



# hundred acre bar share

warmed smoked kalamata olives [gf] [df]	9.5
grilled artichokes w hazelnuts [df] [gf]	12.5
fried salt & pepper squid w lemon & mayo [gf]	12.5
smoked mozzarella & chive arancini [3] w aioli & rocket	12.5
duck liver pate w caramelised onion jam & toasted sour dough [gfo]	18.5
antipasto plate w dips, olives, fetta & warmed breads [gfo] + sliced charcuterie meats	17.5 5.0
heirloom tomatoes w burrata, prosciutto de parma & basil [gfo]	22.5

## entree/main

housemade gnocchi w spring sweet corn, celeriac puree & hazelnuts	21.5/27.5
parsley & lemon crumbed gurnard fillets w rocket salad, tartare, chips & lemon	21.50/26.5
duck pancakes w red cabbage slaw, crispy shallots & honey soy dressing	25.5/33.5
roast pumpkin & sage risotto w grilled leek, pecorino & pepper cress [gf]	27.5/33.5
wild mushroom tagliatelle w artichoke crème, bacon & chilli crumbs & shaved pecorino	26.5/32.5
spaghetti carbonara w bacon, cream, shaved pecorino, spec crisps & truffle oil	26.5/32.5

## lunch & dinner menu

[lunch] monday – sunday 12.00pm until 3.00pm

[dinner] wednesday – saturday 6.00pm until 9.00pm

*\*last bookings one hour prior*

## main

chicken parmigiana w shaved leg ham, napoli sauce, mozzarella, thick cut chips & witlof salad	28.5
spiced chicken salad w sweet potato, du puy lentils, candied walnuts & honey vinaigrette [df] [gf]	26.5
lamb shoulder massaman w masala potatoes, coconut rice, toasted peanuts, spinach & coriander yoghurt	34.5
seared pork cutlet w smoked cauliflower puree, brussel sprouts, speck & kalamata olives [gf]	34.5
crisp skin barramundi w roast carrot puree, spinach, baby heirloom carrots, dukkha & petit cress [gf]	35.5
grass fed MSA 3+ rib fillet w mustard fraiche, polenta chips & jus [gf]	39.5

## sides

witlof w apple, radish & mint salad [df] [gf]	9.5
oven roasted brussel sprouts w spec lardons [df] [gf]	9.5
grilled green beans w pickled onions & sesame seed dukkha [df] [gf]	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

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### dessert

petit sweets share plater	6.5pp
share style edan's mess [gf]	9.5pp
warm pistachio cake w honey syrup & vanilla mascarpone	14.5
caramel & peanut butter semifreddo w chocolate shavings	14.5
vanilla bean crème brulee w biscotti	14.5
local & imported cheeses [3] w muscatels, quince paste, apple & pane bread [gfo]	25.5

### 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, jasmine green, chamomile, peppermint, lemongrass &amp; ginger</i>	4.5
<i>decaf, soy, almond or zymil milk</i>	<i>add 0.5</i>

### dessert wine

rob dolan late harvest semillon 2010, vic	10.5/g
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