

after 12

starters

tomato & rosemary focaccia VGO	12
pepe saya butter	
cauliflower fritti GF	19
pickled zucchini mint aioli	
smoked salmon terrine GFO	18
frisée & herb salad lemon crostini	
chicken liver parfait GFO	19
port jelly pickles grilled sourdough	
twice baked crab soufflé N	26
watercress eschalot smoked almond salad	
baked scallops GFO	38
smoked cheese mornay pangrattato	
salt & pepper squid DF, GF	22
house-made tartare sauce lemon	
salumi plate GFO, DFO	28
cured meats pickles olives parmesan grissini	
zucchini flowers GF, N	25
beetroot orange candied walnuts goat chevre	
goats cheese tart GF, V	22
leek heirloom tomato pomegranate	

sides

shoestring fries GF, DF	10
aioli or house-made tomato sauce	
sweet potato chips GF, DF	12
aioli or house-made tomato sauce	
italian mixed leaf & herb salad V, GF	12
honey mustard dressing	
steamed green beans VG, GF	15
shallots salsa verde	

mains

tuna niçoise GF, DF	30
sashimi tuna potato salad beans cos cherry tomato olives boiled egg radish	
winter veg bowl VGO, GF	28
organic black rice roast pumpkin sweet potato broccolini poached egg halloumi roasted pumpkin hummus	
steak frites GF, DFO	48
250g sirloin rocket shoestring fries garlic butter	
roast chicken GF	36
green garlic mash wild mushroom velouté	
fish and chips GF, DF	34
crisp fried market fish shoestring fries house-made tartare sauce	
patina snapper pie 2.0	38
italian mixed leaves	
roast market fish fillet GF, DFO	42
lemon butter sauce rocket	
rigatoni DFO, V	28
cavolo nero broccolini stracciatella chilli lemon	
patina chicken caesar GFO, DFO	26
prosciutto anchovies croutons parmesan	
new york style beef burger GFO, DFO	25
american cheese pickles onion jam bbq sauce shoestring fries	
chickpea & avocado burger VG	24
cumin chickpea patty avocado mushroom rocket aioli garden salad	
gluten free buns are available +4	

extras

halloumi	6	cold smoked salmon	9
feta	6	grilled herb	9
smashed avocado	6	marinated chicken	
one slice of sourdough with butter	4	smoked chorizo	9

house made sauces	2
tomato sauce aioli bbq sauce tomato relish	

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. 10% surcharge on weekends & 15% surcharge
on public holidays // merchant fees apply

CAFE
PATINA