CAFE
PATINA

Prix Fixe
3 course $59

spinach and roast pumpkin arancini
melitzano | aioli | gremolata

salt and pepper squid
garlic| coriander| lime| chilli jam

goats cheese and caramelised onion tart
pear | witlof | candied pecans | balsamic ^

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grilled crispy skin atlantic salmon
wild rocket | shaved fennel | orange |
hazelnut | feta | za'atar ^

snapper pie
broccolini | soubise sauce | puff pastry *

chargrilled sirloin
shoestring potato chips | café de paris ^

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patina 'mess'
meringue | passionfruit sauce | vanilla ice cream

belgian chocolate marquise
candied orange | crème fraiche ice cream

vanilla panna cotta
passionfruit | mango sorbet | toasted
coconut | granola brittle ^

Please advise of any dietary requirements // * contains gluten ^ contains nuts
10% surcharge on Sundays and Public Holidays // 1.5% merchant fee on all cards
Corkage $5 per person (bottled wine only) // Cakeage $4 / $6 per person
Please be aware that we fry with tallow