



Dinner in the Domes

Glass of Veuve Clicquot NV

Danny's Bread Organic Sourdough | Cultured Butter | Smoked Salt
Abrolhos Island Scallop | Creamed Leek | Bottarga

Wagyu Beef Tartare | Chiodini Mushroom | Smoked Bone Marrow | Egg Yolk |
Truffle Mayonnaise

Brisbane Valley Quail | Parsnip | Jamon | Red Cabbage | Apple |
Hazelnut Beurre Noisette

Handmade Vannella Burrata | Tomato Tartare | Green Olive | Pickled Fennel

Imperial Blossom Wagyu Rib Fillet | Béarnaise | Mustard | Jus
Hand Rolled Gnocchi | Mushroom | Friarielli | Garlic Crumb | Pecorino

Chargrilled Broccolini | Sesame Emulsion | Wild Rice Furikake
Hand Cut Chips

Valrhona Fondue Duo - Cointreau + White Chocolate | Dark Chocolate + Amaretto |
Strawberries | Pretzels | Madeleines

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\$150.00 Per Person
(minimum 2, maximum 6 persons)

Available: Tuesday – Thursday

Duration: Up to 3 hours

To Book : patinarestaurant.com.au/pop-up-bar • Enquiries: 07 3365 8999



Veuve Clicquot