



Patina
AT CUSTOMS HOUSE

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 or Cheese Choice

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

**Deluxe Beverage Package
3 Hours**

Bianca Vigna Prosecco

Rameau D'or Rosé

Red Claw Chardonnay

Red Claw Pinot Noir

St Hallett Garden of Eden Shiraz

Asahi, Stone & Wood Pacific Ale

Asahi Soukai 3.5

Soft Drinks | Mineral Water | Orange Juice

\$150 per person

Valid for 10 – 20 people