

T O B E G I N

CIABATTA GARLIC BREAD (V)

Garlic paste, mozzarella cheese balsamic and olive oil

9

ANTIPASTO BOARD

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

19

OYSTERS

Natural
Chef Special
Kilpatrick

4.5

ENTREES

YELLOW FIN TUNA THREE WAYS

w/ red cabbage slaw, apple and walnuts and zucchini roasted capsicum

19

TWICE COOKED SHAVED PORK BELLY

Sweet baby kale, caramelized walnuts, pear, star anise jus

19

CHAR-GRILLED KANGAROO LOIN

Oven baked baby beetroot, sweet baby shallots, wild mushroom

19

PAN FRIED SCALLOPS

w/ pumpkin puree, mango relish and radish coriander salad

22

Gluten free options available, please ask your waiter.

MAINS

CHICKEN BALLONTINE

Stuffed w/ mushroom duxelles, spinach and brie celeriac puree and buttered asparagus

36

SLOW COOKED DUCK LEG

Roasted parsnip, mushroom fruit relish and red wine jus

39

RACK OF LAMB FOUR POINTS

w/ baked potato, Dutch carrot and asparagus mustard jus

49

SEAFOOD RISOTTO

w/ flaked smoked salmon, mussel, crustacean bisque and prawns and fresh dill

34

MAPLE SYRUP GLAZED BUTTERNUT PUMPKIN (V)

w/ blistered tomato, baby beets, olives and quinoa salad

26

PAN FRIED BARRAMUNDI FILLET

w/ beetroot and goat cheese risotto, preserved lemon

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 MSA EYE FILLET 220G	39
SCOTCH FILLET 350G	40
BLACK ANGUS MSA STRIPLOIN 300G	38
T BONE 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 CUTS

MINI TOMAHAWK BEEF (650-750G) FOR TWO GARLIC AND ROSEMARY ROAST POTATO, ROCKET WALNUT AND GOAT CHEESE SALAD AND BUTTERED GREEN BEANS	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)	8
CREAMY MASH POTATO TRUFFLE OIL (V)	8
ROASTED CHAT POTATOES, SMOKED PAPRIKA, HERBS BUTTER (V)	8
GREEN BEANS, CRISPY SHALLOTS, HERB BUTTER (V, GF)	8
CARROT AND PUMPKIN W/HONEY GLAZED ALMOND FLAKES (V, GF)	8
CRUNCHY FRIES W/ PARMESAN CHEESE & TRUFFLE OIL	6
MEDITERRANEAN COUSCOUS OLIVES AND PECORINO SALAD (V)	8
HOUSE LEAF SALAD W/ SWEET CHERRY TOMATO & MUSTARD DRESSING (V, GF)	6

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DESSERT

VANILLA CRÈME BRÛLÉE (GF OPTION) w/ almond tuile	13
CLASSIC APPLE TARTE TATIN w/ sticky caramel milk sauce & butterscotch ice cream	14
FRAISIER Strawberry sponge cake, chocolate tuile, strawberry and basilic sorbet	14
DARK CHOCOLATE MARQUISE w/ hazelnut croustillant, curd and mango sorbet	16
SIGNATURE CHEESE BOARD w/ dried fruits & nuts, lavosh bread & grissini small regular	19 26

COFFEE

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