



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] [gf]	12.5
duck liver paté w caramelised onion jam & toasted sourdough [gfo]	18.5
antipasto plate w dips, olives, fetta & warmed breads [gfo] [v] + sliced charcuterie meats	17.5 5.0
heirloom tomatoes w burrata, prosciutto de parma, basil & sourdough [gfo]	22.5

entree/main

roast harissa spiced pumpkin & coconut soup w sourdough [gfo] [df] [v]	18.5
parsley & lemon crumbed gurnard fillets w rocket salad, tartare, chips & lemon [gf]	21.5/26.5
housemade gnocchi w roasted pumpkin, sage, pine nuts & ricotta [v]	21.5/27.5
duck pancakes w red cabbage slaw, crispy shallots & honey soy dressing [df]	25.5/33.5
mooloolaba prawn risotto w cherry tomatoes, capers, torn basil & dill fraiche [gf]	27.5/33.5
pappardelle w braised duck ragout, kalamata olives & shaved truffle pecorino	26.5/32.5
strozzapreti pasta w rocket, broccolini, lemon, shaved parmesan & walnut cream	25.5/30.5

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

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

parmesan & thyme crumbed organic chicken schnitzel w celeriac remoulade, sweet potato mash & lemon cheek [gf]	29.5
pastrami spiced salmon w creamy lemon mash potato, grilled beans & salsa rossa [gf]	32.5
lamb shoulder massaman w masala potatoes, coconut rice, toasted peanuts & coriander yoghurt [gf]	34.5
seared pork cutlet w sweet potato puree, green beans, pineapple jam & pork cracking [gf]	34.5
crisp skin barramundi w sweet potato, asparagus, kaffir lime creme & fried basil [gf]	35.5
grass fed MSA 3+ rib fillet w pressed potato gratin, broccolini & green peppercorn sauce [gf]	39.5

sides

witlof salad w spinach, fresh herbs, orange & walnuts	9.5
oven roasted brussel sprouts w spec lardons [df] [gf]	9.5
grilled fioretto w toasted cashews & tomato oil [gf] [df]	9.5
thick cut chips w truffle aioli	10

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

dessert

petit sweets share plater	6.5pp
tiramisu w coco nib, chocolate soil & crushed raspberries	14.5
apple & mixed berry w almond-oat crumble & vanilla bean ice cream	14.5
hazelnut & espresso semi-freddo w vanilla mascarpone & choc-chip cookie	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

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>

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



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