



Patina
AT CUSTOMS HOUSE

Shared Plates

Crust + Co Bread | Butter

WA Scallops | Vanilla Cauliflower | Chorizo Crumb

Brisbane Valley Quail | Almond Cream | Smoked Almond | Radicchio | Grape
Mushroom Tarte Tatin | Onion Caramel | Truffle | Soft Herbs | Crème Fraiche

Your Choice

Coral Coast Barramundi | Bitter Greens | Shiitake | Fermented Chilli | Soy Beurre

or

Roasted Duck Breast | Confit Leg | Orange | Baby Carrot | Radish | Walnuts | Honey

or

Southern Downs Eye Fillet | King Brown Mushroom | Smoked Beets |
Manchego Croquette | Black Garlic

or

Hand Rolled Gnocchi | Broad Beans + Peas | Zucchini Flower | Green Goddess |
Baked Ricotta

Dessert or Cheese Choice

Chocolate Marquise | Raspberry | Macadamia Praline | Vanilla Anglaise

or

Mango | Coconut Panna Cotta | Sticky Rice | White Chocolate

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 | Orange Juice

\$150 per person

Valid for 10 – 20 people