



Favourites Feast

Is the decision too hard? Our chefs can choose for you so you can sit back and enjoy.

Available for 2 or more people

\$65pp - 6 dishes

Famished Favourites Feast

Super hungry and can't decide? Just say the word and we can decide for you.

Available for 2 or more people

\$95pp - 10 dishes

TO SHARE

Tropical North Queensland mud crab

- Singapore chilli crab **Marketprice**

- Steamed with Thousand Island dressing, Thai seafood dressing, fresh lime (GF) **Marketprice**

Steamed whole Barramundi

with ginger, scallions and soy (V) **Marketprice**

Deep fried whole Reef fish topped with sour mango salad (GF)

Marketprice

Vodka flamed locally caught prawns

with coconut and sweet chilli on crispy noodles **34**

Korean crunchy chicken pieces with hot sauce

(GF) 250g **22**
500g **38**

Wok-fried pork, tofu and kimchi

with Asian greens (GF) **25**

Small Dishes

Yellowtail Kingfish ceviche with a surprise rice crunch (5 pieces) (GF) **16**

Sashimi of salmon and tuna fillet with wasabi and pickled ginger (GF) **19**

Spicy Isaan calamari with ground roasted rice, arugula and caramelised limes (GF) **15**

Paper Crane hoisin duck spring rolls (2 pieces) **10**

Hawker-style pork larb, ground roasted rice and lime (3 pieces) (GF) **14**

Steamed bao bun with roast pork, Asian slaw and hoisin sauce (2 pieces) **10**

Braised beef cheek with daikon and pickled vegetables **18**

Grilled vegetable gyoza and black vinegar dipping sauce (6 pieces) (V) **16**

Corn and coriander fritters (3 pieces) (VG) **12**

Signature BEEF Share Dishes

Crystalbrook short ribs slow cooked in Asian marinade **48**

350g sirloin steak with Thai salad (GF) **42**

Tomahawk steak with green papaya salad (GF) **Marketprice**

Dry Aged Beef*

Aged for a minimum of 60 days to increase flavour and tenderness

Sirloin steak with Thai salad (GF)

Marketprice

Tomahawk steak with green papaya salad (GF) **Marketprice**

**Our Crystalbrook Signature Beef is dry aged on site for a minimum of 60 days.*

Please chat to our Food and Drink Guides for the full story.

ON YOUR OWN

Salmon tatakai with beetroot puree (GF) **25**

Tom yum sour and spicy soup with freshly caught prawns, squid and mussels (GF) **28**

Tempura local prawns and vegetables served with ponzu sauce **28**

Southern Indian chicken coconut curry with crispy roti **26**

Char sui pork cutlet with charred witlof, broccolini and sweet potato **27**

Lamb cutlets with cassava fries and Massaman curry sauce **38**

Pad ka-prao wok-fried beef with Asian herbs, garlic, chilli, steamed jasmine rice and fried egg **20**

Sizzling Korean beef served with caramelised onion, lettuce and a selection of condiments: Kimchi, sliced garlic, pickled turnips, tofu, sesame oil, chopped chilli **22**

Wok-fried tofu with black bean sauce, Asian greens and steamed jasmine rice (VG)(GF) **18**

Asian omelette with mixed seafood, spring onion, chillies and coriander **18**

SIDES

Wok-fried Asian greens with garlic and chilli (V) **8**

Steamed jasmine rice (V) **6**

Prawn Crackers **6**

Paper Crane slaw, chilli, lime and coconut pickle (V) **8**

Smashed potatoes with lemon and rosemary (V) **8**

BENTO BOX SELECTION

1. Seared Wagyu beef, coriander and corn fritters, pickled vegetables, steamed jasmine rice, Asian salad with sesame dressing **48**
2. Tempura local prawn and vegetables, vegetable gyozas, pickled vegetables, Steamed jasmine rice, Asian salad with sesame dressing **32**
3. Sashimi of tuna and salmon, duck spring rolls, pickled vegetables, steamed jasmine rice, Asian salad with sesame dressing **29**

THE SWEET STUFF

Peanut butter and berry brownie stack **15**

Dulce de leche and macadamia tart **12**

Lemon and lime baked cheesecake with shredded coconut (GF) **12**

Seasonal Tropical North Queensland fruit plate **11**

SIGNATURES

Deep fried chocolate gelato with warm chocolate ganache, cookies and cream **16**

LIQUID OPTION

Vietnamese Espresso Martini Absolut Vodka shaken with Two Seasons coffee beans and Kahlua then gently poured over a shot of condensed milk **18**

15% surcharge applies on Public Holidays

(VG) Vegetarian (GF) Gluten Free (V) Vegan