



Patina Favourites

Shared Plates

Warm Baguette | Caramelised Butter | EVOO Aged Balsamic

Honey Quail | Mulberry | Asparagus | Crispy Noodle | Jus

Golden Snapper Ceviche | Leche De Tigre | Lime | Yellow Chilli |
Red Onion | Coriander | Corn

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

Your Choice

Coral Coast Barramundi | Onion Confit | Kohlrabi | Karkalla | Dashi Broth
or

Wimmera Duck Breast | Beetroot Dauphinoise | Orange Marmalade | Jus
or

Darling Downs Eye Fillet | Porcini Purée | Baby Carrot |
King Brown Mushroom | Jus

or

Hand Rolled Potato Gnocchi | Pesto Emulsion | Pangrattato | Witlof |
Parmesan | Cavolo Nero

Dessert or Cheese Choice

Crème Brulée | Pistachio | Blackberry

or

Honey Panna Cotta | Orange Granita | Honeycomb | Toasted Macadamia |
Mandarin Gel

or

Cheese Plate

2 courses \$70 pp / 3 Courses \$88 pp

One Account Per Table

(Please note we are a cashless venue)