

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 truffle souffle ^N

pecorino | watercress | eschalot |
smoked almond

mains

(choice of one per person)

rigatoni alla vodka ^{DFO, V}

stracciatella, basil

grilled lamb rump ^{GF}

curd | olive crumb |
eschalot | parsley salad

patina snapper pie 2.0

italian mixed leaves

roast chicken ^{GFO}

bread sauce | agrodolce |
medjool jus | olive crumb

market fish ^{GF, DFO}

white wine veloute | chives |
avruga carviar

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 | savoirdi 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