



autumn dining // lunch + dinner

hundred acre bar

### to start

<b>sour dough bread</b> [v] slice of house made sour dough, onion whey	4
<b>oysters natural</b> [gf] [df] mignonette, lemon	25.5   49.5

### small plates

<b>bug + prawn</b> [gf] avocado mousse, bisque emulsion, nori salt	29.5
<b>yellowtail kingfish ceviche</b> [df] littleneck clams, perilla, cucumber, fennel pollen	26.5
<b>beetroot</b> [v] [gf] [df] quinoa, pumpkin + pine nut emulsion, balsamic	18.5
<b>jamon iberico</b> [gf] fig, goats curd, almond, fig vino cotto	32.5
<b>smoked mussels</b> [df] pickled green tomato, green chilli, croutons	28.5

### substantial

<b>barramundi</b> [gf] [df] cold broccoli salad, almond, green olive, saffron	39.5
<b>market fish</b> [gf] leek, prawn, parsnip, hazelnut	42.5
<b>chicken breast</b> [gf] roasted parsnip, broccolini, pickled onion	36.5
<b>roast winter vegetables</b> [gf] [df] [v] spiced lentils, macadamia, saltbush	32.5
<b>2GR full blood wagyu brisket</b> wild mushroom + cognac sauce, tarragon, potato crisp	42.5
<b>Milly Hill lamb shoulder</b> [df] lyonnaise potato, puffed barley, lamb sauce	40.5
<b>Riverina black angus scotch MB2+ 300G</b> [gf] [df] potato fondant, red wine sauce	54.5
<b>Rangers Valley black market rib eye MB5+ 500G</b> [gf] potato fondant, carrots, red wine sauce, mustard	120.0

### accompaniments

<b>fennel</b> [v] [gf] witlof, orange, pecorino, walnut	12.5
<b>baby carrots</b> [v] hummus, cous cous, vadouvan spiced yoghurt	13.5
<b>fried baby kipfler</b> [gf] shitake broth, bacon, tarragon	15.5
<b>char-grilled corn</b> [gf] smoked anchovy butter, pecorino	16.5

[gf] gluten friendly [df] dairy free [v] vegetarian [ve] vegan

one bill per table | 15% public holiday surcharge | menus subject to change without notice | '00 the european metric symbol for hundred



# '00 hundred acre bar

## **pizza**

<b>garlic cheese</b> [v] garlic, fresh mozzarella, parmesan, herbs	21.5
<b>four cheese</b> [v] gorgonzola, fresh mozzarella, pecorino parmesan, herbs	23.5
<b>margherita</b> [v] tomato, fresh mozzarella, basil	21.5
<b>pepperoni</b> tomato, fresh mozzarella, spicy salami, herbs	24.5
<b>prosciutto</b> blue cheese, cherry tomato, fresh mozzarella, red onion, rocket, black olives	25.5
<b>mexicana</b> tomato, fresh mozzarella, spicy salami, red onion, jalapenos, herbs	24.5
<b>BBQ chicken</b> bbq sauce, fresh mozzarella, herbs	24.5
<b>wild mushroom</b> [v] fresh mozzarella, wild mushrooms, herbs, goats cheese	28.5
<b>vegetable</b> [ve] [df] garlic, onion, mushroom, cherry tomato, vegan mozzarella, rocket	29.5

## **dessert**

<b>chef's selection of sorbets</b> [gf] [df]	14.5
<b>sticky date pudding</b> kraken rum + caramel sauce, five spiced ice cream	16.5
<b>pistachio olive oil cake</b> dates, maple, coconut	16.5
<b>chocolate mousse</b> [gf] white chocolate, compressed strawberries, mountain pepper berries	16.5
<b>chef's cheese selection</b> [cd] [v] [gfo] blue, hard, semi hard, washed rind, soft white, lavosh, grissini, quince, apple, celery	26.5

## **dessert wine**

<b>Pedro Ximenez P.X. Alvear 2018</b> Andalucia, Spain	13.5
<b>Frogmore Creek Iced Riesling 2019</b> South East Tasmania	15.5
<b>Vasse Felix Cane Cut Semillon 2017</b> Margaret River, Western Australia	15.5
<b>Domaine de la Pigeade Muscat 2015</b> Southern Rhone, France	15.5

beverage list



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