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Our story

Bringing a little bit of Italy to Cairns, Flynn's Italian is Crystalbrook Collection's signature Italian restaurant. The sophisticated yet playful menu pays homage to the best of the region's seasonal produce and speaks to the rich local history of Italian immigrants and the surrounding farmland.

All about beautiful communal dining experiences, Flynn's Italian is loud and fun, with an inviting vibe that is quintessentially Italian. **Benvenuti!**



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.

*15% public holiday surcharge applies.

Menù della cena

Liquid start

Begin the evening with an aperitivo

Johnstone Southside 20

South Johnstone cane farms hosted many of the first Italians to arrive in North Queensland. The sugar cane plantation and mill are 80 km south-east of Cairns. This Southside adds the sugar cane juice with Beefeater Gin, citrus, mint and housemade limoncello.

Hugo Spritz 18 / Malfy Original 12 / Hemingway's Cane Cutter 12

Antipasti

Truffle ricotta bruschetta (V) 21

Atherton Tableland tomato, balsamic pearl, basil oil and shaved parmesan on sourdough

Antipasto burrantina and aged 24-month Tomewin Farm prosciutto (GFA) 24

Perfume-truffle, heirloom tomato and beetroot emulsion, with green oil served with sourdough

Pistachio-crust sustainably-caught tuna and cured Tasmanian salmon (GF) (DF) 24

Saffron fennel and hydroponic Mareeba baby leaves with salmon roe, lemon pearl and radicchio aioli

Beef carpaccio (DF) 22

Southern Queensland beef tenderloin, tomato tartar, citrus saffron aioli, baby rocket and parmesan served with crisp brioche

Secondi

Gluten free pasta available

Homemade gnocchi veal ragu 35

Northern Rivers veal ragu, potato gnocchi, confit tomato and Sicilian olives. Dusted with parmesan cheese

East Queensland prawn linguini 38

Housemade linguini and charred East Queensland tiger prawns served in a creamy shellfish sauce with tomato concasse and parsley

Sicilian pappardelle (V) 30

Asparagus, sundried tomato, artichoke, chilli and green peas, finished with locally sourced rocket pesto and chardonnay

250g Southern Queensland striploin (GF) 47

Pesto-marinated 120-day grain-fed striploin, served with edible stone charcoal potato, broccolini and a wild mushroom sauce

Saffron cream flambé Huon Tasmanian salmon 40

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

Contorni

Atherton Tablelands tomato and mozzarella salad (V) (VGA) 11

Seasonal greens with a walnut crust (V) (VGA) (GF) 11

Edible charcoal stone potatoes (V) (GF) 11

Ricotta-truffle garlic focaccia (V) (GF) 11

Dolce

Vanilla pannacotta with berry coulis 15

Served with fresh berries and shaved local coconut

Truffle and lemon polenta cake 15

Served with seasonal berries and vanilla ice cream

Tiramisu 15

Two Seasons coffee and mascarpone cheese dusted with cocoa powder

Gelato and sorbet (GFA) (N) 6 one scoop / 10 two scoops

Choice of: vanilla or chocolate gelato, or; lemon or berry sorbet served with homemade lemon and nut biscotti

Affogato (GFA) 10

Espresso coffee served with vanilla ice cream and biscotti add Frangelico, Amaretto or Kahlua for 8

Formaggi Misti (GFA) 24

Selection of Italian cheese, truffle honey, poached figs and lavosh

Tavolo Per Due

Four-course set menu with paired wines | 99 per person

Antipasti

Choice of one

Quattro funghi with Queensland celeriac and chilled truffle rigatoni (V)

Four types of mushroom, celeriac truffle whip, sous vide yolk with rigatoni pasta

Coldstream Hills Brut, Yarra Valley VIC

Antipasto burrantina and aged 24-month Tomewin Farm prosciutto (GFA)

Perfume-truffle, heirloom tomato and beetroot emulsion, with green oil served with sourdough

Montaldo Sparkling Rosé NV, Mornington Peninsula VIC

Primi Piatti

Choice of one

Barramundi and crab ravioli

Daintree freshwater barramundi, Queensland spanner crab, gold leaf egg pasta, black caviar and dill-smoked salmon sauce.

Chalmers, Vermentino, Heathcote VIC

Sicilian pappardelle

Asparagus, sun-dried tomato, artichoke, chilli, green peas, rocket pesto and chardonnay

Vasse Felix 'Filius' Chardonnay, Margaret River WA

Secondi

Choice of one

Tablelands beef sirloin medallion

Medium-Rare 160g Tablelands beef, royal cream shallot, grana padano polenta, mushroom duxelle and truffle jus.

Allegrini, Valpolicella, Veneto Italy

Reef fish

Tablelands zucchini espuma, noisette potato, truffle, anchovies, Coolmunda olive tapenade, Yarra Valley salmon roe, and herb oil

Redbank, Fiano, King Valley VIC

Dolce

Choice of one

Chocolate ravioli

Vanilla mascarpone, ricotta caramelised hazelnut, coconut-pineapple mousse, hazelnut cream, and black shaved truffle


Yalumba Antique Tawny, SA

Blueberry pannacotta with meringue and white chocolate






Blueberry-cooked cream infused with violet syrup and dusted with raspberry powder

Alasia, Moscato d'Asti, Piemonte Italy

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