

# Six Acres RESTAURANT

## T O B E G I N

### Italian Garlic Ciabatta Bread

\$9

### Focaccia & Melted Mozzarella, Feta & Dipping Oil

\$16

### Antipasto Board

\$19

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

### Oyster

NATURAL

\$4.5

CHEF SPECIAL

\$4.5

KILPATRICK

\$4.5

## E N T R E E S

### Yellow Fin Tuna

\$19

CRUSTED IN PISTACHIO, WATERMELON BLACK OLIVES, BABY  
RADISH & WASABI

### Twice Cooked Shaved Pork Belly

\$19

SWEET BABY KALE, CARAMELIZED WALNUTS, FRESH RASPBERRY,  
STAR ANISE JUS

### Char-Grilled Kangaroo Loin

\$19

HOUSE MADE POTATOES ROSTI, SWEET BABY SHALLOTS,  
MUSHROOM

### Peppered Beef Tataki

\$22

SWEET SOY REDUCTION, SESAME SEEDS, SPRING ONION, RADISH  
& LIME

### Pan Fried Scallops

\$22

W/ ZUCCHINI CREAM, BALSAMIC & BEETROOT DRESSING,  
CHORIZO SALSA

## M A I N S

### Chicken Breast on the Bone

\$36

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

### Confit Duck Leg

\$39

ORANGE GLAZE, POTATO ROSTI, PUMPKIN PUREE & MUSHROOMS

### Rack of Lamb in Herb Crust

\$49

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

### Buffalo Mozzarella & Tomato Ravioli

\$34

BUTTER & FRESH OREGANO SAUCE, PRAWNS & CLAMS, FRESH  
HERBS

### Baby Eggplant Parmigiana

\$26

FETA, OLIVES & CABBAGE SALAD, SPICY ROASTED PUMPKIN  
PUREE

### Six Acres Chicken OR Salmon Salad Bowl

\$34

W/ WARM ASIAN GREENS, AVOCADO, SWEET CORN, RED  
CABBAGE, BEAN SPROUTS & POACHED EGG

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## FROM THE GRILL

**Rib-Eye 400 grams**

\$48

**Black Angus Beef Eye Fillet 220 grams**

\$39

**Scotch Fillet 350 grams**

\$40

**Black Angus Striploin 300 grams**

\$38

**Angus Beef Rump 300 grams**

\$34

**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

**Wagyu Beef Burger**

\$32

W/ CHARCOAL BRIOCHE BUN, DOUBLE CHEDDAR CHEESE, SMOKEY  
BACON.

**Mini Tomahawk Beef (450 - 550 grams)**

\$89

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

**Broccoli & Bok Choy in Sweet Soy Sauce**

\$9

**Grilled Halloumi Cheese, Sweet Corn Salasa**

\$9

**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**

\$6

**House Leaf Salad w/ Sweet Cherry Tomato & Mustard Dressing**

\$6

**Creamy Potato Mash, Aromatic Crumble**

\$6

# Six Acres

RESTAURANT

## S W E E T

### Coconut Crème Brule

W/ CANNOLI & MILK CHOCOLATE MOUSSE

\$14

### Classic Apple Tart Tatin

W/ STICKY CARAMEL SAUCE & BUTTERSCOTCH ICE CREAM

\$14

### Orange & Macadamia Magnum Ice Cream

W/ BEETROOT & RASPBERRY JELLY, SABLÉ DUST & FRESH FRUIT

\$14

### 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

RG \$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

## T O F I N I S H

### Disaronno Amaretto

\$9.0

### Black Gate Rum

\$12.0

### Hennessy VS Cognac

\$14.0

### Courvoisier V.S. Cognac

\$14.0

### Ron Zacapa

\$16.0

### Hibiki Whisky

\$16.0

### Irishman Cask Strength

\$28.0

### Para 1997 Tawny Port

\$22.0/60ml