



# Patina

AT CUSTOMS HOUSE

## Shared Plates

Danny's Bread Organic Sourdough | Cultured Butter | Smoked Salt  
Mooloolaba Prawns | Nduja | Caramelised Yoghurt | Orange | Fennel  
Brisbane Valley Quail | Almond Cream | Charred Sugarloaf | Apricot  
Wood Smoked Buffalo Mozzarella | Heirloom Tomatoes | Tomato Nectar | Lemon

## Your Choice

Duck Breast | Confit Leg | Salt Baked Turnip | Radicchio Jam | Apple |  
Hazelnut | Beetroot Vinaigrette

or

Hand Rolled Gnocchi | Vanella Burrata | Roasted Yellow Pepper Sauce |  
Zucchini | Olive Crumb

or

Market Fish | Potato Aioli | Fennel Gel | New Season Peas | Asparagus | Verjus Butter

or

Stone Axe Full Blood Wagyu Flank 8-9+ | Potato Pave | Watercress |  
Glazed Onion | Smoked Cheddar | Black Garlic

## Desserts

Pistachio Panna Cotta | Raspberry | Yoghurt + White Chocolate | Sable

or

Banana Tarte Tatin | Rum Caramel | Coconut Crunch | Cinnamon Ice Cream

or

Crème Brûlée | Textures of Apple | Cheesecake Mousse | Feuilletine

or

Artisan Cheese Plate | Fig + Walnut Log | Muscatels | Pear | Ironbark Honey |  
Walnut Bread | Lavosh

## Customs House Beverage Package

### 3 Hours

Até Sparkling Brut  
Até Pinot Grigio  
Até Cabernet Sauvignon  
Great Northern Original  
Asahi Soukai  
Cascade Premium Light  
Somersby Apple Cider  
Soft Drinks, Mineral Water, Orange Juice

**\$148 per person**

*One account per booking group  
Menu subject to change without notice*