

CAFE PATINA

starters

(choice of one per person)

burrata ^{GFO, N}

hot honey, crushed pistachio,
sourdough

chicken liver parfait ^{GFO}

port jelly, pickles, sourdough

zucchini flowers ^{GF, N}

beetroot, orange, candied walnuts,
goats chevre

baked scallops ^{GF, I}

smoked cheese mornay, pangrattato

mains

(choice of one per person)

broccoli orecchiette ^{GFO, DFO}

broccoli, lemon, garlic, chilli,
pangrattato

roast chicken breast ^{GFO}

butternut pumpkin risotto, peas,
winter greens

patina snapper pie 2.0 ^A

garden salad

dessert

(choice of one per person)

cardamom crème brulee ^{GF}

gluten free shortbread

basque cheesecake

berry compote

sticky banana & date pudding ^N

butterscotch caramel, almond ice cream

honey pannacotta ^{GF}

raspberry malt, fresh berries

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