

# 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.**

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## FOR THE TABLE

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

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## ENTRÉE

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

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## MAIN

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

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## FROM THE GRILL

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

## SPECIAL CUT

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

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## SIDES

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

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## DESSERT

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

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## COFFEE

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<b>ESPRESSO</b>	<b>5</b>
<b>MACCHIATO</b>	<b>5</b>
<b>LONG BLACK</b>	<b>5</b>
<b>FLAT WHITE</b>	<b>5.5</b>
<b>LATTE</b>	<b>5.5</b>
<b>CAPPUCCINO</b>	<b>5.5</b>
<b>MOCHA</b>	<b>5.5</b>

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## TO FINISH

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