

Valentine's Day Dinner Menu

Organic Sour Dough | Cultured Butter | Smoked Salt

Amuse Bouche

Comte Custard | Espelette | Brioche | Shaved Macadamia

First

Moreton Bay Bug | Caramelised Yoghurt | Bergamot |
Fennel Pollen | Chicken Butter Sauce

Second

Dry Aged Wollemi Duck | Savoy Cabbage |
Confit Leg + Foie Gras Tortellini | Orange Sauce

Third – Choice Of

Riverina Black Angus Short Rib | Shallot Purée |
Garlic + Parsley Emulsion | Smoked Cheddar

Or

Ora King Salmon | Skordalia | Apple + Celery Vinaigrette |
Horseradish Foam

Fourth

Valrhona Kalingo 65% Chocolate Creméux |
Hazelnut Crumble | Glazed Cherry + Sorbet | Pashmak

\$150 per person



Valentine's Day Lunch

Patina Favourites

Shared Plates

Danny's Bread Organic Sourdough | Cultured Butter | Smoked Salt
Hiromasa Kingfish | Green Nam Jim | Cucumber | Apple | Roasted Peanut |
Coriander

Brisbane Valley Quail | Corn Velouté | Baby Gem | Speck | Broad Bean |
Hazelnut

Hand Made Vannella Burrata | Heirloom Tomato | Grilled Peach | Basil |
Balsamic

Your Choice

Wollemi Duck Breast | Duck Sausage | Celeriac | Beetroot | Blackberry
or

Ocean Trout | Pea Mousse | Smoked Potato | Preserved Lemon |
Trout Roe

or
Potato Gnocchi | Zucchini | Saffron | Stracciatella | Olive Crumb |
Truffle Pecorino

or
2GR Full Blood Wagyu Flank | Potato Pave | Asparagus | Horseradish |
Black Garlic

Desserts

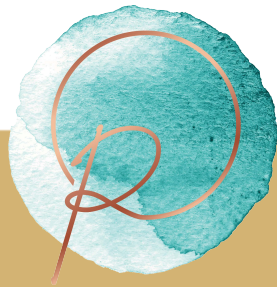
Tonka Bean Panna Cotta | Strawberry | Ginger Wine Gel | Smoked Almond
or

Valrhona Hazelnut Crèmeux | Dark Chocolate | Coffee |
Condensed Milk Ice Cream

or
Crème Brûlée | Coconut | Raspberry | White Chocolate

or
Two Cheeses | Quince Paste | Muscatels | Pear | Rainforest Honey |
Fig Toast | Lavosh

2 Courses \$82 pp / 3 Courses \$100 pp



Valentine's Day CHAMPAGNE HIGH TEA

Celebrate your next event with a Champagne High Tea Party. Enjoy a sophisticated occasion with art deco high tea stands and elegant handcrafted petite desserts. Champagne High Tea Parties are hosted on Patina's restaurant terrace with fantastic views overlooking the Story Bridge and the river or inside in the contemporary internal dining room.

Smoked salmon on blinis with sour cream and salmon pearls

Poached chicken, dill and watercress sandwiches

Coronation egg and chive, beetroot cone

Capsicum, eggplant, zucchini, basil and goats cheese roulade

Mini Queensland spanner crab and celery bun

Warm gruyere and leek tart with roasted cherry tomato

Raspberry scones with jam, cream and fresh raspberries

Assorted handcrafted petite desserts

Macarons

Espresso coffee

La Maison du Thé – French handcrafted tea selection

Glass of Taittinger Champagne

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\$90.00 PER PERSON

By prior arrangement • Bookings essential (24 hrs' notice)

• To Book : patinarestaurant.com.au/high-tea • Minimum of 2 persons



CHAMPAGNE
TAITTINGER

REIMS FRANCE

• Tuesday: 3pm, Wednesday to Sunday: 10:30am or 3pm • Champagne Tea Parties are of 1.5 hours duration •

• High Tea bookings are **non-refundable** and cannot be modified or exchanged. •

• **Full pre-payment required when booking** • Price valid until 20 December, 2026 •

• Dietary requirements : We can **ONLY** cater for Gluten Free & Vegetarian •