

# Producer's Dinner

## Homage to Italian Heritage

Four-course set menu with paired wines

\$110 per person | Arrival cocktail

### *Johnstone Southside*

South Johnstone cane farms hosted many of the first Italians to arrive in North Queensland. The 'Southside' adds sugar cane juice with Beefeater Gin, homemade Limoncello, mint, and lime juice. The perfect way to start a tribute evening to the Italian farmers who paved the culinary way in the Far North.

## Antipasti

### Truffle ricotta bruschetta (V)

Atherton Tableland tomato, balsamic pearl, locally sourced basil oil and shaved parmesan on locally-made sourdough

90ml La Gioiosa Prosecco DOCG, Veneto Italy

## Primi Piatti

*Alternate drop*

### Homemade gnocchi veal ragu

Queensland veal ragu, potato gnocchi, confit local tomato and Sicilian olives. Dusted with parmesan cheese

100ml Langmeil 'Massimo' Montepulciano Primitivo, Barossa SA

### Tortellini mushroom (V)

Porcini mushroom with truffle Mungalli cream and parmesan cheese

100ml Monte Tondo Soave DOC, Veneto Italy

**We're cash-free!** 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. Please advise of any allergies.

\*15% public holiday surcharge applies.

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### Secondi

*Alternate drop*

#### Saffron cream flambé sugar cane and pepper marinated Daintree Barramundi

Zucchini ribbon, semi-dried Atherton heirloom tomato,  
local herb oil and salmon caviar

*100ml Vasse Felix 'Filius' Chardonnay, Margaret River WA*

#### Crystalbrook Signature Beef steak

150g medium-rare sous vide Crystalbrook Signature Beef, celeriac puree,  
edible stone charcoal potato with a shiraz and Davidson plum sauce

*100ml Viticoltori Senesi Aretini Chianti DOCG, Tuscany Italy*

### Dolce

#### Vanilla and Far North Queensland

#### sugarcane pannacotta with berry coulis

Served with fresh berries and shaved local coconut



#### Dietaries

 Signature dish (V) Vegetarian (VG) Vegan (S) Shellfish  
(GF) Gluten free (GFA) Gluten free option available (VA) Vegetarian available

*Please advise of any food allergies.*

#### 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

  @flynnsitalianbycrystalbrook

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