



Patina Favourites

Shared Plates

Crust + Co Bread | Butter

WA Scallop | Red Curry | Basil | Sunshine Coast Pineapple Relish

Five Spice Brisbane Valley Quail | Mint | Coriander |
Woodear Mushrooms | Peanut

Mushroom Tarte Tatin | Onion Caramel | Truffle | Soft Herbs |
Crème Fraiche

Your Choice

Coral Coast Barramundi | XO | Barra Bacon | Leeks | Bonito Butter |
Caramelised Onion | Bitter Greens

or

12 Hour Burnett Pork Belly | Confit Potatoes | Peas | Salsa Verde |
Sugar Snap | Radish

or

Southern Downs Eye Fillet | King Brown Mushroom | Spinach |
Manchego Crisp

or

Hand Rolled Gnocchi | Jerusalem Artichoke | Roasted Hazelnut |
Spinach | Rosemary | Lemon

Dessert or Cheese Choice

Crème Brûlée | Almond Biscotti | Yuzu | Berries

or

Blueberry Frangipane Tart: Blueberries | Mascarpone |
Baked Lemon Ricotta

or

Chocolate Marquise | Raspberry | Macadamia Praline | Vanilla Anglaise

or

Australian and Imported Cheese Plate

2 courses \$77 pp / 3 Courses \$94 pp
(Including a glass of Prosecco on arrival)