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Patina at Alumni Court to open at UQ, St Lucia

One of Brisbane's most popular restaurants is expanding, opening a second venue at Brisbane's University of Queensland St Lucia campus.

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It has become one of Brisbane's most popular dining destinations, now Customs House restaurant Patina will try to replicate that magic with a second venture in St Lucia.

Moving into the University of Queensland's tranquil Alumni Court, the sibling venue will bring all the charm of the original to the southside, but at a slightly cheaper price point and with a spin to suit locals.

"It's a beautiful dining area that's almost suspended among the gardens and when diners walk through the doors they will be greeted with really friendly and attentive service and cuisine that's highlighting the beautiful ingredients that we can source from South East Queensland," Customs House director Brian Robertssaid.



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To make the most of its position in the leafy courtyard, the new 90-seater will feature outdoor dining shaded by sleek black umbrellas. While inside, floor-to-ceiling windows will lift a colour scheme that echoes that of the CBD restaurant, with teal, terracotta, sandstone and, of course, touches of brass patina. A private dining room seating 16 will also be available.

Overseen by executive chef John Offenhauser, heading up the kitchen at the venue will be Nick Murtas (ex-Vanitas at Palazzo Versace, and Emporium, Brisbane), who will be delivering a similarly styled menu to the city operations, but with its own individual slant and dishes suited to the area.



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Diners can expect a share-style offering at lunch and dinner of smaller and larger plates heroing local ingredients, say, Mount Tamborine burrata with fresh fig, Darling Downs eye fillet, or South Burnett pork belly with Mooloolaba king prawns.

Also expected to be a hit for dessert is the espresso martini souffle with vanilla vodka cream and coffee ice cream.

The wine list will focus predominantly on Australian drops from family-owned wineries, as well as French champagne and rose, while a few wildcards from overseas will be thrown in to keep oenophiles interested.

The city's popular high teas will also find a home at Alumni Court, this time at a reduced price point using New Zealand sparkling instead of French champagne for \$70 per head.

Meanwhile, the venue will open 7am daily for takeaway coffee and breakfasts to-go, such as house-made sausage rolls and brioche buns loaded with either smoked salmon or scrambled eggs and mushrooms.

Patina at Alumni Court is set to open February 21.

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