

PATINA CLASSIC BANQUET

95 PP

A generous shared dining experience showcasing seasonal produce and Patina favourites

Sourdough Baguette | Caramelised Butter | Smoked Salt
Hand Made Burrata | Persimmon | Hazelnut | Lardo Iberico | Red Elk (N, GF)
Brisbane Valley Quail | Sweet Corn | Chestnut Mushrooms | Puffed Grains | Pancetta
Coral Coast Barramundi | Broad bean | Potato + Leek Fricassee | Leek Oil | Chicken Butter Sauce (A, GF)
Braised Lamb Shoulder | Labneh | Macadamia Dukkha | Mint Chimichurri (N, GF)
Chips | Herb Salt | Aioli (GF)
Mixed Leaf Salad | Radish | Cherry Vinaigrette (GF)
Caramelised Honey Crème Brûlée | Coconut Crunch | Gingerbread Ice Cream

PATINA SIGNATURE BANQUET

130 PP

An elevated banquet featuring premium ingredients, additional courses and chef selected highlights

Sourdough Baguette | Caramelised Butter | Smoked Salt
Hand Made Burrata | Persimmon | Hazelnut | Lardo Iberico | Red Elk (N, GF)
Brisbane Valley Quail | Sweet Corn | Chestnut Mushrooms | Puffed Grains | Pancetta
Mooloolaba King Prawns | Caramelised Yoghurt | Nduja | Smoked Garlic | Wasabi Cress (A, GF)
Market Fish | Broad bean | Potato + Leek Fricassee | Leek Oil | Chicken Butter Sauce
Chauvel Citrus Fed Wagyu MBS 6-7 Rump Cap | Green Peppercorn Mustard | Red Wine Jus
Chips | Herb Salt | Aioli (GF)
Mixed Leaf Salad | Radish | Cherry Vinaigrette (GF)
Valrhona Hazelnut Crèmeux | Dark Chocolate | Coffee | Condensed Milk Ice Cream (N)

BOTANICAL BANQUET

110 PP

A celebration of seasonal vegetables, grains and contemporary plant-based dishes

Sourdough Baguette | Caramelised Butter | Smoked Salt
Potato Pave | Comte | Onion Soubise | Cauliflower Puree (GF)
Hand Made Burrata | Persimmon | Hazelnut | Red Elk (N, GF)
Ras el Hanout Spiced Cauliflower | Romesco | Snap Peas | Persian Fetta | Olive (N, GF)
Potato Gnocchi | Urbin Valley Mushrooms | Truffle Butter | Porcini Crumb | Pecorino
Chips | Herb Salt | Aioli (GF)
Mixed Leaf Salad | Radish | Cherry Vinaigrette (GF)
Valrhona Hazelnut Crèmeux | Dark Chocolate | Coffee | Condensed Milk Ice Cream (N)

A little more . . .

Live Oysters (Ea) Mignonette (A, GF)	7
Grilled Broccolini Whipped Sunflower Lemon Oil (GF)	15
Coast Kipfler Potatoes Aged Parmesan Truffle Salt (GF)	16

Patina Wine Journey

Two or three expertly matched wines selected to complement your banquet experience

The River Pairing 25pp

Two (2) 100mL glasses

The Heritage Journey 35pp

Three (3) 100mL glasses

Two-Hour Patina Pour 55pp

Available for whole table only

