

FONDÉ  EN 1743

MOËT & CHANDON

CHAMPAGNE



Melbourne Cup

TUESDAY 3RD NOVEMBER 2020

Join us on the terrace overlooking the river for an afternoon of fine food, horse racing and champagne. Patina, a beautiful modern and contemporary restaurant in Brisbane's most iconic heritage listed building, Customs House. Guests can be assured of excellent food, fantastic river views and friendly professional service.

Join us at 12 noon for Moët Chandon Rosé and canapés on the grass before we indulge in a three course lunch with shared entrees. There will be live screens to watch the races and door prizes.

\$220 PER PERSON

Three course lunch with canapés and our prestige beverages - 12-3pm

Moët Chandon Rosé

Moët Chandon Impérial NV

Tanqueray Ten & Tonic

Craggy Range & Henschke Wines

PHONE 07 3365 8999 FOR ENQUIRIES
TO BOOK ONLINE [CLICK HERE](#) | MORE INFO [CLICK HERE](#)



CUSTOMS HOUSE
— BRISBANE —

Patina
AT CUSTOMS HOUSE

Canapés on arrival

Moreton Bay Bug Wonton
Goats Cheese, Fig + Beetroot Relish Tart

Shared Plates

Crust + Co Bread | Butter
Harvey Bay Scallops | Vanilla Cauliflower | Chorizo Crumb
Brisbane Valley Quail | Black Garlic | Kohlrabi | Radish
Mushroom Tarte Tatin | Onion Caramel | Truffle | Soft Herbs | Crème Fraiche

Your Choice

Aged Duck Breast | Caramelised Baby Fennel | Potato | Orange | Tarragon |
Candied Fennel

or

Coral Coast Barramundi | Shiitake | Pickled Cucumber | Miso | Sesame |
Cultured Cream

or

Southern Downs Eye Fillet | Truffle Potato | Miso Glazed Leek |
Mustard Jus

or

House Made Gnocchi | Zucchini Flower | Tomato | Basil | Roasted Ricotta

Dessert

Chocolate Raspberry Tart | Chocolate Cream | Soil | Raspberry Sorbet

or

Mango | Passionfruit | Meringue | Finger Lime | Cream Cheese
Ice Cream

or

Crème Brûlée | Almond Biscotti | Yuzu | Berries

or

Australian and Imported Cheese Plate

Beverage package

Moët Chandon Rose
Moët Chandon Imperial NV
Tanqueray Ten & Tonic
Shaw + Smith and Henschke Wines

\$220 per person