

# CAFE PATINIA

## Lunch 12pm to 4pm

### Light Meals

<b>Organic Sourdough</b> // za'atar   olive oil*	9
<b>Hummus and Grilled Sourdough*</b>	10
<b>Crisp Fried Goats Cheese Filled Zucchini Flowers</b> // pesto   lemon^	22
<b>Eggs on Toast</b> // two free range eggs any style   smashed avocado   sourdough*	17.5
~ add bacon or sausage	22.5
~ add hot smoked salmon	24.5
<b>House Smoked Slow Cooked Beef Brisket</b> // potato kimchi bake   special sauce   chargrilled broccolini   toasted seeds	19.5
~ add egg any style	23.5
<b>Eggs Benedict</b> // poached eggs   spinach   hollandaise   grilled sourdough*	
~ smoked ham or avocado smash	24
~ hot smoked salmon	26
<b>Roasted Cauliflower and Shaved Fennel Salad</b> // roasted carrot hummus   zucchini   pistachio dukkha   seed crackers^ (V)	18.5
<b>Hot Smoked Atlantic Salmon Salad</b> // roasted pumpkin   sprouts   toasted pinenuts   shaved broccoli   smashed avocado   kombucha dressing^	22
~ add egg any style	26
<b>Grilled Wagyu Cheese Burger</b> // tomato   pickles   special sauce*	16
~ add chips	20
<b>Salt and Pepper Squid</b> // garlic   coriander   lime and chilli jam	20
<b>Seared Scallop and Sticky Sweet Pork</b> // grapefruit   green papaya   nam jim	26

### Sides

<b>Green Salad</b> // apple cider vinaigrette	6.5
<b>Chips or Sweet Potato</b>	6.5
<b>Shaved Fennel</b>	
<b>Cucumber and Baby Cos Salad</b> // toasted pecans   lemon mustard dressing^	11

### Mains

<b>Turkish Baked Eggs</b> // 2 baked eggs   spiced lamb mince   shakshuka sauce   persian feta   sourdough*	24
<b>Baby Cos Salad</b> // grilled chicken   shaved fennel   zucchini   toasted pecans   parmesan   hummus dressing	26
<b>Crisp Fried Red Spot Whiting</b> // asian slaw   tartare sauce   chips   lemon	26
<b>Thai Chicken Curry</b> // cucumber relish   coriander   jasmine rice	28
<b>Chargrilled Sirloin</b> // café de paris butter^   chips	32
<b>Roasted Barramundi Fillet</b> // eggplant chutney   roasted cauliflower   carrots   truss tomato   harissa   persian feta	34
<b>Grilled Moreton Bay Bugs</b> // garlic butter   aioli   lemon	38

### Kids Meals

<b>Squid and Chips</b> // tomato sauce	12
<b>Penne Bolognese</b> // parmesan	12
<b>Grilled Marinated Chicken</b> // roasted vegetables   chips   tomato sauce	15
<b>Choc Chip Cookie Ice Cream Sandwich</b>	6

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

10% surcharge on Sundays and Public Holidays

Corkage \$5 per person (bottled wine only) // Cakeage \$4 / \$6 per person

## Desserts

<b>Warm Chocolate Pudding</b> // hazelnut chocolate sauce   vanilla ice cream^	14
<b>Patina "Mess"</b> // meringue   vanilla ice cream   passion fruit   raspberry sauce	14
<b>Apple and Rhubarb Crumble</b> // vanilla ice cream	14
<b>Baked Lemon Buttermilk Cheesecake</b> // cream   lime syrup	14
<b>Cheese selection</b> // 50g of brie or cheddar or gorgonzola   fig jam   lavosh^	12
<b>Affogato</b> // frangelico   espresso   two scoops of vanilla ice cream	16

### Hot Drinks

cappuccino   flat white   latte   piccolo   long black   mocha   hot chocolate	3.8	4.5
macchiato   espresso		3
chai latte	4.5	5
turmeric latte   matcha latte   chai spiced chili chocolate		5

### Extras

decaf   extra shot		0.5
coconut milk   soy milk   almond milk		0.7

### Tea

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

<b>Iced Coffee</b> // made without ice cream		6
<b>Iced Coffee</b> // made with ice cream		7
<b>Iced Chocolate</b> // made with ice cream	5	7

<b>Milkshakes</b> // chocolate   strawberry   vanilla   caramel	5	7
<b>Thickshakes</b> // chocolate   strawberry   vanilla   caramel	8	10

### Smoothies

<b>Acai Mixed Berry</b> // banana   vanilla   honey		8
<b>Banana</b> // honey   cinnamon   yoghurt		8
<b>Mango and Strawberry</b> // coconut water   vanilla		8
<b>Peanut Butter and Banana</b> // dates   almonds   almond milk		12
<b>Green Choc Mint</b> // baby spinach   avo   banana   cacao   peppermint oil   coconut water		12

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

10% surcharge on Sundays and Public Holidays

Corkage \$5 per person (bottled wine only) // Cakeage \$4 / \$6 per person