

PATINA CAFE

dinner

starters

tomato & rosemary focaccia ^{VGO} pepe saya butter	12
cauliflower fritti ^{GF} pickled zucchini mint aioli	19
smoked salmon terrine ^{GFO} frisée & herb salad lemon crostini	18
chicken liver parfait ^{GFO} port jelly pickles grilled sourdough	19
twice baked truffle souffle ^N pecorino watercress eschalot smoked almond	26
baked scallops ^{GFO} smoked cheese mornay pangrattato	38
salt & pepper squid ^{GF, NFO} chilli & lime mayo roasted peanuts	22
beef carpaccio ^{GFO, DFO} hot honey pecorino grissini	28
zucchini flowers ^{GF, N} beetroot orange candied walnuts goat chevre	25
avocado & tomato tart ^{GF, V} crushed peas mint feta	22

house made sauces

2

tomato sauce | aioli | bbq sauce | tomato relish

mains

steak frites ^{GF, DFO} 250g sirloin rocket shoestring fries garlic butter	48
roast chicken ^{GFO} bread sauce agrodolce medjool jus olive crumb	36
fish & chips ^{GF, DF} crisp fried market fish shoestring fries house-made tartare sauce	34
patina snapper pie 2.0 italian mixed leaves	38
market fish ^{GF, DFO} white wine veloute chives avruga carviar	42
rigatoni alla vodka ^{DFO, V} stracciatella basil	28
grilled lamb rump ^{GF} curd olive crumb eschalot parsley salad	36
shoestring fries ^{GF, DF} aioli or house-made tomato sauce	10
sweet potato chips ^{GF, DF} aioli or house-made tomato sauce	12
italian mixed leaf & herb salad ^{V, GF} honey mustard dressing	12
steamed green beans ^{VG, GF} eschalot salsa verde	15

CAFE
PATINA