'00
hundred acre bar

to begin

stone baked bread [v] 7.5
rosemary | olive oil | lemon

basket of bread sticks [v] 9.5
tapenade | olive oil

oysters natural [gf] 25.5 | 49.5
mignonette | lemon

oysters baked [gf] 26.5 | 49.9
kilpatrick sauce | spring onion | lonza

small plates

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

yellowtail kingfish ceviche 24.5
littleneck clams | perilla | cucumber | fennel pollen

mooloolaba prawn [cd] 26.5
tandoori | cucumber |mint | naan bread

beetroot [v] [gf] 18.5
quinoa | pumpkin + pine nut emulsion | balsamic

jamon iberico [cd] [gf] 28.5
fig | goats curd | almond | fig vino cotto

charcoal grilled octopus 28.5
chorizo | romesco | pedro ximenez

SCAN ME

SCAN ME

beverage menu

sea

tuna [gf] 36.5
seaweed broth | soy | mirin | shitake | cucumber

barramundi [gf] 39.5
cold broccoli salad | almond | green olive | saffron

market fish [cd][gf] 42.5
leek | prawn | parsnip | hazelnut | caviar

land

all steaks served with potato fondant | red wine sauce

darling downs wagyu hanger steak MB2+ 250g [gf] 38.5

riverina black angus scotch MB2+ 300g [gf] 54.5

2GR pure blood wagyu tri tip MB9+180g [gf] 59.5

braised black angus brisket [gf] 39.5
onion puree | pickled kohlrabi | kale | horseradish

milly hill lamb shoulder 40.5
lyonnaise potato | puffed barley | lamb sauce

for two

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

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

char-grilled corn | smoked anchovy butter pecorino [cd] 16.5

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
garlic | fresh mozzarella | parmesan | herbs

margherita [v] 21.5
tomato | fresh mozzarella | basil

four cheese [v] [cd] 23.5
gorgonzola | fresh mozzarella | pecorino parmesan | herbs

pepperoni [cd] 24.5
tomato | fresh mozzarella | spicy salami | herbs

mexicana [cd] 24.5
tomato | fresh mozzarella | spicy salami | red onion jalapenos | herbs

prosciutto [cd] 25.5
blue cheese | cherry tomato | fresh mozzarella red onion | rocket | black olives

wild mushroom [v] [cd] 28.5
fresh mozzarella | wild mushrooms | herbs | goats cheese

vegetable [v] 29.5
garlic | onion | mushroom | cherry tomato | vegan mozzarella | rocket

bbq chicken [cd] 26.5
bbq sauce | fresh mozzarella | chicken | herbs

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

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