



hundred acre bar share

warmed mixed olives w sea salt & lemon [df] [gf] [v]	9.5
fried lemon pepper squid w lemon & mayo [gf]	12.5
semi-dried tomato & basil suppli [3] w aioli & rocket [v]	12.5
duck liver pate w caramelised onion jam & toasted sour dough [gfo]	18.5
antipasto plate w dips, olives, fetta & warmed breads [gfo] [v]	17.5
+ sliced charcuterie meats	5.0
heirloom tomatoes w burrata, prosciutto de parma & basil [gfo] [v]	22.5

entree/main

housemade gnocchi w roast pumpkin, sage, pine nuts, crumbled ricotta [v]	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
baked risotto w crumbled gorgonzola, crisp pear & candied walnuts [gf] [v]	27.5/33.5
whole egg tagliatelle w red wine braised duck ragout, shaved truffle pecorino	26.5/32.5
spaghetti w chilli garlic prawns, heirloom cherry tomatoes, basil	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] [vo]	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 tarragon béarnaise, polenta chips & jus [gf]	39.5

sides

witlof w apple, radish & mint salad [df] [gf] [v]	9.5
oven roasted brussel sprouts w spec lardons [df] [gf]	9.5
grilled broccolini w pickled onions & sesame seed dukkha [df] [gf]	9.5
thick cut chips w truffle aioli	10

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

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

dessert

petit sweets share plater	6.5pp
smashed pavlova w lemon curd, shattered meringue, roasted berries, double cream & vanilla bean ice cream [gf]	9.5pp
tiramisu w coco nib, chocolate soil & crushed raspberries	14.5
caramel & peanut butter semifreddo w chocolate shavings	14.5
layered mango & vanilla bean panna cotta w coconut biscotti	14.5
local & imported cheeses [3] w muscatels, quince paste, apple & pane bread [gfo]	25.5

dessert wine

vasse felix cane cut Semillon 2017 Margaret River, WA	12.5/g
domaine de la pigeade muscat 2015 Sothern Rhone, 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, piccolo latte	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 & ginger</i>	4.5
<i>decaf, soy, almond or zymil milk</i>	<i>add 0.5</i>



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