

SUNSET SESSIONS

AT PATINA AT ALUMNI COURT

DRINK

APEROL

Aperol Spritz

Aperol | Prosecco | Soda

Jungle Bird

Aperol | Plantation Dark Rum | Pineapple | Lime

Aperol Negroni

Aperol | Nosferatu Blood Orange Gin | Antica Formula

SPARKLING

Riccadonna Prosecco | Asti Italy

WHITE

Shaw & Smith Sauvignon Blanc | Adelaide Hills SA

Até Pinot Grigio | Southeastern Australia

ROSÉ

Rameau d'Or Petit Amour | Provence France

RED

Craggy Range Martinborough Pinot Noir | Martinborough NZ

St Hallet 'Garden of Eden' Shiraz | Barossa Valley SA

BEERS

Asahi Super Dry 5.0% | Japan

Asahi Soukai 3.5% | Japan

Little Dragon Ginger Beer 4% | NSW

Hills Apple Cider 5.1% | SA

14

18

21

G B

11 44

16 72

11 44

14 60

16 72

15 69





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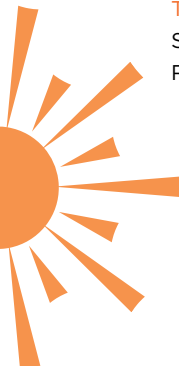
EAT

SMALL + SHARE AVAILABLE FROM 11AM UNTIL LATE



Baby Calamari Lemon & Dill Aioli Frisee	16
Mushroom & Fontina Arancini Truffle Mayonnaise Pecorino (4)	16
Sweet Potato & Cashew Empanadas Romesco (4)	17
Chips Herb Salt Aioli	11
Pork Belly Bao Hoisin Chilli Cucumber Cilantro (2)	18
Wagyu Brisket Taco Pico De Gallo Slaw Chipotle Crema (2)	21

BURGERS + TOASTIES



Patina Burger	25
Grass Fed Angus Beef Smoked Bacon Cheddar Cheese House Pickles Cos Remoulade Toasted Brioche	
Buttermilk Fried Chicken Burger	25
Buttermilk Fried Chicken Burger Avocado Pickled Onion Baby Cos Cilantro Chipotle Mayo Toasted Brioche Bun	
The Ruben	20
Pastrami Sauerkraut Dill Pickle Swiss Cheese Thousand Island Dressing	
That's a Wrap	20
Spinach Tortilla Grilled Haloumi Field Mushroom Rocket Salad Red Pepper Pesto	

Patina
AT ALUMNI COURT

