



Patina
AT CUSTOMS HOUSE

Shared Plates

Sourdough Baguette | Caramelised Butter | EVOO Balsamic

Scallop Ceviche | Pickled Chilli | Lime | Coriander

Brisbane Valley Quail | Pancetta | Fig | Heritage Carrot | Native Dukkha |
Smoked Yoghurt

Zucchini Flowers | Persian Feta | Beetroot | Wattle Seed | Macadamia

Your Choice

Ocean Trout | Skordalia | Leek | Oyster Mushroom | Asparagus | Verjus Butter

or

Duck Breast | Rolled Leg | Radicchio | Parsnip | Pickled Cherries | Hazelnut

or

Wagyu Flank Steak 7+ | Mushroom Tortellini | Glazed Eschalot |
Warrigal Greens | Black Garlic

or

Gnocchi | Heirloom Tomato | Zucchini | Smoked Mozzarella | Basil | Pangrattato

Dessert or Cheese Choice

Crème Brûlée | Coconut Sable | Marshmallow | Calamansi

or

Parisian Tartlet | Hazelnut Ice Cream | Caramelised Tangelo | Vanilla Bean Oil

or

Dark Chocolate Cremeux | Raspberry | Coconut | Feuilletine

or

Australian and Imported Cheese Plate

**Customs House Beverage Package
3 Hours**

Até Sparkling Brut

Até Pinot Grigio

Até Cabernet Sauvignon

Great Northern Original

Asahi Soukai

Cascade Premium Light

Somersby Apple Cider

Soft Drinks, Mineral Water, Orange Juice

\$140 per person

One account per table

Menu subject to change without notice