

Come together at Hundred Acre Bar

- Small Plates** ————— \$10
- Marinated Olives
- Mount Zero warmed olives [df][gf][v] \$10
- Schiacciata \$14
- traditional Tuscan flat bread, caramelised balsamic, garlic
toum, jalapeno hummus [df][v]
- Gin Cured Ora King Salmon \$26
- orange segments, compressed apple, crème fraiche, sweet
mustard dressing [gf]
- Hiramasa King Fish Ceviche \$25
- charred corn, pickled onion, red pepper, sweet potato, corn
crisp, baby coriander [df][gf]
- Polpo \$25
- braised baby octopus, puttanesca, whipped hot leek, smoked
paprika, parsley [df][gf]
- Pancetta \$21
- cold smoked pork belly, pickled paw paw salad, panela jus,
corn dust [df][gf]
- Bug Roll \$23
- battered local bugs, spicy aioli, brioche bun
- Chicken Wings \$18
- sweet ponzu, toasted sesame seeds, chilli,
blue cheese sauce [gf]
- Zucchini Fritte \$19
- ricotta filled zucchini flowers, preserved lemon yoghurt [v]
- Salads** ————— \$19
- Arugula \$19
- rocket, pear, candied walnuts, caramelised balsamic, pecorino
[gf]
- Italiana \$19
- heirloom baby tomato, radicchio, fennel, orange, mint, parsley,
lemon dressing [df][gf][v] add chicken \$4

- Main Plates** ————— \$20
- Wagyu Beef Burger \$20
- aged cheddar, bacon, spicy mayo, sweet relish
- Bistecca \$55
- 300g Jack's Creek Black Angus striploin, battered chips,
green leaf salad, confit shallot, red wine jus
- Aglie e Olio \$25
- spaghetti, chilli, garlic, charred zucchini, olive oil, fresh herbs,
aged parmesan, heirloom tomato [v]
- Cozze \$35
- 1kg mussels, chorizo, garlic, chilli, heirloom tomato, cider,
grilled sourdough
- Pizza Rossa** ————— \$25
- tomato + basil sugo base \$25
- Margherita \$29
- fior di latte, fresh basil [v]
- Carnivora \$26
- fior di latte, Italian sausage, salami, prosciutto, rocket
- Puttanesca \$27
- fior di latte, Kalamata olives, roasted capsicum, pickled
anchovies, chilli
- Diavola \$27
- fior di latte, spicy salami, basil, chilli
- Pizza Bianche** ————— \$28
- cheese base \$28
- Patata \$26
- fior di latte, rosemary potato, Spanish onion, pancetta, baby
capers
- Funghi \$26
- fior di latte, wild mushrooms, taleggio, shaved parmesan
- Zucca \$26
- fior di latte, roasted pumpkin, blue cheese, baby spinach, pine
nuts [v]
- gluten free base available \$4

- Shared Plates** ————— \$20
- Barra Bowl \$20
- beer battered local barramundi, tartare sauce, lemon [df]
- Calamari \$21
- crispy baby squid, smoked paprika, rosemary salt, rocket, lemon,
red pepper aioli [df][gf]
- Duck Pancakes \$23
- hoisin + ponzu infused duck breast, carrots, cucumber, coriander,
crispy shallots [df]
- Parfait \$25
- duck liver pâté, orange puree, candied walnuts, toasted brioche
- Charcuterie \$35
- Saison salumi, traditional slow curing meats, cheese, grilled
sourdough, accompaniments [gf]
- Cheese Board \$30
- selection of soft + hard cheeses, fruit + oat bread, saffron poached
pear [gf][v]
- Please ask waiter for today's cheeses.
- Sides** ————— \$13
- Pannocchia \$13
- charred corn, miso butter, aged parmesan, smoked paprika [gf]
- Verdi \$12
- buttered crunchy greens, confit shallots, toasted almonds [gf]
[v]
- Patatine \$12
- battered chips, rosemary salt, truffle aioli [v]
- Dessert** ————— \$14
- Ricotta + Pistachio Cannoli \$14
- ricotta + pistachio cream

