

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.

**WE'D LOVE TO HEAR ABOUT YOUR EXPERIENCE.
FOLLOW US AT @SIXACRESRESTAURANT AND #LOVESIXACRES.**

FOR THE TABLE

WARM STONE BAKED SOURDOUGH AND HOUSE FOCACCIA	16
Truffle butter and dips	
CHARCUTERIE BOARD	28
Dry aged meats, grilled vegetables, warm marinated olives, semi-dried tomatoes and baked focaccia bread	
GOATS CHEESE AND ASPARAGUS TART	14ea
Lemon and orange oil, baby salad	
PAN FRIED SCALLOPS	32
Creamy chive reduction, caramelised shallots and spicy brioche crumble	
SIX ACRES 'STEAK TARTARE'	38
Quail egg yolk, condiments and house made crisps	
SIX ACRES 'CHOY BAU'	14ea
Tuna ceviche, sweet soy, lime, ginger, crispy iceberg lettuce	
OYSTERS	6.5ea
Natural, Kilpatrick or with Béarnaise sauce	

ENTRÉE

WILD MUSHROOM RISOTTO	24
Chives and lemon crème fraîche, parmesan cheese	
SALMON CHOWDER SOUP	32
Potatoes and carrots, dill, crispy bread	
PEPPERED EYE FILLET BEEF CARPACCIO	30
Truffle mayo, lime, baby salad, pecorino cheese and crostini	
MOOLOOLABA KING PRAWNS	32
Garlic butter, lemon gremolata, baby cos	
Additional prawns	13ea
STAR ANISE DUCK BREAST	29
Carrot purée, pickled baby carrots, fresh plum baby salad	
PRAWN FILLED SQUID INK TORTELLONI	32
Crab bisque, salmon pearls	
WEST AUSTRALIAN CHAR-GRILLED OCTOPUS	36
Lime mayo, chimichurri salsa	
CRISPY ZUCCHINI FLOWERS	24
Stuffed with cream cheese, saffron and sweet corn purée, slow cooked cherry tomato and coriander	

MAIN

CHIMICHURRI MARINADE SPATCHCOCK	41
Sweet corn and smoked paprika salsa, watercress, edamame and toasted walnut salad	
PORK CHOP SCHNITZEL	41
Cabbage and soy bean salad, topped with fresh lemon and herb butter	
FRESH PAPPARDELLE PASTA	32/44
Duck ragu, porcini mushrooms and Grana Padano cheese	
WARM SALMON OR TIGER PRAWNS SALAD BOWL	38
Asian greens, avocado, sweet corn, red cabbage, cashew nuts, quail egg	
VEGAN RAVIOLI	38
Stuffed with vegan cheese, kale, mushrooms and truffle in a spicy Napoli sauce with fresh basil leaves	

FROM THE GRILL

RIB-EYE ON THE BONE 450G	69
BEEF EYE FILLET 200G	44
SCOTCH FILLET 300G	44
T-BONE 400G	55
ANGUS BEEF RUMP MB 7+ 300G	44
WAGYU IMPERIAL BLOSSOM SCOTCH FILLET MB 9+ 200G	89
FISH OF THE DAY	41
ADD	
Two roasted Mooloolaba King prawns	26
SAUCE	
Shiraz Infused Red Wine Jus Creamy Forest Mushroom Pink Peppercorn Horseradish Crème Fraîche Aromatic Herb Butter Whole Grain Mustards	
CHEF'S SIGNATURE SAUCE	
Signature house made 'burnt butter' Béarnaise	6

SPECIAL CUT

TOMAHAWK BEEF 1.2-1.6KG	11.5 per 100g
Signature crunchy fries and house leaf salad	

SIDES

BROCCOLINI	14
Sweet soy and sesame seeds	
GREEN BEANS	14
Melted butter and crispy shallots	
SIGNATURE CRUNCHY FRIES	12
Parmigiano cheese and truffle oil	
HOUSE LEAF SALAD	12
Blistered cherry tomato and mustard dressing	
CREAMY POTATO MASH	12
Aromatic crumble	
SPICY BEER-BATTERED ONION RINGS	14
Aioli	
MINI SAGE PUMPKIN AND POTATO GNOCCHI	16
Burnt butter and manchego cheese	
CRISPY BABY POTATOES	16
Sour cream, spring onion and chilli salt	
CRISPY ZUCCHINI CHIPS	16
Spicy dill mayo	
CHEESY CAULIFLOWER GRATIN	16

DESSERT

AMARETTO BISCUIT CRÈME BRÛLÉE	16
Fresh caramelised peaches	
'SIX ACRES' BASQUE CHEESECAKE	16
Walnut praline, caramel sauce, strawberry salad	
CHOCOLATE PANNA COTTA	16
Honeycomb, brioche crumble and fresh berries	
ITALIAN TIRAMISU	18
Espresso reduction, cocoa powder	
SIGNATURE CHEESE BOARD	26/32
Dried fruit and nuts, lavosh, grissini, fig paste and strawberries	

COFFEE

ESPRESSO	5
MACCHIATO	5
LONG BLACK	5
FLAT WHITE	5.5
LATTE	5.5
CAPPUCCINO	5.5
MOCHA	5.5

TO FINISH

Starward Two Fold
Pimms
Aperol
Frangelico
Baileys
Drambuie
Appleton Estate 21yo
Remy Martin XO
Ramos Pinto Reserva 8yo
Morris Old Tawny Port Rutherglen
Plantation Hemingway
Plantation 3 Stars, Luxardo Maraschino, lime juice
Belvedere French Martini
Belvedere, Chambord, pineapple juice

*Please note that we are unable to split bills.