

T O B E G I N

ITALIAN HERB FOCACCIA BREAD

House baked with marinated feta cheese and balsamic olive oil

14

ANTIPASTO BOARD

Assorted aged & dried meats, char-grilled vegetables, olives, sundried tomatoes

19

OYSTERS

Natural

Chef Special

Kilpatrick

4-5

ENTREES

CRAB & HERB OMELETTE

w/ miso, coriander salad, crispy nori toasted sesame seeds and lotus

22

TWICE COOKED SHAVED PORK BELLY

Sweet baby kale, caramelized walnuts, fresh raspberry, star anise jus

19

CHAR-GRILLED KANGAROO LOIN

house made potatoes rosti, sweet baby shallots, mushroom

19

ROASTED VEGETABLES AND POTATO CROQUETTE

w/ marinated goat cheese, spicy Romesco sauce and white balsamic fennel salad

19

PAN FRIED SCALLOPS

w/ zucchini cream, balsamic & beetroot dressing, chorizo salsa

22

Gluten free options available, please ask your waiter.

MAINS

CHICKEN BREAST ON THE BONE

Stuffed w/ sundried tomatoes & brie cheese mousse, asparagus, garlic potato terrine

36

CONFIT DUCK LEG

orange glaze, potato rosti, pumpkin puree & mushrooms

39

RACK OF LAMB IN HERB CRUST

w/ vegetable ratatouille, garlic & chives butter, wild forest mushrooms

49

FRESH EGG FETTUCCHINE PASTA

w/ mussel meat, blistered cherry tomatoes, crustacean bisque and tiger prawns

34

BABY EGGPLANT PARMIGIANA (V)

feta, olives & cabbage salad, spicy roasted pumpkin puree

26

SIX ACRES CHICKEN OR SALMON SALAD BOWL

w/ warm Asian greens, avocado, sweet corn, red cabbage, bean sprouts & poached egg

34

Gluten free options available, please ask your waiter.

Six
Acres
RESTAURANT

V - Vegetarian | GF - Gluten Free

FROM THE GRILL

RIB-EYE 400G	48
BLACK ANGUS BEEF EYE FILLET 220G	39
SCOTCH FILLET 350G	40
BLACK ANGUS STRIPLOIN 300G	38
ANGUS BEEF RUMP 300G	34
TASMANIAN SALMON 220G	32
SAUCE (GF) shiraz infused red wine jus creamy forest mushroom pink peppercorn horseradish creme fraiche housemade tomato chutney aromatic herb butter assorted mustards	

SPECIAL SIX ACRES MIXED GRILL BOARD

BBQ MARINATED PORK RIBS, ANGUS SIRLOIN, LAMB CUTLETS, CHORIZO SAUSAGE, GRILLED SWEET BUTTERED CORN, COUSCOUS SALAD, WITH TRUFFLES AND PARMESAN FRIES	89
<p>Our cuts of beef are sourced primarily from the Gympie region of Queensland, and are rubbed with aromatic salt flakes, black pepper and fresh thyme to ensure perfect flavour.</p>	

SIDES

BROCCOLINI & BOK CHOY IN SWEET SOY SAUCE (V)	9
GRILLED HALLOUMI CHEESE, SWEET CORN SALSA (V)	9
ROASTED CHAT POTATOES, SMOKED PAPRIKA, HERBS BUTTER (V)	9
GREEN BEANS, CRISPY SHALLOTS, BUTTER (V, GF)	9
COUNTRY STYLE ROOT VEGETABLES W/ ROSEMARY SALT (V, GF)	9
CRUNCHY FRIES W/ PARMIGIANA CHEESE & TRUFFLE OIL	9
ROCKET, PEARS & PECORINO SALAD (V, GF)	6
HOUSE LEAF SALAD W/ SWEET CHERRY TOMATO & MUSTARD DRESSING (V, GF)	6
CREAMY POTATO MASH, AROMATIC CRUMBLE (V, GF OPTION)	6

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DESSERT

VANILLA CREAM CRÈME BRÛLÉE (GF OPTION) w/ hazelnut biscuits	14
CLASSIC APPLE TART TATIN w/ sticky caramel sauce & butterscotch ice cream	14
ORANGE & MACADAMIA MAGNUM ICE CREAM w/ beetroot & raspberry jelly, sable dust & fresh fruit	14
SIX ACRES AFTER EIGHT CHOCOLATE FONDANT w/ chocolate and mint ice cream	16
MERINGUE LEMON TART w/ sable and chocolate disc, yoghurt ice cream	14
SIGNATURE CHEESE BOARD w/ dried fruits & nuts, lavosh bread & grissini	19
small	
regular	26

COFFEE

ESPRESSO	3.5
MACCHIATO	3.5
LONG BLACK	3.5
FLAT WHITE	4
LATTE	4
CAPPUCINO	4
MOCHA	4

TO FINISH

DISARONNO AMARETTO	9
BLACK GATE RUM	12
HENNESSY VS COGNAC	14
COURVOISIER V.S. COGNAC	14
RON ZACAPA	16
HIBIKI WHISKY	16
IRISHMAN CASK STRENGTH	28
PARA 1997 TAWNY PORT 60ML	22