

to begin

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

small plates

bug & prawn [cd][gf] avocado mousse bisque emulsion nori salt	22.5
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

salmon [gf] seaweed broth soy mirin shitake cucumber	36.5
barramundi [gf] cold broccoli salad almond green olive saffron	39.5
market fish [cd][gf] leek prawn parsnip hazelnut caviar	42.5

land

all steaks served with potato fondant | red wine sauce

darling downs wagyu hanger steak MB2+ 200g	36.5
riverina black angus scotch MB2+ 300g	54.5
braised black angus brisket [gf] onion puree pickled kohlrabi kale horseradish	39.5
milly hill lamb shoulder lyonnaise potato puffed barley lamb sauce	40.5

for two

rangers valley black market rib eye MB5+ 500g from our charcoal grill to share fondant potato carrots red wine sauce mustard	135.0
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earth

fennel witlof orange pecorino walnut [v] [gf] [cd]	12.5
tomato sunflower seed pickled red onion basil [v] [gf]	14.5
grilled zucchini macadamia miso black sesame saltbush [v] [gf]	10.5
baby carrots hummus cous cous vadouvan spiced yoghurt [v] [cd]	13.5
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 goats cheese	
four cheese [v] [cd]	23.5	vegetable [v]	29.5
gorgonzola fresh mozzarella pecorino parmesan herbs		garlic onion mushroom cherry tomato 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