

STARTERS

ITALIAN HERB FOCACCIA BREAD

House baked with marinated feta cheese and balsamic olive oil

9

ANTIPASTO BOARD

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

19

CRISPY CALAMARI

w/ smoked paprika and aioli dipping sauce

14

PAN FRIED SCALLOPS (GF OPTION)

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

22

MAINS

CHICKEN BREAST ON THE BONE

w/ red wine jus

32

BLACK ANGUS BEEF EYE FILLET 220G

w/ red wine jus

39

TASMANIAN SALMON 220G

w/ aromatic herb butter

32

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

FRESH EGG FETTUCCINE PASTA

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

26

BABY EGGPLANT PARMIGIANA (V)

feta, olives & cabbage salad, spicy roasted pumpkin puree

26

Gluten free options available, please ask your waiter.

SWEETS AND CHEESES

VANILLA CREAM CRÈME BRÛLÉE (GF OPTION)

w/ hazelnut biscuits

14

CHOCOLATE BROWNIE

w/ vanilla ice cream and berry compote

14

SIGNATURE CHEESE BOARD

w/ dried fruits & nuts, lavosh bread & grissini

small

19

regular

26

COFFEE

ESPRESSO

3.5

MACCHIATO

3.5

LONG BLACK

3.5

FLAT WHITE

4

LATTE

4

CAPPUCCINO

4

MOCHA

4

Six
Acres
RESTAURANT

LUNCH

V - Vegetarian | GF - Gluten Free