



AIX ROSÉ LAUNCH LUNCH

CANAPES

Beetroot Cornet | Goat's Fetta | Fresh Fig | Hazelnut
Tartlet of Yellow Fin Tuna | Watermelon | Avocado | Finger Lime
Jamon Iberico Croquette | Sauce Gribiche
Duck Liver Parfait | Brioche Toast | Ramos Pinto

TO START

Mini Baguette | Caramelised Butter | Smoked Salt

MAIN COURSE

Long Line Snapper | Cauliflower | Baby Leek | Pickled Grape |
Spring Garlic | Clam Butter

**Vegetarian menu available on request at time of booking*

DESSERT

Tonka Bean Panna Cotta | Queensland Strawberry |
White Chocolate | Pistachio

Patina
AT CUSTOMS HOUSE



VEGETATION MENU AIX ROSÉ LAUNCH LUNCH

CANAPES

Beetroot Cornet | Goat's Fetta | Fresh Fig | Hazelnut
Tartlet of Yellow Fin Tuna | Watermelon | Avocado | Finger Lime
Sweet Potato Croquette | Sauce Gribiche
Macadamia Curd | Brioche Toast | Ramos Pinto

TO START

Mini Baguette | Caramelised Butter | Smoked Salt

MAIN COURSE

Potato Gnocchi | Urban Valley Mushrooms | Truffle Butter |
Porcini Crumb | Pecorino

DESSERT

Tonka Bean Panna Cotta | Queensland Strawberry |
White Chocolate | Pistachio