

CAFE PATINA

starters

(choice of one per person)

burrata ^{GF}

prosciutto, grilled peaches,
macadamia, apple balsamic

chicken liver parfait ^{GFO}

port jelly, pickles, sourdough

zucchini flowers ^{GF, N}

beetroot, orange, candied walnuts,
goats chevre

salt & pepper squid ^{DF, I}

crispy kale, romesco, lime

mains

(choice of one per person)

penne arrabbiata ^{GFO, DFO, V}

crushed tomato, chilli, oregano,
marjoram, stracciatella

roast chicken breast ^{DF}

butter lettuce, avocado, smoked
hummus, chickpeas, lemon vinaigrette

patina snapper pie 2.0 ^A

garden salad

dessert

(choice of one per person)

cardamom crème brulee ^{GF, V}

gluten free shortbread

basque cheesecake ^V

berry compote

sticky banana & date pudding ^{N, V}

butterscotch caramel, banana ice cream

honey panna cotta ^{GF}

raspberry malt, fresh berries

spiced lamb rump ^{GF}

marinated lamb, smoked labneh, kale,
sumac onions, chilli butter

crisp barramundi fillet ^{GF, DF, A}

shaved fennel, chives, green beans,
citrus dressing

V vegetarian / GF gluten free / N contains nuts / DF dairy free / O option | please be aware that we deep fry with tallow & pan fry with olive oil. A - australian seafood, I - international seafood, M - contains mixed origin seafood.

10% surcharge on weekends & 15% surcharge on public holidays //