

Lunch 12pm to 4pm

Light meals

Organic Sourdough // za'atar olive oil*	9
Hummus and Grilled Sourdough	10
Crisp fried Goats Cheese filled Zucchini Flowers // pesto lemon^	22
Eggs on Toast // Smashed avocado two free range eggs any style sourdough*	17.5
~ add bacon/sausage \$22.5 ~ add hot smoked salmon \$24.5	
House Smoked Slow Cooked Beef Brisket // special sauce char-grilled broccolini cauliflower skordalia toasted seeds ~ add egg any style 23.5	19.5
Eggs Benedict // Grilled sourdough* poached eggs spinach hollandaise ~ smoked ham or avocado smash	24
~ hot smoked salmon	26
Roasted Cauliflower and shaved fennel salad // zucchini roasted carrot hummus pistachio dukkah seed crackers^(V)	18.5
Hot Smoked Atlantic Salmon Salad // roasted pumpkin sprouts toasted pinenuts shaved broccoli smashed avocado kombucha dressing^ ~ add egg any style \$26	22
Za'atar Spiced Grilled Haloumi // roasted carrots baby beetroot cavalo nero toasted seeds fried caper and lemon dressing ^ ~add egg any style \$24	20
Grilled Wagyu Cheese Burger // special sauce } tomato pickles *- add chips	16 20
Salt and Pepper Squid // garlic coriander lime and chilli jam	20
Seared scallop & sticky sweet pork // grapefruit green papaya nam jim	26

Sides

Green salad // apple cider vinaigrette \$6.5
Chips or sweet potato \$6.5
Shaved fennel cucumber & baby cos salad // toasted pecans lemon mustard dressing \$11

Mains

Turkish Baked Eggs // 2 eggs baked spiced lamb mince shakshuka sauce persian feta sourdough *	24
Smoked Chicken Salad // asian slaw rice noodles 3 flavour dressing	26
Steamed Kinkawooka Mussels // coconut milk lemongrass ginger jasmine rice	26
Thai Chicken Curry // cucumber relish coriander jasmine rice	28
Chargrilled Sirloin // café de paris butter^ chips	32
Roasted Barramundi Fillet // cauliflower skordalia olive charred broccolini truss tomatoes mojo rojo	34
Grilled Moreton Bay Bugs // aioli lemon	38

Kids meals

Squid and chips	12
Penne Bolognese // parmesan	12
Grilled marinated chicken // roasted vegetables chips tomato sauce	15
Choc chip cookie ice cream sandwich	6

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

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

CAFE PATINIA

Desserts

Chocolate Mousse // chocolate crumble honey comb freeze dried mandarin^	14
Summer Berry Trifle // marscapone zabaglione toasted almonds	14
Patina "mess" // meringue ice cream passion fruit raspberry sauce	14
Vanilla panna cotta // fresh figs rosewater jelly pomegranate molasses	14
Cheese selection //50g of either Brie, cheddar or gorgonzola lavosh^ fig jam	12
Affogato // frangelico espresso two scoops of vanilla ice cream	16

Coffee – long black cappuccino flat white latte piccolo	reg	3.8
mocha hot chocolate chai latte	L	4.5
macchiato, espresso		3
decaf/extra shot		0.5
Milk - coconut milk organic soy milk almond milk		0.7

Tea - english breakfast earl grey green jasmine green sencha		4
rooibos chai brewed on water tulsi sacred basil		
lemongrass and ginger camomile peppermint		
darjeeling chai tea brewed with milk		4.5
Echinacea boost // helps stimulate immune system and fight infection		4.5
Immuni-T // snuff the sniffles - served with honey		4.5
Exttox // helps detoxing your liver		4.5
Fireside // warming and relaxing		4.5
darjeeling green		5

Display fridge
Amaretti biscuit
\$1.5
Choc chip cookie
3
Caramel slice
4
Brownie
4
Bliss Balls^ (v)
4
Nikki 'Snickers' Slice^
4
Berry and Lime friand^
4.5
Coconut Raspberry
muffin^
5.5
Carrot cake cupcake
\$6
Quiche
\$6.5

Iced chocolate with ice cream	5	7
Iced coffee // made without ice cream		6
Iced coffee // made with ice cream		7
Milkshakes // all flavours are made in house	5	7
Thick shakes	8	10
Chocolate strawberry vanilla caramel		
Smoothies		
Acai mixed berry // banana vanilla honey		8
Banana // honey cinnamon yoghurt		8
Mango & strawberry // coconut water vanilla		8
Peanut butter & banana // dates almonds almond milk		12
Green choc mint // baby spinach avo banana cacao peppermint oil coconut water		12

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