

Six Acres RESTAURANT

Located next to the Brisbane Showgrounds, Six Acres Restaurant pays homage to the rich history of the area. What was known as 'Petty's Paddock', was a six acre expansion of the Showgrounds in 1909 for the Jubilee Exhibition in celebration of 50 years since the separation of Queensland from New South Wales.

In keeping with the agricultural significance of the Ekka, Six Acres Restaurant today remains one of Brisbane's premier steakhouse dining experiences.

Featuring the finest produce and meats from trusted local suppliers, you'll find the promise of only the best here. Complement your dining with the perfect wines, handpicked for taste and pairing.

Welcome to Six Acres. Brisbane's best kept dining secret.

FOR THE TABLE

WARM CRUSTED FOCACCIA (V) <i>w/ melted mozzarella, feta & dipping oil</i>	16
CHARCUTERIE BOARD <i>assorted aged & dry meats, char-grilled vegetables, olives and sundried tomatoes</i>	26
OYSTERS <i>natural or Kilpatrick</i>	5 ea

Gluten free options available, please ask your waiter

ENTREE

SEARED TUNA <i>soy & ginger marinade, watermelon, black olives, summer radish, lime mayo</i>	22
PEPPERED WAGYU EYE FILLET BEEF CARPACCIO <i>truffle mayo, lime, watercress baby salad, pecorino cheese</i>	26
GRATINATED SCALLOPS <i>Champagne & saffron veloute aromatic panko crumb</i>	24
CRISPY ZUCCHINI FLOWER (V) <i>stuffed with cream cheese, sweet corn puree, slow cooked cherry tomatoes & coriander</i>	22

MAINS

CHIMICHURRI MARINADE BABY CHICKEN <i>sweet corn & smoked paprika salsa, watercress, edamame & toasted walnut salad</i>	36
RACK OF LAMB IN DIJON MUSTARD & HERB <i>w/ vegetable ratatouille, garlic & chive butter, oyster mushroom, red wine sauce</i>	55
SIX ACRES MEATBALL PASTA <i>house made Italian meatballs, rich Napoli sauce, w/ fresh basil leaves & parmesan</i>	28
ROASTED CAULIFLOWER 'STEAK' (V) <i>kidney beans, feta, black olives, heirloom cherry tomatoes, herbs</i>	26
SIX ACRES WARM SALMON SALAD BOWL <i>w/ warm Asian greens, avocado, sweet corn, red cabbage, cashew nuts, quail egg</i>	36

V - Vegetarian | GF - Gluten Free

FROM THE GRILL



RIB-EYE 450G	69
BLACK ANGUS BEEF EYE FILLET 200G	44
SCOTCH FILLET 300G	44
ANGUS BEEF RUMP 300G	34
SIRLOIN 300G	39
FISH OF THE DAY	MARKET PRICE
SAUCE (GF)	
shiraz infused red wine jus creamy forest mushroom pink peppercorn horseradish crème fraiche aromatic herb butter whole grain mustards	

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SPECIAL CUTS

TOMAHAWK BEEF (1.2 - 1.6KG) <i>w/ truffle chips & house leaf salad</i>	169
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Our cuts of beef are sourced primarily from the Gympie region of Queensland, rubbed with aromatic salt flakes, black pepper and fresh thyme to ensure perfect flavour

SIDES

BROCCOLI & BOK CHOY IN SWEET & SEASAME SAUCE (V)	10
GREEN BEANS, CRISPY SHALLOTS, BUTTER (V)	10
CRUNCHY FRIES W/ PARMIGIANO CHEESE & TRUFFLE OIL	10
HOUSE LEAF SALAD W/ BLISTERED CHERRY TOMATO & MUSTARD DRESSING (V)	9
CREAMY POTATO MASH W/ AROMATIC CRUMB (V)	9
SIX ACRES CREAMY MAC & CHEESE WITH CRAB	14

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DESSERT

VANILLA & STRAWBERRY CRÈME BRÛLÉE <i>w/ cannoli & Chantilly cream</i>	14
SIX ACRES DARK CHOCOLATE FONDANT <i>w/ vanilla ice cream, coulis & fresh berries</i>	14
ORANGE MERINGUE TART <i>w/ dehydrated orange</i>	14
SIGNATURE CHEESE BOARD <i>w/ selection of local cheese, dried fruit & nuts, grissini, strawberries</i>	28

COFFEE

ESPRESSO	4.0
MACCHIATO	4.0
LONG BLACK	4.0
FLAT WHITE	4.5
LATTE	4.5
CAPPUCCINO	4.5
MOCHA	4.5

TO FINISH

DISARONNO AMARETTO	10
BLACK GATE RUM	18
HENNESSY VS COGNAC	14
GORDON & MCPHAIL CAOL ILLA WHISKEY	19
RON ZACAPA 23	16
NIKKA YOICHI	20
FRANGELICO	10
RAMOS PINTO ADRIANO 8YO PORT	14

WE'D LOVE TO HEAR ABOUT YOUR EXPERIENCE
FOLLOW US ON @SIXACRESRESTAURANT AND TAG US IN #LOVESIXACRES

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