



hundred acre bar

## share

warmed olives w chardonnay & lemon [gf] [df]	9.5
salt cod croquettes [6] w gremolata	12.5
fried pepper squid w lemon & mayo [gfo]	12.5
mushroom arancini [3] w rocket, truffle & almonds	13.5
warmed nduja sausage w rosemary pane, yoghurt, olive oil & chilli [gfo]	14.5
antipasto plate w dips, olives, fetta & warmed breads [gfo]	17.5
burrata w prosciutto, truss tomato, basil and sticky balsamic [gf]	22.5

## entree/main

housemade gnocchi w green sauce, pecorino & fried basil	21.5/27.5
parsley & lemon crumbed gurnard fillets, rocket salad, tartare, chips & lemon	21.5/26.5
duck pancakes w burnt peaches, dressed herbs, chilli, sweet & sour vinegar [df]	25.5/33.5
porcini mushroom risotto w pepper aioli, truffle parmesan, olive oil & parsley [gf]	27.5/33.5
braised rabbit pappardelle, streaky bacon, nutmeg crème, tarragon & kibbled pepper	27.5/34.5
dry spiced lamb loin w tzatziki, beetroot, beans, jus & blistered pumpkin [gf]	28.5/42.5
blue swimmer crab spaghetti w chilli, garlic, parsley, lemon & scampi tail	28.5/35.5

## lunch & dinner menu winter

[lunch] monday – sunday 11.00am until 3.00pm

[dinner] wednesday – saturday 6.00pm until 9.00pm

*\*last bookings one hour prior*

## main

pressed lamb shoulder w spinach, cherry jus, smoked cauliflower puree & burnt pine nuts [gf]	31.5
braised beef cheeks w truffled white polenta, rich pan ragu & parma shard [gf]	32.5
housemade green curry w snapper fillet, kaffir, chilli & coriander, steamed rice & fried shallots [df] [gf]	34.5
roasted pork fillet w sweet potato puree, burnt pineapple, chilli jam, crackling & pan jus [gf]	34.5
crisp skin barramundi w dukkha roasted sweet potato, asparagus tips, lemon crème & petit cress [gf]	35.5
250gr roasted eye fillet w thick chips, blistered truss tomato & peppercorn jus [gf]	42.5

## sides

parmesan & truffle butter mash [gf]	9.5
oven roasted broccolini & red peppers w almond vinegar [df] [gf]	9.5
blistered black grapes w rocket, walnuts, blue cheese & vinegar [gf] [dfo]	9.5
thick cut chips w truffle aioli	9.5

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

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

## lunch & dinner menu winter

[lunch] monday – sunday 11.00am until 3.00pm  
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### dessert

chocolate truffles & rocky road share plate	6.5pp
share style smashed pavlova w lemon curd, passion fruit, double cream, rhubarb compote & freeze dried fruits [gf]	9.5pp
apple, blueberry & custard “crumble” w honey ice cream & violets [gfo]	14.5
tiramisu w shaved chocolate, espresso syrup & chocolate sticks	14.5
sticky date pudding w salty caramel, vanilla bean ice cream & violets	14.5
cheese board, local Hunter Valley cheeses [3] w muscatels, quince paste, pane bread & blueberry [gfo]	25.5

### dessert wines

rob dolan late harvest semillon 2010, vic	10.5/g
grand maison monbazillac 2010 dordogne, france	13.5/g

### elixir coffee & origin tea

cappuccino, latte, flat white, mocha	4.0/5.0
long black, long macchiato	4.0
short black, macchiato	3.5
hot chocolate, chai latte, vienna	5.0
babycino	2.0
teapot for one: <i>english breakfast, chai, earl grey, green, chamomile, peppermint, lemongrass &amp; ginger</i>	4.5
<i>decaf, soy or zymil milk</i>	<i>add 0.5</i>



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