

# Patch

CHEF'S SELECTION / 5 COURSE 109PP

A leisurely shared dining experience

## SMALLER

Belle's crunchy country pickles	10
Baked Reggiano flan, meat ragu	27
Lightly smoked hummus, eggplant, pine nuts, grilled toast	18
Heirloom tomato salad, plums, nori, ginger, soy, sesame	26
Beef carpaccio, flat leaf rocket, capers, aioli	29
Scallop, potato, leek, fennel saffron pie, creamed spinach	32
Roasted anise duck, bitter leaves, mustard mousseline	30
Grilled Port Lincoln octopus, 'nduja dressing	28

## PASTA

Tagliatelle, Pt Broughton crab, chilli, garlic, passata	48
Potato gnocchi, braised beef ragu, cauliflower, parmesan tuile	38
Gnocchetti, broccoli, garlic, chilli, anchovy, pine nuts, pecorino	35
Bucatini, carbonara, crispy speck, cured egg yolk, reggiano	39
Pappardelle, pork ragu, Reggiano	37
Casarecce, bra sausage, fennel, chilli, reggiano	38
Reginette, sugar snap peas, pea puree, ricotta salata	36

## BIGGER

Fish of the day, julienne crispy potatoes, chunky tartare	POA
Creamy polenta, pork sausage ragu, chilli, soft herbs	38
Kerwee rump steak, caponata, beef Jus 250g	49
Little Joe 100% grass fed sirloin, confit onion, mash 300g	87
Koji aged scotch fillet, beef jus 300g	84
1kg Ribeye tomahawk, trimmings	149

## SIDES

Leaf salad	14
Salted cucumber salad	13
Baby gem lettuce, toasted walnuts, tahini-parmesan	14
Crispy potatoes	13
Creamy mash	12

## FINISH IT SWEETLY...

Coffee crème brûlée	19
Lemon panna cotta, poached pear, hazelnut tuile	20
Chocolate mousse, cherry compote, cream	19
Daily gelato & sorbet (Chef's section)	14

## SAMPLE MENU ONLY

This is a sample menu only. Our dishes and pricing may vary seasonally depending on produce availability.