

Six Acres RESTAURANT

TO BEGIN

Italian Garlic & Mozzarella Bread

W/ FETA & DIPPING OIL

\$16

Charcuterie Board

ASSORTED AGED & DRIED MEATS, CHAR-GRILLED VEGETABLES,
OLIVES, SUNDRIED TOMATOES

\$19

Oyster

NATURAL

CHEF SPECIAL

KILPATRICK

\$4.5

\$4.5

\$4.5

ENTREES

Yellow Fin Tuna

CRUSTED IN SESAME SEEDS, WATERMELON BLACK OLIVES, BABY
RADISH & WASABI

\$19

Crispy Pork Belly

HONEY & SOY REDUCTION SAN CHOY BAU STYLE, FRESH LIME

\$19

Char-Grilled Kangaroo Loin

HOUSE MADE POTATOES ROSTI, SWEET BABY SHALLOTS,
MUSHROOM

\$19

Warm Tiger Prawns & Papaya Baby Salad

W/ POMEGRANATE, BLOOD ORANGE, VINCOTTO REDUCTION

\$22

Scallops Gratinated

MORNAY SAUCE, VINTAGE CHEDDAR, GRILLED LIME

\$22

MAINS

Chicken Breast on the Bone

STUFFED W/ SUNDRIED TOMATOES & BRIE CHEESE MOUSSE,
ASPARAGUS, GARLIC POTATO TERRINE

\$36

Confit Duck Leg

ORANGE GLACE, POTATO ROSTI, PUMPKIN PUREE & MUSHROOMS

\$39

Rack of Lamb in Herb Crust

W/ VEGETABLE RATATOUILLE, GARLIC & CHIVES BUTTER, WILD
FOREST MUSHROOMS

\$49

Squid Ink Pasta

W/ GARLIC BUTTER PRAWNS, BABY CALAMARI, MUSSELS, CHERRY
TOMATO SALSA & CHILI

\$34

Cheese Gratinated Sweet Potato

W/ FETA, OLIVES, CABBAGE & SWEET BUTTERNUT PUMPKIN SALAD

\$26

Six Acres Caesar Salad

W/ WHITE ANCHOVIES, PARMESAN OLIVE OIL CROSTINI, SOFT
BOILED EGG

\$26

W/ MARINATED HERB CHICKEN

\$32

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FROM THE GRILL

Rib-Eye 400 grams	\$46
Black Angus Beef Eye Fillet 200 grams	\$39
Scotch Fillet 280 grams	\$34
Black Angus Striploin 300 grams	\$36
Angus Beef Rump 300 grams	\$34
Yellow Fin Tuna 220 grams	\$32
Tasmanian Salmon 220 grams	\$32

SAUCE

Shiraz Infused Red Wine Jus | Creamy Forest Mushroom |
Pink Peppercorn | Horseradish Crème Fraiche | House Made
Tomato Chutney | Aromatic Herb Butter | Assorted Mustards

SPECIAL CUTS FROM THE GRILL

Marinated Lamb Loin	\$42
W/ PARSNIP PUREE, BROAD BEANS & PEAS, HAZELNUT JUS	
Mini Tomahawk Beef (450 - 550 grams)	\$69
W/ TRUFFLE CHIPS & HOUSE LEAF SALAD	
<i>Our cuts of beef are sourced locally, primarily from the Gympie region & are rubbed w/ aromatic salt flakes, black pepper & fresh thyme</i>	

SIDES

Grilled Asparagus, Prosciutto Crisps, Feta Cheese	\$12
Zucchini & Herb Fritters, Tomato Salsa	\$12
Grilled Halloumi Cheese, Sweet Corn Salasa	\$12
Roasted Chat Potatoes, Smoked Paprika, Herbs Butter	\$9
Green Beans, Crispy Shallots, Butter	\$9
Country Style Root Vegetables w/ Rosemary Salt	\$9
Crunchy Fries w/ Parmigiana Cheese & Truffle Oil	\$9
Rocket, Pears & Pecorino Salad	\$7
House Leaf Salad w/ Sweet Cherry Tomato & Mustard Dressing	\$7
Creamy Potato Mash, Aromatic Crumble	\$7

Six Acres

RESTAURANT

S W E E T

**White Chocolate & Star Anise Crème Brulee, Assorted
Berry Compote, Fresh Cream** \$14

**Lemon Meringue Tart, Six Acres Coconut Ice Cream,
Chocolate Tuile** \$16

**Orange & Macadamia Parfait, Beetroot & Raspberry
Jelly, Sablé & Fresh Fruit** \$16

**Six Acres Dark Chocolate Fondant, Vanilla Ice Cream,
Fresh Berries & Cream** \$16

**Signature Cheese Board w/ Dried Fruits & Nuts, Lavosh
Bread & Grissini** SM \$19
RG \$26

