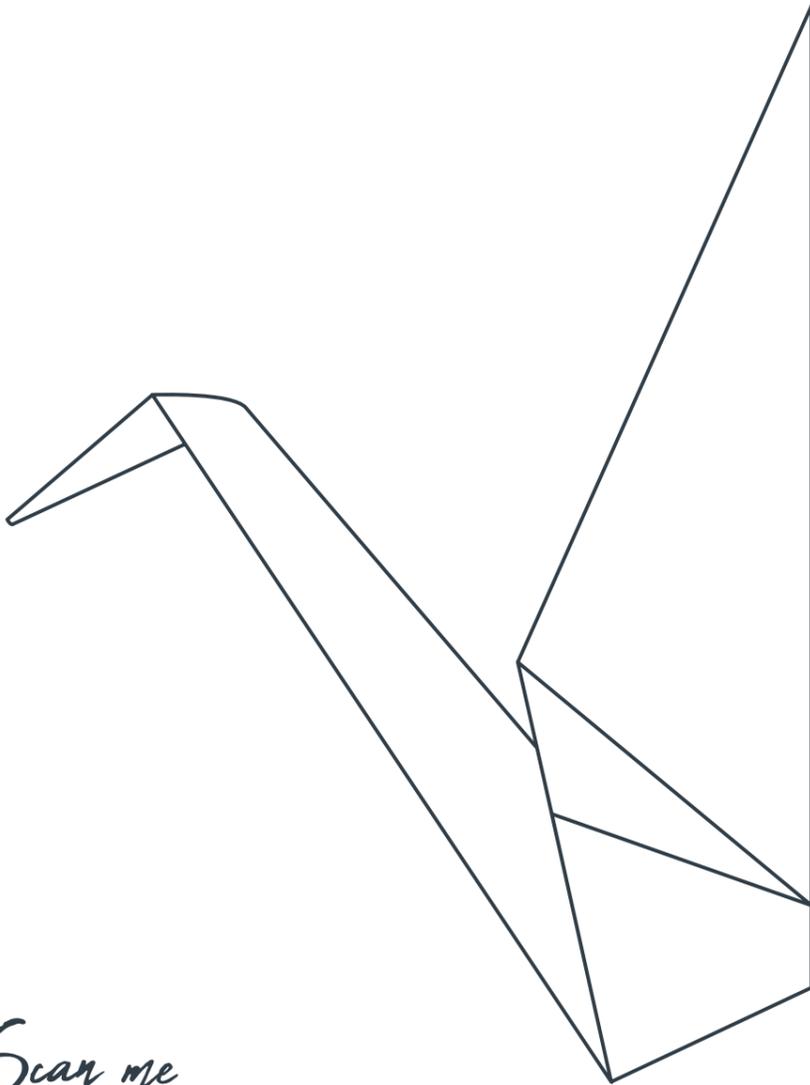


Taking advantage of Tropical North Queensland's fresh produce, **Paper Crane** will transport your taste-buds to the bustling streets of South-East Asia. Offering a dining experience in Cairns like no other, this menu is *designed to share*.



Scan me

TO BE FEATURED



@papercranebycrystalbrook

NĪ HǎO
KON'NICHIIWA
XIN CHÀO
SWAḐDĪ

HELLO 

ON THE SIDE

APPETISERS

Paper Crane crisps

Crunch time
Tapioca squid ink cracker, cassava cracker, sesame and rice cracker served with yuzu and chilli mayonnaise (GF)(NF)(DF) 9

Nori edamame

dusted with housemade nori sea salt (VG)(DF)(NF)(GF) 8

Freshly shucked oysters

with umeshu lime jelly and pink ginger consommé (GF)(DF)(NF) 25

Miso soup

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

Steamed jasmine rice

with fried shallot and sesame seed (GFA)(DF)(NF)(VG) 8

Fried Asian greens

with oyster sauce (VGA)(DF)(NF)(GFA) 12

Vegetable tempura

served with tentsuyu (VG)(DF)(NF) 11

Duck fat egg fried rice

with pork, coriander, chilli, garlic and shallot (DF)(NF)(GFA) 16

Charred Brussels sprout

with sichaun sauce (GF)(DF)(V)(NF) 15

Chargrilled sweet corn on the cob

with fish sauce caramel, cured egg yolk and whipped butter (GF)(DFA)(NF) 12

SMALL

Because sharing is caring and nobody likes food envy

Salmon sashimi

fresh salmon sashimi served in a gyoza taco shell with avocado puree, lime caviar mayonnaise, togarashi and coriander (NF)(DF) 20

Agedashi tofu

served with a vegan tsuyu, scallion, pickled ginger and daikon (VG)(DF)(GF)(NF) 14

Crispy chicken katsu sando

A contemporary twist on an unexpected classic
with wasabi mustard, green cabbage, thick cut bread, tonkatsu sauce, 63° egg yolk gel and charcoal flake salt (GFA)(NF)(DF) 18

Thai son-in-law eggs

medium cooked Yamagishi eggs with a sweet and spicy tamarind sauce, fresh coriander, fried shallot and chilli (GFA)(DF)(NF)(V) 16

Spiced eggplant samosas

served with coconut and Vietnamese pea puree, chilli and fresh herbs (V)(NF) 17

Torched beef aburi

sushi rice served with freshly torched beef sirloin, sesame seed, tempura black fungi, davidson plum and hoisin gel (GFA)(DF)(NF) 22

Ginger and garlic braised pork rib

served with furikake and bonito mayonnaise (GF)(NF)(DF) 22

Salt and pepper flash fried squid

Crowd-favourite people pleaser
served with a hunan style sauce, lime and aromatics (GFA)(NF)(DF) 17

Peking duck breast bao buns

Get your yin and yang
with one plain and one charcoal bun. Served with pickled green paw paw, Vietnamese mint and unagi-style sauce (NF)(DF) 20

Prawn betel leaf

with vegan nahm jim, mint, coconut and pandan leaf jam (VGA)(NF)(DF)(GF) 23

Korean wok tossed mussels

with fried noodles and lime (GF)(DF)(NF) 20

Chicken and corn gyoza

served with caramelised black vinegar and onion (NF)(DF)(VGA) 19

Buta no kakuni

This one comes with an epic flavour warning
Japanese braised pork belly with charred spring onion, pickled watermelon radish and watercress with a soy and sake glaze (GF)(DF)(NF) 35

Far North Queensland prawn pad see ew

with rice stick noodles, bean sprout, chilli, gai lan, garlic and lime (GFA)(NF)(DF) 38

Braised Crystalbrook Beef brisket rendang

with coconut pilaf rice, crushed nuts and bok choy (DF)(NFA) 34

Hong Kong sous vided chicken breast

with a fragrant pear salad, chilli and lemongrass sauce (NF)(DF)(GF) 32

Miso caramelised butternut pumpkin

Meat-lovers love this dish
served with Malaysian satay sauce, crispy kale, chilli and coconut cream (VG)(DF)(GF) 22

MAINS

PADDOCK TO PLATE

250g Tableland sirloin steak

ponzu marinated, sliced and served with a mild isaan sauce (DF)(GF)(NF) 38

Dry-aged Crystalbrook Signature Beef

served with grilled vegetables, aged confit garlic and kizami wasabi sauce **Market price**

Please ask your food and beverage guide for today's choice

KIDS MENU

Available for mini-Paper Cranettes 12 years or under

Meat bento box

chicken bao bun, duck spring roll, rice and pickled vegetables (GFA)(DFA) 16

Vegetarian bento box

tofu bao bun, tempura greens, rice and pickled vegetables (GFA)(DFA) 16

SUBSTANTIAL

Whole Singaporean chilli crab

Sustainably-sourced/ locally caught
wok tossed Tropical North Queensland mud crab served with chilli sauce and mantou milk bun (GFA)(DF)(NF) **Market price**

** We recommend to book in advance if you don't want to miss out on this delicious dish*

Chinese braised duck legs

with hoisin sauce, fresh cucumber and Chinese style pancakes (GFA)(DF)(NF) 46

Half grilled chicken

served in butter chicken sauce with garlic naan and coriander (GFA)(NF) 46

Local red claws

served with roasted green chilli sauce (GF)(NF)(DF) 54

Grilled whole Daintree Rainforest baby barramundi

with banana leaf, whipped miso butter, wakame and lime (GF)(DFA)(NF) 39

SOMETHING SWEET

Red bean roti

served with cinnamon sugar, oolong infused double cream and kaffir poached berries (NF) 16

Honey kasutera

Japanese sponge cake with hibiscus and strawberry salsa, yuzu spiked crème fraîche and Davidson's plum jam (DFA)(NF) 16

White chocolate Paper Crane egg

Play nice, we recommend you share
with five spice crumble, strawberry, chocolate, almond praline and misugaru ganache 21

Chef's selection of Lick sorbet or gelato

(three scoops) 15

Climate Calories

Locally sourced - contains locally sourced produce (three hours)

Reducing waste - pickling and preserving, zero-waste vegetables

Ethical meats - using the whole beast, line caught fish, sustainable farming

Eco friendly packaging - produce supplied in 100% recycled or bio-packaging

Culturally considered - native ingredients and working with indigenous communities

We're cash-free!

As part of our Mindfully Safe heightened hygiene measures, please note we no longer accept cash as payment.

(VG) Vegan (V) Vegetarian
(DF) Dairy free (DFA) Dairy free available
(GF) Gluten free (GFA) Gluten free available
(NF) Nut free

Please inform our food and beverage guides of any dietary requirements. Please note that whilst we take great care in handling your food, we are unable to guarantee that any dish is completely free of trace elements.

SWEET