



Patina Favourites

Shared Plates

Danny's Bread Organic Sourdough | Cultured Butter | Smoked Salt
Kingfish Tataki | Ponzu | Avocado | Daikon | Bergamot Oil | Shiso | Puffed Rice
Brisbane Valley Quail | Almond Cream | Charred Sugarloaf | Apricot
Wood Smoked Buffalo Mozzarella | Heirloom Tomato | Lemon | Sour Dough

Your Choice

Dry Aged Wollemi Duck | Cherry | Witlof | Baby Turnip |
Goat Cheese Agnolotti | Hazelnut
or
Hand Rolled Gnocchi | Oyster Mushroom | Heirloom Tomato | Broad Bean |
Truffle Oil | Pecorino
or
Market Fish | Romesco | Charred Fennel Salad | Avocado | Burnt Chive Oil
or
2GR Full Blood Wagyu Flank Steak 6-7+ 200g

Desserts

Strawberry Panna Cotta | Valrhona White Chocolate | Yoghurt | Elderflower |
Breton
or
Valrhona Hazelnut Creméux | Dark Chocolate | Coffee |
Milk Ice Cream
or
Crème Brûlée | Peach | Raspberry | Feuilletine
or
Artisan Cheese Plate | Fig + Walnut Log | Muscatels | Pear | Ironbark Honey |
Walnut Bread | Lavosh

2 Courses \$82 pp / 3 Courses \$100 pp

One account per table
Menu subject to change without notice