

# Patch

All day breakfast from 8.30am / lunch 12-2.30pm Wednesday to Monday  
Dinners from 6pm Thursday, Friday & Saturday

## DINNER MENU

### entrée

**roasted witlof** & goats cheese salad with rocket, walnuts & a honey vinaigrette (gf) .....\$15.00

**baked eggplant** with roast tomato sugo, parmesan crisps & basil (gf),(df/vegan option) .....\$15.00

**twice cooked beef cheeks**, celeriac, roasted pine nuts & sweet pickled onions (gf) .....\$17.00

**karaage fried chicken** with pickled carrot, cucumber & sesame salad & smoky bonito mayo (gf,df) .....\$17.00

### main

**crispy miso pork belly** with steamed rice Asian greens & cashew nuts (df),(gf option) .....\$29.00

**roast free range chicken breast**, pearl barley & pea risotto, heirloom carrots & grilled leeks .....\$29.00

**slow cooked lamb shoulder** with a rosemary potato gratin, marinated artichokes & confit garlic (gf),(gf) .....\$29.00

**pan roasted king fish** with spiced tomato, chorizo & chickpeas stew, preserved lemon & parsley (df),(gf) .....\$32.00

**roasted mushrooms**, soft polenta, truffled parmesan, salsa verde & mixed green leaves (v),(gf) .....\$26.00

**roast pumpkin & chickpea salad** with couscous, dates, goats cheese, fresh herbs & dukka (v),(gf),(df/vegan option) .....\$25.00

### sides

**hand cut potato chips** with rosemary salt (gf),(df) .....\$8.00

**sautéed green beans** with lemon almonds & parsley (gf,df) .....\$8.00

### dessert

**warm chocolate brownie** with burnt orange & double cream (gf) .....\$15.00

**apple tart** with thyme, almond cream & praline .....\$14.50

**quince crumble** with roasted pistachios & labneh .....\$14.00

*See our display cabinet for sweet selections  
to enjoy here or to take away*