

'000 hundred acre bar

to share

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| stuffed olives w fetta, pimento, lemon & aioli | 12.5 |
| bug tail brioche w coleslaw, mayo & tabasco [1] | 12.5 |
| mezze board w 2 dips, olive oil, dukkah & warmed turkish breads [gfo] | 18.5 |
| bruschetta w toasted fennel bread, truss tomato, basil, sticky balsamic & truffled burrata | 21.5 |

to start

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| salt & pepper fried calamari w dressed leaves, sorrel, pickled cucumber & paprika mayo [gfo] | 21.5/29.5 |
| spinach & fetta fritters w watercress, corn salsa, fraiche & lemon [gf] add smoked salmon | 22.5 5.5 |
| coffee braised short ribs w chilli & coriander salad, lime & tabasco [gf] [df] | 23.5 |
| house made gnocchi w roasted chestnuts, speck, spinach crême & red sorrel | 25.5/29.5 |
| duck pancakes w chilli, mint & glass noodle salad w honey soy & fried shallots [df] | 25.5/31.5 |
| blue swimmer crab spaghetti w chilli, garlic, parsley & lemon [df] | 27.5/33.5 |

 www.facebook.com/thehundredacrebar

 @hundredacrebar #hundredacrebar #HAB

 hundred acre bar

[df] dairy free
[gf] gluten free
[gfo] gluten free option

to fill

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|---|-----------|
| free range chicken burger w egg, fancy lettuce, bacon, spicy mayo, fries & brioche bun | 26.5 |
| lemon pepper flathead fillets w coleslaw, 2 sauces, chips & lemon wedge | 27.5 |
| wild mushroom risotto w truffled parmesan, hazelnuts & olive oil [gf] | 29.5 |
| roasted pork loin w sweet potato puree, mango jam, crackling & jus [gf] | 33.5 |
| herb crusted salmon fillet w green beans, pinenuts, prosciutto shards & charred lemon w parsley aioli | 34.5 |
| crisp skin barramundi w dukkah roasted sweet potato, lemon crême & fried herbs [gf] | 36.5 |
| 300g darling downs rib fillet w truffle gratin, green beans, béarnaise & pan jus [gf] | 41.5 |
| half or whole chicken w lemon thyme, caramelised onion puree, chicken skin & jus [gf] | 29.5/48.5 |



lunch & dinner menu summer

[lunch] monday – sunday 11.00am until 3.00pm
[dinner] wednesday – saturday 6.00pm until 9.00pm
**last bookings one hour prior*

plus +

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| thick cut chips w truffle aioli | 9.5 |
| sweet potato chips w aioli | 9.5 |
| dressed rocket leaves w stilton, grilled pear & aged chardonnay vinegar [gf] | 9.5 |
| steamed greens w horseradish butter [gf] | 9.5 |

to finish

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| share style smashed pavlova w lemon curd, passion fruit, double cream & freeze dried fruits [gf] | 8.5pp |
| chocolate truffles & rocky road share plate | 6.5pp |
| mango pannacotta w brandy snap & raspberries | 12.5 |
| hundred acre bar sundae w selection of gelatos, daim & raspberry coulis [gf] | 13.5 |
| cheese board, local & importaed cheeses [3] pickled figs, pear, lavosh & toasted fruit [gfo] | 21.5 |
| rob dolan late harvest semillon 2010, vic | 10.5/g |
| grand maison monbazillac 2010 dordogne, france | 13.5/g |

one bill per table | no split bills please
15% surcharge on public holidays