

Six Acres RESTAURANT

T O B E G I N

Italian Garlic & Mozzarella Bread

W/ FETA & DIPPING OIL

\$16

Charcuterie Board

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

\$19

Oyster

NATURAL

\$4.5

CHEF SPECIAL

\$4.5

KILPATRICK

\$4.5

E N T R E E S

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

M A I N S

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

Six Acres RESTAURANT

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

*Our cuts of beef are sourced locally, primarily from the Gympie region & are
rubbed w/ aromatic salt flakes, black pepper & fresh thyme*

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 Brule

W/ ASSORTED BERRY COMPOTE, FRESH CREAM

\$14

Lemon Meringue Tart

W/ SIX ACRES COCONUT ICE CREAM, CHOCOLATE TUILE

\$16

Orange & Macadamia Parfait

W/ BEETROOT & RASPBERRY JELLY, SABLÉ & FRESH FRUIT

\$16

Six Acres Dark Chocolate Fondant

W/ VANILLA ICE CREAM, FRESH BERRIES & CREAM

\$16

Signature Cheese Board

W/ DRIED FRUITS & NUTS, LAVOSH BREAD & GRISSINI

SM \$19
RC \$26

C O F F E E

Espresso

\$3.5

Macchiato

\$3.5

Long Black

\$3.5

Flat White

\$4.0

Latte

\$4.0

Cappuccino

\$4.0

Mocha

\$4.0

D I G E S T I F

Bailey's Irish Cream

\$9.0

Kahlua

\$9.0

Disaronno Amaretto

\$9.0

Cointreau

\$10.0

Black Gate Rum

\$12.0

Hennessy VS Cognac

\$14.0

Courvoisier V.S.

\$14.0

Cognac Ron Zacapa

\$16.0