



hundred acre bar

appetizers

stone baked bread [v] rosemary olive oil lemon	7.5
basket of bread sticks [v] tapenade olive oil	9.5
oysters natural [gf] mignonette lemon	25.5 49.5
oysters baked [gf] kilpatrick sauce spring onion lonza	26.5 49.9

to begin

bug & prawn [cd][gf] avocado mousse bisque emulsion nori salt	22.5
fried chicken [gf] [cd] sprout slaw fermented chilli yoghurt	24.5
yellowtail kingfish ceviche littleneck clams perilla cucumber fennel pollen	24.5
durum wheat pasta tomato scallops mussels clams squid	26.5
mooloolaba prawn [cd] grilled smoked anchovy butter wholemeal + potato pancake	26.5
beetroot [v] [gf] quinoa pumpkin + pine nut emulsion balsamic	18.5
jamon iberico [cd] [gf] fig goats curd almond fig vino cotto	28.5

sea

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

land

riverina angus scotch 300g 400g	51.5 69.5
2GR pure blood wagyu tri tip M9+ 180g	59.5
all steaks served with potato fondant red wine sauce	
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

earth

grilled zucchini macadamia miso black sesame saltbush [v] [gf]	10.5
cucumber buttermilk pomegranate mint [v] [gf] [cd]	11.5
fennel witlof orange pecorino walnut [v] [gf] [cd]	12.5
baby carrots hummus cous cous vadouvan spiced yoghurt [v] [cd]	13.5
tomato sunflower seed pickled red onion basil [v] [gf]	14.5
fried baby kipfler shitake broth bacon tarragon [gf] [cd]	15.5

BY EXECUTIVE CHEF MARK PENNA AND HEAD CHEF BRODIE CAMERON

Dining at hundred acre bar.

We're moving with the times. Over the years, hundred acre bar has adapted with modern dining. Our menu is a cunning story of multicultural flavours continually inspired by modern techniques and Australia's cultural diversity.

The food is uncomplicated with fresh ingredients driven by seasonality and executed by our Executive Chef, Mark Penna and Head Chef, Brodie Cameron.

— pizza —

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

15% surcharge on public holidays

all menus + prices are subject to change without notice

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



beverage menu