

## STARTERS

<b>ITALIAN GARLIC CIABATTA BREAD (V)</b>	<b>9</b>
<b>ANTIPASTO BOARD</b> Assorted aged & dried meats, char-grilled vegetables, olives, sundried tomatoes	<b>19</b>
<b>CRISPY CALAMARI</b> w/ smoked paprika and aioli dipping sauce	<b>14</b>
<b>PAN FRIED SCALLOPS (GF OPTION)</b> w/ zucchini cream, balsamic & beetroot dressing, chorizo salsa	<b>22</b>

## MAINS

<b>CHICKEN BREAST ON THE BONE</b> w/ red wine jus	<b>32</b>
<b>BLACK ANGUS BEEF EYE FILLET 220G</b> w/ red wine jus	<b>39</b>
<b>TASMANIAN SALMON 220G</b> w/ aromatic herb butter  <i>Above served with your choice of fries w/ Parmesan and truffle oil and house leaf salad or creamy potato mash, aromatic crumble and green beans</i>	<b>32</b>
<b>BUFFALO MOZZARELLA &amp; TOMATO RAVIOLI</b> Butter & fresh oregano sauce, prawns & clams, fresh herbs	<b>26</b>
<b>BABY EGGPLANT PARMIGIANA (V)</b> feta, olives & cabbage salad, spicy roasted pumpkin puree  <i>Gluten free options available, please ask your waiter.</i>	<b>26</b>

## SWEETS AND CHEESES

<b>COCONUT CREME BRULE (GF OPTION)</b> w/ cannoli & milk chocolate mousse	<b>14</b>
<b>CHOCOLATE BROWNIE</b> w/ vanilla ice cream and berry compote	<b>14</b>
<b>SIGNATURE CHEESE BOARD</b> w/ dried fruits & nuts, lavosh bread & grissini small <b>19</b> regular <b>26</b>	

## COFFEE

<b>ESPRESSO</b>	<b>3.5</b>
<b>MACCHIATO</b>	<b>3.5</b>
<b>LONG BLACK</b>	<b>3.5</b>
<b>FLAT WHITE</b>	<b>4</b>
<b>LATTE</b>	<b>4</b>
<b>CAPPUCCINO</b>	<b>4</b>
<b>MOCHA</b>	<b>4</b>

Six  
Acres  
RESTAURANT

LUNCH

FRI

12PM - 3PM

V - Vegetarian | GF - Gluten Free