

CAFE PATINA

starters

(choice of one per person)

baked scallops ^{GFO}

smoked cheese mornay |
pangrattato

zucchini flowers ^{GF, N}

beetroot | orange | candied
walnuts | goat's chèvre

chicken liver parfait ^{GFO}

port jelly | pickles | grilled
sourdough

twice baked crab soufflé ^N

watercress | eschalot | smoked
almond salad

mains

(choice of one per person)

rigatoni ^{DFO, V}

cavolo nero | broccolini |
stracciatella | chilli | lemon

grilled lamb rump ^{GF}

curd | olive crumb |
eschalot | parsley salad

patina snapper pie 2.0

italian mixed leaves

roast chicken ^{GF}

green garlic mash | wild
mushroom velouté

roast market fish fillet ^{GF, DFO}

lemon butter sauce | rocket

desserts

(choice of one per person)

vanilla crème brûlée ^{GF}

gluten-free shortbread

patina mess ^{GF}

meringue | vanilla ice cream |
passionfruit sauce | raspberry malt

tiramisu

coffee liqueur | savoiardi biscuit

chocolate fondant

espresso ice cream

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