



# hundred acre bar

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## lunch + dinner menu

executive chef // mark penna

[lunch]    wednesday - sunday    | 12.00pm to 3.00pm  
  | last booking at 2:30pm

[dinner]    wednesday - saturday    | 6.00pm to 10.00pm  
  | last booking at 8:30pm

let's be social!



@hundredacrebar

## bread

stone baked bread [v] rosemary   olive oil   lemon	7.5
basket of bread sticks [v] tapenade   olive oil	9.5

## coffin bay oysters

oysters natural [gf] mignonette   lemon	25.5   49.5
oysters baked [gf] kilpatrick sauce   spring onion   lonza	26.5   49.9

## small plates

beef & mushroom wagyu   koji   shitake   white soy	21.5
beetroot [v] [gf] quinoa   pumpkin + pine nut emulsion   balsamic	18.5
fried chicken [gf] [cd] sprout slaw   fermented chilli yoghurt	24.5
yellowtail kingfish ceviche littleneck clams   perilla   cucumber   fennel pollen	24.5
mooloolaba prawn [cd] grilled   smoked anchovy butter   wholemeal + potato pancake	26.5
durum wheat pasta tomato   scallops   mussels   clams   squid	26.5
jamon iberico [cd] [gf] fig   goats curd   almond   fig vino cotto	28.5



## pizza

garlic cheese [v] [cd] garlic   fresh mozzarella   parmesan   herbs	20.5
margherita [v] [cd] tomato   fresh mozzarella   basil	21.5
four cheese [v] [cd] gorgonzola   fresh mozzarella   pecorino parmesan   herbs	23.5
pepperoni [cd] tomato   fresh mozzarella   spicy salami   herbs	24.5
mexicana [cd] tomato   fresh mozzarella   spicy salami   red onion   jalapenos   herbs	24.5
prosciutto [cd] blue cheese   cherry tomato   fresh mozzarella   red onion   rocket   black olives	25.5
bbq chicken [cd] bbq sauce   fresh mozzarella   chicken   herbs	26.5
wild mushroom [v] [cd] fresh mozzarella   wild mushrooms   herbs   meredith goats cheese	28.5
vegetable [v] garlic   onion   mushroom   cherry tomato   dairy free vegan mozzarella   rocket	29.5

## fish

blackened cajun salmon [gf] picked leaves   avocado   coconut & lime yoghurt	36.5
barramundi [gf] cold broccoli salad   almond   green olive   saffron	39.5
market fish green mango   ginger   mirin   yuzu cream   sesame crumble	39.5

## meats

milly hill lamb shoulder lyonnaise potato   puffed barley   lamb sauce	40.5
braised black angus brisket [gf] onion puree   pickled kohlrabi   kale horseradish	39.5
darling downs wagyu rump cap 250g [gf] grain fed   potato fondant   red wine sauce	46.5
riverina black angus scotch fillet MB2+ 300g [gf] grain fed   potato fondant   red wine sauce	49.5
2GR pure blood wagyu tri tip MB9+ 180g [gf] grain fed   potato fondant   red wine sauce	59.5
riverina black angus scotch fillet MB2+ 400g [gf] grain fed   potato fondant   red wine sauce	69.5

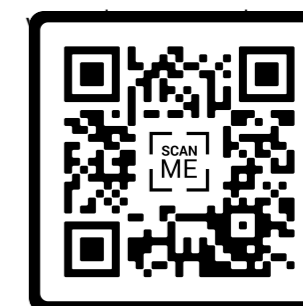
## vegetables

pumpkin   yoghurt   cumin   red onion mint [gf] [v] [cd]	14.5
broccoli   baby spinach   quinoa [v] [gf]	14.5
fried baby kipfler   shitake broth   bacon   tarragon [gf] [cd]	14.5

## salads

tomato   sunflower seed   pickled red onion   basil [v] [gf]	14.5
fennel   witlof   orange   pecorino   walnut [v] [gf] [cd]	14.5
cucumber   buttermilk   pomegranate mint [v] [gf] [cd]	14.5

cocktail | wine | beer



[v] vegetarian [gf] gluten friendly [cd] contains dairy

15% surcharge on public holidays  
all menus + prices are subject to change without notice