



	G	B
Rosé		
Chateau D'Esclans Whispering Angel Rosé <i>Provence France</i>	17	85
Chateau Minuty M de Minuty Rosé <i>Provence France</i>		80
Chateau Minuty Prestige Rosé <i>Provence France</i>		90
Champagne + Sparkling Wine		
Moët & Chandon Imperial Rosé <i>Epernay France</i>	30	150
Clover Hill Sparkling Rosé <i>Piper's River Tas</i>		94
Moët & Chandon Imperial Brut <i>Epernay France</i>		130
Veuve Clicquot Rosé <i>Reims France</i>		180
White		
Dog Point Sauvignon Blanc <i>Marlborough NZ</i>	15	75
Neudorf 'Tiritiri' Chardonnay <i>Nelson NZ</i>	17	85
Red		
Craggy Range Martinborough Pinot <i>Martinborough NZ</i>	17	85
The Other Wine Co Grenache <i>Adelaide Hills SA</i>	16	80
Cocktails		
 MELT Festival Special: Sandía Song - Patron Silver Watermelon Lime Agave Rhubarb Bitters	18	
Spring Fever - Strawberry St Germain Elderflower Liqueur Sparkling Rosé Lemon Rhubarb Bitters	18	
Colletti Royale - Patron Reposado Tequila Cointreau St Germain Elderflower Liqueur Blood Orange Lime Moët Rosé Orange Bitters	30	
Provence Cooler - Belvedere Pure Whispering Angel Rosé Lemon Blackberry Basil	22	
Gin + Tonic - Lawrenny Meadowbank Pink Gin Fever Tree Mediterranean Tonic	20	
Aether Wild Peach Seltzer 3.5% <i>QLD</i>		9
Aether Australian Pale Ale 4.5% <i>QLD</i>		11
Asahi Super Dry 5.0%. <i>Japan</i>		10



Moreton Bay Bug Croissant: Cos Lime + Dill Mayo (ea)	22
Freshly Shucked Oysters Gin & Tonic Granita (6)	33
Italian Oscietra Caviar 25g Blinis Traditional Condiments	120
Abrolhos Island Scallop Cauliflower Strawberry Vinegar (ea)	9
Mac + Cheese Croquettes Sauce Gribiche (4)	20
Duck Liver Parfait Toasted Brioche Ramos Pinto Chervil (ea)	24
Wagyu Beef Tartare Flaky Pastry Chiodini Smoked Bone Marrow Egg Yolk Truffle (2)	24
Sweet Potato Empanada Pedro Jiminez Mayo (4)	20
Chips Smoked Salt Aioli	11

Cheese

Woombye Triple Cream Brie | *Sunshine Coast QLD*

Tarago River Blue | *West Gippsland Victoria*

Oveja al Romero (Sheep's milk rosemary rind) | *La Mancha Spain*

Ford Farm English Cave Aged Cheddar | *Dorset Southwest England*

Selection of Two | 26

Selection of Three | 39

All Cheeses are served with:

Fig + Date Log | Muscatels | Pear | Ironbark Honey Walnut Bread | Lavosh



Whispering Angel

ROSÉ GARDEN

CUSTOMS HOUSE
BRISBANE

Our Whispering Angel Rosé Garden Bar, with our Domes restyled for the warmer weather, will be available to book from Friday 6th September.

Savour our new Spring menu which will feature our iconic favourite - the Moreton Bay Bug Croissant. Lots of other delights on offer too!

Order your food and drinks from our friendly waitstaff once comfortable in your dome.

\$20.00 per person pre-authorisation will secure you a dome (minimum 4, maximum 10 persons)

Available: Thursday - Sunday
Duration: 2.5 hours

Book Online : patinarerestaurant.com.au
Enquiries: 07 3365 8999

Cancellation, or one time postponement with 24 hours' notice