

to share

organic fermented sourdough // za'atar olive oil*	9
marinated olives	7
hummus grilled sourdough*	9
sydney rock oysters // freshly shucked mignonette dressing (each)	4
sydney rock oysters selection (2 of each)	6 24
crisp fried// soy mirin ginger	12 48
natural// mignonette dressing	
bloody mary shot// celery salt	
patina deli board*	30
selection of charcuterie cured meats house made chutney pickles assorted crackers sourdough	
entrée tasting plate	34
selection from the menu	
patina seafood selection	36
seared scallop seared tuna salt and pepper squid	

starters

salt and pepper squid	20 28
garlic coriander lime chilli jam	
crisp fried goats cheese filled zucchini flowers	22
pesto lemon	
black pepper seared yellowfin tuna	26
avocado cucumber pickled ginger sprouts tahini dressing	
crisp fried tiger prawns dipping sauces	26
lime and green chilli soy mirin ginger fermented chilli aioli	
house smoked szechuan spiced duck breast	26
pickled vegetables sesame plum and tamarind sauce	
seared scallops sweet pork	26
betal leaf grapefruit papaya salad nam jim	

*Please advise of allergies/dietary requirements // * contains gluten ^ contains nuts*

10% surcharge Sundays + Public Holidays//Corkage \$5 bottled wine only, Cakage \$4/\$6 pp

mains

market fish	34
cauliflower scordalia olive charred broccolini truss tomatoes mojo rojo	
char grilled roasted pork belly	28
green papaya salad soy caramel	
snapper pie*	34
garlic confit broccolini soubise sauce	
char grilled grass-fed beef fillet 200g	44
hand cut chips bearnaise	
grilled moreton bay bugs 330g	38
garlic butter aioli lemon	
slow cooked lamb rump	34
potato dauphinoise apple mint jelly pepper sauce	
steamed kinkawooka mussels	26
coconut milk lemongrass ginger jasmine rice	
thai vegetable curry	28
cucumber relish jasmine rice	

sides

mash potato	8
hand cut twice cooked chips	8
potato sweet potato	
steamed mixed greens	8
citrus hazelnut dressing	
shaved fennel cucumber baby cos salad	11
toasted pecans lemon mustard dressing	
green salad	8
apple cider vinaigrette	

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