

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 tiger prawns 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	
crumbed veal sweet breads	20
capers lemons parsley pancetta	
crisp fried tiger prawns dipping sauces	26
lime and green chilli soy mirin ginger fermented chilli aioli	
house smoked cured venison	26
beetroot jam horseradish goats cheese	
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 pp bottled wine only, Cakage \$4/\$6 pp

mains

crisp skin roasted barramundi fillet eggplant chutney honey roasted carrots harissa persian feta	34
roasted pork belly green papaya salad soy caramel	28
snapper pie* garlic confit broccolini soubise sauce	34
char grilled grass-fed sirloin (250g) shoe string potato chips blue cheese butter	34
grilled moreton bay bugs 330g garlic butter aioli lemon	38
slow cooked lamb rump kimchi potato bake apple mint jelly pepper sauce	34
red wine braised beef cheeks mash mushrooms orange gremolato	32
thai vegetable curry cucumber relish jasmine rice	28

sides

mash potato	8
shoe string potato chips	6
hand cut sweet potato chips	8
steamed mixed greens citrus hazelnut dressing	8
shaved fennel cucumber baby cos salad toasted pecans lemon mustard dressing	11
green salad apple cider vinaigrette	8

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dessert

patina 'mess' meringue cream vanilla ice cream, passionfruit sauce raspberry sauce	14
chocolate brownie marquise plum sorbet raspberry malt sauce	14
apple and rhubarb crumble vanilla ice-cream	14
lemon curd brulee tartlet lime syrup raspberry sorbet	14
affogato frangelico espresso two scoops of vanilla ice cream	16
selection of petit fours	10
cheese selection 50g each lavosh crackers fig jam	
milawa blue	12
tarago river triple cream brie	12
maffra cloth aged cheddar	12