



Patina Favourites

Shared Plates

Danny's Bread Organic Sourdough | Cultured Butter | Smoked Salt
Abrolhos Island Scallop Crudo | Buttermilk | Dill Oil | Murray Cod Caviar
Brisbane Valley Quail | Almond Cream | Charred Sugarloaf | Apricot
Zucchini Flowers | Persian Fetta | Beetroot Hummus | Egyptian Dukkha

Your Choice

Market Fish | Dashi Edamame Puree | Sea Greens | Daikon | Shiitake |
Yuzu Oil

or

Hand Rolled Potato Gnocchi | Young Peas | Buffalo Curd | Zucchini |
Gem Lettuce

or

Wagyu Flank 7+ | Baby Onion | Smoked Cheddar Beignet | Mushroom |
Black Garlic

or

Duck Breast | Honey Lavender Glaze | Preserved Peach | Fennel | Yoghurt |
Crispy Oats

Desserts

Valrhona Kalingo Chocolate Tart | Coconut | Cherry | Rosella

or

Peanut Butter Parfait | Gingernut Crumb | Caramelised Banana |
Dulce de Leche

or

Customs House Crème Brûlée | Poached Blood Plum | Mascarpone |
Feuilletine

or

Australian and Imported Cheese Plate

2 Courses \$82 pp / 3 Courses \$100 pp

One account per table

Menu subject to change without notice