

# CAFE PATINA

## starters

(choice of one per person)

### **burrata** <sup>GF, N</sup>

hot honey, crushed pistachio,  
sourdough

### **chicken liver parfait** <sup>GF</sup>

port jelly, pickles, sourdough

### **zucchini flowers** <sup>GF, N</sup>

beetroot, orange, candied walnuts,  
goats cheese

## mains

(choice of one per person)

### **broccoli orecchiette** <sup>GF, DFO</sup>

broccoli, lemon, garlic, chilli,  
pangrattato

### **roast chicken breast** <sup>GF</sup>

butternut pumpkin risotto, peas,  
winter greens

## dessert

(choice of one per person)

### **cardamom crème brulee** <sup>GF</sup>

gluten free shortbread

### **basque cheesecake**

berry compote

### **sticky banana &** <sup>N</sup>

### **date pudding**

butterscotch caramel, almond ice  
cream

### **roast lamb rump** <sup>GF, N</sup>

carrot puree, roast baby carrots,  
kale, almond picada

### **crisp barramundi fillet** <sup>GF, DF, A</sup>

salad of shaved fennel, 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 // merchant fees apply