

After 12

starters

tomato & rosemary foccacia VGO, DFO salted butter	12
cauliflower fritti GF, DF pickled zucchini, aioli, mint	19
burrata GFO, N hot honey, crushed pistachio, sourdough	18
chicken liver parfait GFO port jelly, pickles, sourdough	19
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

extras

one rasher bacon, egg, one slice sourdough, grilled tomato, hash brown	4
haloumi, feta, spinach, mushrooms, smashed ^V avocado, goats feta	6
cold smoked salmon ^I , hot smoked chorizo ^{GF}	9
house made sauces GF, DF house tomato relish, bbq sauce	2

mains

winter veg bowl VGO, GF spiced quinoa, roast pumpkin hummus, avocado, roast broccoli, grilled haloumi, crisp kale, toasted grains	24
beef & truffle burger GFO, DFO beef pattie, american cheese, lettuce, tomato, pickles, truffle aioli, fries	28
beetroot & lentil burger VGO beetroot and lentil pattie, tzatziki, lettuce, tomato, pickles, fries	26
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

gluten free buns are available +4

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