

26 July 2022

Flynn's Italian joins Cairns Italian Festival with their second Producer's Dinner

Flynn's Italian continues its sustainable, locally sourced and ever-evolving culinary journey with its latest adventure, the [Flynn's Italian Producer's Dinner](#).

This exciting quarterly affair takes place on Wednesday 3 August from 6:30pm during the [Cairns Italian Festival](#), a celebration of Italian heritage and culture in the Far North. Tickets are \$110 per person including an arrival cocktail and four-course menu with paired wines.

The menu, developed by Executive Chef, Mohamed Abdell, pays homage to the best of the region's seasonal produce with a thoughtful nod to the Italian migrants who originally brought a taste of Italy to the Far North.

Highlighting a sophisticated, yet playful take on traditional Italian dishes, the menu focuses on sugar cane as the hero ingredient, from the Johnstone Southside cocktail on arrival through to the main course.

"Our Producer's Dinner menu brings sugar cane to the spotlight, and we've incorporated it throughout.. My favourite is the Daintree Barramundi marinated in sugar cane, it's something you wouldn't expect and brings out the beautiful softness in the fish" Abdell says.

Partnering with the Cairns Italian Festival, Flynn's Italian adds to the celebrations of Italian history, culture, food and wine, contributing to the Italian narrative in the Far North and surrounding regions.

The evening is hosted by special guest, Lui Garozzo, Managing Director of Total Food Network and Vice President of the Cairns Italian Festival, who looks forward to partnering with Flynn's Italian for the first time.

"We are excited to provide an event that will enrich and engage the community, but also educate them on the history of Italian migrants in the region, and the role that has played in shaping the current culinary scene here" Garozzo explains.

The four-course menu features seasonal ingredients, each labelled with *Climate Calories*, for each dish. From locally sourced to culturally considered, Crystalbrook Collection's *Climate Calories* let diners be informed about what is going into their food, and where it's from.

The Producer's Dinner is not the only change at Flynn's Italian in August, with a four-course seasonal truffle menu to be released later in the month. Featuring Australian premium black truffles from Manjimup, Western Australia, the new seasonal menu showcases traditional Italian fare with an Australian twist.

Flynn's Italian is open Tuesday – Saturday from 5:30pm.

- 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 15 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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