

Dinner starters

tomato & rosemary foccacia ^{VGO, DFO} salted butter	12
cauliflower fritti ^{GF} pickled zucchini, aioli, mint	19
burrata ^{GFO, N} hot honey, crushed pistachio, sourdough	18
chicken liver parfait ^{GFO} port jelly, pickles, sourdough	19
baked scallops ^{GFO, I} smoked cheese mornay, pangrattato	38
salt & pepper squid ^{DF, A} saffron aioli, lemon	22
zucchini flowers ^{GF, N} beetroot, orange, candied walnuts, goats chevre	25
warm goats cheese & caramelised onion tart ^{GF, V, N} rocket, apple, pear & walnut salad	22

sides

shoestring fries ^{GF, DF} aioli or homemade tomato sauce	10
sweet potato chips ^{GF, DF} aioli or homemade tomato sauce	12
rocket & pear salad ^{VGO, GF, N} candied walnuts, parmesan, apple balsamic	12
broccolini ^{VGO, GF, N} almonds, brown butter	15

house made sauces 2
bbq sauce
tomato relish

mains

steak frites ^{GF, DFO} 250g sirloin, shoestring fries, café de patina butter	48
roast chicken breast ^{GF} butternut pumpkin risotto, peas, winter greens	28
fish and chips ^{GF, DF, A} crisp fried market fish, fries, house made tartare sauce	34
patina snapper pie 2.0 ^A garden salad	38
roast lamb rump ^N carrot puree, roast baby carrots, kale, almond picada	33
crisp barramundi fillet ^{GF, DF, A} salad of shaved fennel, green beans, citrus dressing	38
lamb ragu papardelle ^{GFO} slow cooked lamb shoulder, red wine, kalamata olives, parmesan	28
broccoli orecchiette ^{GFO, DFO} broccoli, lemon, garlic, chilli, pangrattato	28

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

CAFE
PATINA