

Starters

hummus and grilled sourdough *		9
freshly shucked sydney rock oysters // mignonette dressing (each)		4
sydney rock oysters selection (two of each)	<i>half dozen</i>	24
crisp fried soy mirin ginger	<i>one dozen</i>	48
natural mignonette dressing		
bloody mary shot celery salt		
entrée tasting plate		34
selection from the menu		
spinach and roast pumpkin arancini		20
melitzano aioli gremolata		
salt and pepper squid	20	28
garlic coriander lime chili jam		
duck liver parfait *		20
beetroot jam pickles grilled sourdough		
goats cheese and caramelised onion tart		22
pear witlof candied pecans balsmic ^		
crisp fried tiger prawns dipping sauces		26
lime and green chili soy mirin ginger fermented chilli aioli		
house smoked cured venison		26
beetroot jam horseradish goats cheese		
seared scallops and sticky sweet pork		26
betel leaf grapefruit papaya salad nam jim		

Patina Seafood Platter

130

salt and pepper squid | seared scallops and sticky pork | four natural oysters
snapper pie | grilled moreton bay bugs | crisp fried tiger prawns
green salad | shoe string fries

*Please advise of allergies / dietary requirements // * contains gluten ^ contains nuts*

10% surcharge on Sundays and Public Holidays

Corkage \$5 per person (bottled wine only) // Cakeage \$4 / \$6 per person

Please be aware that we fry with talo

Mains

grilled crispy skin atlantic salmon	34
roast pumpkin grilled asparagus baby spinach truss tomatoes persian feta hazelnut and cranberry dressing ^	
snapper pie *	34
garlic confit broccolini soubise sauce	
char grilled grass-fed sirloin (250g)	34
shoes string potato chips café de paris ^	
grilled moreton bay bugs (330g)	38
garlic butter aioli lemon	
chermoula marinated lamb rump	34
smoked eggplant puree preserved lemon labneh	
crumbed veal sweatbreads	28
potato gnocchi capers pancetta parsley	
thai vegetable curry	28
cucumber relish jasmine rice	

Sides

shoe string potato chips	8
hand cut sweet potato chips	8
steamed mixed greens	8
citrus hazelnut dressing	
shaved fennel and baby cos salad	11
cucumber toasted pecans lemon mustard dressing	
green salad	8
apple cider vinaigrette	

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Desserts

patina 'mess'	14
meringue cream vanilla ice cream passionfruit sauce raspberry sauce	
chocolate pudding	14
hazelnut chocolate sauce vanilla ice cream [^]	
vanilla crème brûlée	14
amaretti biscuit	
lemon curd brulee tartlet	14
lime syrup raspberry sorbet	
affogato	16
frangelico espresso two scoops of vanilla ice cream	
selection of petit fours	10
cheese selection (50g)	12 each
lavosh crackers fig jam <i>milawa blue</i> <i>tarago river triple cream brie</i> <i>maffra cloth aged cheddar</i>	

* Indicates gluten item ^ indicates item contains nuts

children's menu available upon request visa, mastercard, american express or cash accepted

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