

Media Release

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Flynn's Italian launches its new sustainable summer menu under recently appointed Chef de Cuisine, Troy Fuller

Flynn's Italian continues its sustainable, locally sourced and ever-evolving culinary journey with the launch of its new summer menu.

The exciting new menu has been developed by Chef de Cuisine, Troy Fuller (pictured) and pays homage to the best of the region's seasonal produce with a thoughtful nod to the Italian migrants who brought a taste of Italy to the Far North.

Fuller's menu highlights a sophisticated but playful take on classic Italian dishes.

"Our upmarket Italian menu is designed to surprise and delight. While the restaurant concept is playful, the menu is very much about that premium, sophisticated experience," Fuller explains.

"Our seasonally changing menu features hero ingredients from the local area, with house-made pasta and fresh produce speaking to the sophisticated take on classic Italian-fare such as our prawn linguine, which is made fresh daily and highlights local seafood," he says.

Other standout dishes include the Primi Paatti chicken cannelloni with seasonal greens, pickled chestnut mushrooms and seared enoki mushrooms; followed by the Pan Roasted Queensland Barramundi with aerated pumpkin sauce, charred broccolini, macadamia and pepita and puffed fregola granola.

For the sweet tooth, it's hard to pass on the Lemon, Polenta and Olive Oil cake, served with lemon curd, raspberry textures and vanilla bean ice cream.

For the uninitiated or indecisive diner, Fuller recommends the new two-, three- or four-course set menu, which can be paired with the perfect drop.

"The tasting menu is designed to give guests the perfect Flynn's Italian experience from antipasti to dolce, with the dishes perfectly complementing each other and the paired wines," Fuller says.

Fuller's accomplished career spans England, France, Greece and most recently Australia over the better part of 16 years. Fuller has worked in Michelin-starred restaurants across England and acclaimed hatted restaurants here in Australia, including *Dinner by Heston Blumenthal* in Melbourne and *Gerrards Bistro* in Brisbane.

Flynn's Italian is open Tuesday – Saturday from 5:30pm. The new menu can be viewed [here](#), with an extensive wine cellar also available.

- Ends -

Editor's Notes – What's in a name? Well, all our love, sweat and tears as we see our family of hotels grow. Please note, Crystalbrook hotel names should not be shortened or altered. Eg. Crystalbrook Vincent should not be referred to as The Vincent or Vincent.

Correct hotel names:

- Crystalbrook Albion
- Crystalbrook Bailey
- Crystalbrook Byron
- Crystalbrook Flynn
- Crystalbrook Kingsley
- Crystalbrook Riley
- Crystalbrook Vincent

– ENDS –

About Crystalbrook

Crystalbrook is one of Australia's leading sustainable and innovative independent hospitality companies. Each hotel in the portfolio carries an authentic expression of its location, a passion for responsible luxury, considered design and a twinkle of fun for a uniquely enriching experience.

Crystalbrook's portfolio includes:

- Crystalbrook Riley, Cairns, Queensland
- Crystalbrook Albion, New South Wales
- Crystalbrook Byron, Byron Bay, New South Wales
- Crystalbrook Bailey, Cairns, Queensland
- Crystalbrook Flynn, Cairns, Queensland
- Crystalbrook Kingsley, Newcastle, New South Wales
- Crystalbrook Vincent, Brisbane, Queensland

The Group also owns and operates a collection of ten restaurants, three spas, Crystalbrook Superyacht Marina in Port Douglas along with Crystalbrook Station and its subsidiary pastoral businesses.

Responsible Luxury

[Responsible Luxury](#) and sustainability is at the forefront of the way Crystalbrook thinks and operates. At a glance:

- Operating a single use plastic free environment. No plastic straws, water bottles or single use bathroom amenity bottles (in the past two years the Group has saved over three million plastic bottles from entering landfill)
- Farming their own beef
- Sourcing at least 80% of produce from within a three-hour drive of each hotel

- Use of technology, such as in-room iPads and mobile check-in to create paperless environments and experiences
- Use of recycled and upcycled materials. Examples include key cards made from recycled wood, coat hangers made from recycled paper and toothbrushes made from sugar cane and corn starch.

Crystalbrook Collection and Ghassan Aboud Group

Crystalbrook Collection is part of Ghassan Aboud Group promoted by international entrepreneur and philanthropist Ghassan Aboud. The group is a multi-business conglomerate engaged in automobiles, real estate, hospitality, FMCG, food, retail, bespoke catering, media and logistics. In business for more than two decades, the group operates from its global headquarters in the United Arab Emirates with offices in Australia, Belgium, Jordan and Turkey.

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