

TO BEGIN WITH

TOASTED NAAN BREAD & DIPS 14

hommus, corn & gherkin with cream cheese, roasted beetroot & balsamic (V)

SUMMER MINISTRONE SOUP 15

with caramelised onion & sour dough bread (V)

KIA ORA OYSTERS 24

half dozen fresh with Wakame salad & buttered brown bread or kilpatrick with bacon, spiced worcestershire and bbq sauce

GARLIC PRAWN BRUSCHETTA 21

toasted sourdough with pesto, garlic prawns & sauce vierge (X4)

DRINAN COS HEART BURRITOS 15

with Mexican black bean salad, Mt Tamborine avocados & pico de gallo salsa (V) (DF) (VE)

DINNER TIME

CHILLI & CUMIN SPICED CHICKEN 34

with blackened baby corn, roasted Darling Downs sweet potato, chilli, red onion, guacamole & baby cos lettuce (GF)

GRILLED PORK CUTLET 36

with roasted Dutch carrot, parsnip, apple relish & red wine glazed shallots (GF)

SIZZLING TOOWOOMBA BEEF RUMP 36

150 day grain fed rump with button mushroom & Gatton brown onion sauce, beer battered chips & buttered green beans (S) (GF)

SCHEZWAN FRIED LAMB 36

sizzling Victorian lamb with Gatton onion, capsicum & steamed rice

SICILIAN FETTUCINE ALFREDO 25

chives from "The Patch", salted butter & Reggiano parmesan (V)

ROASTED EGGPLANT & BOWEN VINE TOMATO TAGLIATELLE 28

with Dalmore asparagus, capers, roquette, greens, basil, shaved Reggiano parmesan & South Australian olive oil (V)

MINI SOVEREIGN VICTORIAN LAMB ROAST 38

with baked vegetables, baby peas & mint sauce (GF)

KING PRAWN & MARKET CRAB RED CURRY POT 38

mild red coconut curry with Darling Downs sweet potato, oyster mushroom, "The Patch" coriander, chunky tomato, rice noodles & dipping sauce (GF)

MARKET FISH 38

simply grilled local reef fish with herbed sautéed chat potato, Dalmore asparagus, Bowen mango & lychee salsa (GF)

SALADS

CAESAR SALAD 22

Drinan baby cos lettuce, shaved Reggiano parmesan cheese, bacon shards, garlic croutons, free range boiled egg & grilled chicken fillets

THE PATCH SALAD 18

mixed grain salad of brown rice, lentils, quinoa tossed with pepitas & Darling Downs garden vegetables, lemon juice & South Australian olive oil (V) (DF) (VE) (GF)

WATERMELON, STRAWBERRY & PERSIAN FETTA SALAD 19

with picked mint, South Australian olive oil & cracked pepper (V) (GF)

BBQ CHICKEN SALAD 22

Mt Tampa Chinese cabbage & tamari smoked almonds with matchstick salad, crunchy noodles & wasabi soy dressing (GF)

SIDES

CHUNKY CHIPS 8

with aioli (V)

SWEET POTATO CHIPS 8

with rosemary salt & crisp shallots (V) (DF) (VE)

BUTTERED GREEN BEANS 8

(V) (GF)

DARLING DOWNS SUMMER VEGETABLES 8

with herb butter (V) (GF)

THICK CUT BREAD 8

with toasted parmesan butter (V)

DESSERT

PECAN PIE 18

with salted caramel popcorn praline & bailey's ice cream

ETON MESS 18

with mixed berries, meringue, dollop cream & chocolate wafers (GF)

WHITE CHOCOLATE & LEMON MOUSSE 18

with Persian fairy floss & popping candy

WARM CHAI BROWNIE 18

with cardamon poached Riverland oranges & dollop cream

CHEESE X THREE WAYS 23

(ask for our daily selection) served with roasted walnuts, honey, figs, crisp breads and Riverland apricots

(GF) Gluten free (DF) Dairy free (V) Vegetarian (VE) Vegan (S) Signature

Most dishes can be adapted to be gluten free or vegan, please ask for the Chef and they will come and assist you with your choices.

THE
PANTRY
BY NOVOTEL BRISBANE