



LUNCH MENU

STARTERS

chickpea hummus and grilled sourdough roasted hazelnuts sumac olive oil * ^	16
crisp fried brussel sprouts bacon parmesan garlic crumbs almond romesco ^	23
gin cured atlantic salmon blini horseradish crème fraiche lemon avruga caviar *	28
chicken liver parfait fig jam sourdough toast *	18
burrata mozzarella tomato basil grilled sourdough *	30
goats' cheese and caramelised onion tartlet pear rocket candied walnuts balsamic ^	22
crisp fried king prawns and saltbush sesame and toasted seeds lime green chilli sauce	26
salt and pepper squid chilli jam lime garlic coriander	36

MAINS

café patina nourish bowl	22
roasted carrot humus chickpeas lentils dates mixed leaves pickled red onions radish citrus dressing pistachio dukkah (v) ^ ~ add grilled marinated chicken +9	
café patina poke bowl	25
baby spinach broccoli cucumber zucchini hummus quinoa smashed avocado kimchi spiced cauliflower seaweed toasted seeds tamari dressing (v) ~ add grilled marinated chicken +9	
roasted rib eye sandwich	27
toasted sourdough cheddar cheese caramelised onion tomato fermented chili mayo fries *	
slow cooked beef short rib	35
coleslaw bbq sauce onion rings toasted seeds coriander	
charred herb marinated free range chicken breast	36
tuscan bread, tomato and basil salad *	
fish and chips	29
crisp fried market fish fries house made tartare sauce	
snapper pie (20 minutes)	38
soubise sauce broccolini confit garlic puff pastry *	
pan roasted atlantic salmon fillet	38
vegetables 'a la grecque' gribiche sauce	
sautéed king prawn penne pasta	30
spinach tomato and basil sugo cream parmesan	
wagyu beef burger	25
cheddar cheese tomato pickles onion jam bbq sauce *	
grilled haloumi burger	25
mushroom roast pumpkin aioli bbq sauce *	

all burgers are served on a milk bun with fries // gluten free buns are available +4*

SIDES

mixed leaf and herb salad	10
mustard and apple cider vinaigrette (v)	
spiced roasted cauliflower	16
roast pumpkin coriander toasted cashews shallots garlic, chilli, and ginger soy dressing ^ (v)	
roasted vegetable salad	14
rosemary parmesan balsamic	
steamed greens	14
citrus dressing ^ (v)	
sweet potato chips	12
aioli or homemade tomato sauce	
fries	8
aioli or homemade tomato sauce	

EXTRAS

house made sauces: tomato sauce aioli bbq sauce	2
tomato relish kimchi one slice of sourdough with butter *	4
haloumi feta smashed avocado	6
cold smoked salmon grilled herb marinated chicken smoked chorizo	9

v vegan // * contains gluten // ^ contains nuts

please be aware that we deep fry with tallow and pan fry with olive oil
10% surcharge on weekends and public holidays // merchant fees apply

KIDS MEALS

cheese toastie	10
penne pasta tomato and basil sugo parmesan	13
fish and chips tomato sauce	23
cheeseburger wagyu beef cheese tomato sauce chips * ~ <i>gluten free bun +4</i>	23

DESSERTS

choc chip cookie ice cream sandwich	6
vanilla crème brulee gluten free shortbread	14
passionfruit cheesecake mango jelly vanilla ice cream	15
chocolate and hazelnut pave berry jelly raspberry sorbet chocolate crumble ^	15
patina mess meringue vanilla ice cream passionfruit sauce raspberry malt	14
affogato espresso vanilla ice cream frangelico ^	16
cheese selection 50g of brie or cheddar or gorgonzola fig jam lavosh *	12