

CAFE PATINA

dinner

starter

freshly shucked sydney rock oyster ^{GF, DF}	6
natural mignonette dressing lemon	
house-made focaccia ^{DFO}	10
pepe saya butter	
crisp zucchini flowers ^{GF}	25
goats feta tomato relish	
yellowfin tuna crumpet ^{GFO, DFO}	22
anchovy chilli chives	
chicken liver parfait ^{GFO}	19
port jelly pickles sourdough	
burrata ^{GF, V}	30
heirloom beetroot seeded crackers	
goats cheese tart ^{GF, V}	22
leek confit heirloom tomato pomegranate	
patina prawn cocktail ^{GF}	36
baby gem marie rose salmon caviar	
crisp calamari ^{GF, DF}	36
thai basil chilli lime & peanut dressing	
roast scallops ^{GF}	28
cauliflower asparagus fritti bottarga	

extras

house made sauces	2
tomato sauce aioli bbq sauce tomato relish	

mains

chargrilled sirloin 250g ^{GF}	48
large leaf rocket peppercorn jus fries	
free range chicken ^{GF}	36
fried potatoes tarragon butter baby cos buttermilk	
fish and chips ^{GF, DF}	29
crisp fried market fish fries house made tartare sauce	
roast lamb backstrap ^{GF}	38
spring bean & pea risotto asparagus	
patina snapper pie 2.0	38
snapper velouté leek fennel italian mixed leaves	
roast market fish ^{GFO, DFO}	42
fregola eggplant caponata basil	
spaghetti broccoli ^{DFO, GFO, V}	24
chilli garlic pecorino pangrattato	

sides

caesar ^{GFO}	16
san daniele prosciutto anchovy croutons parmesan	
cauliflower fritti ^{GF}	16
pickled zucchini mint aioli	
italian mixed leaf & herb salad ^{GF, DF, V}	12
honey mustard dressing	
grilled asparagus ^{GFO, DF, V}	15
garlic pangrattato citrus dressing	
sweet potato chips ^{GF, DF}	12
aioli or homemade tomato sauce	
shoestring fries ^{GF, DF}	10
aioli or homemade tomato sauce	

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