

Patch

Chef's Selection 5 Course Menu
A leisurely shared dining experience

SNACKS & SMALL PLATES

Gazander Oysters

Belle's crunchy country pickles

Scorched tomatoes, sheep's yoghurt, cumin, oregano

Sardinellas(I) on toast

Mushroom pithivier with taleggio

Grilled calves' tongue, tuna aioli, fried capers, lemon zest

Sautéed sweetbreads, cauliflower puree, sautéed pears, walnuts

Grilled Port Lincoln octopus, kipfler potato, dill aioli, 'nduja

Lightly smoked hummus, eggplant, pine nuts, grilled toast

Baked Reggiano flan, meat ragu

PASTA

Pappardelle, blue swimmer crab, chilli, garlic, passata

Squid ink trottolo, Spencer Gulf prawns, fennel, bottarga

Potato gnocchi, braised beef ragu, cauliflower, parmesan tuile

Casarecce, bra sausage, fennel, chilli, reggiano

Trottolo, broccoli, garlic, chilli, anchovy, pine nuts, pecorino

Tagliatelle, carbonara, crispy speck, cured egg yolk, reggiano

Reginette, soffritto, chicken hearts & livers, radicchio, vincotto

Gnocchetti, sautéed eggplant, passata, reggiano, stracciatella

BIGGER

Seared snapper, ratatouille, eggplant hollandaise

Creamy polenta, pork sausage ragu, chilli, soft herbs

Kerwee rump, roasted red peppers, beef Jus

Little Joe grass fed sirloin, confit onion 300g

Portoro T-bone 2+ marble score 900g

Portoro Ribeye 4+ marble score 1.2 kg

SIDES

Creamy mash

Crispy potatoes

Patch mac and cheese, 'nduja crumb

Baby gem lettuce, toasted walnuts, tahini-parmesan dressing

FINISH IT SWEETLY

Chocolate soufflé, coffee & hazelnut gelato

Peanut butter nougat glace, chocolate mousse

Red wine poached pear, armagnac, fig, date ice cream

Vanilla crème brûlée

Daily Gelato & Sorbet