

Dine together at Hundred Acre Bar

Antipasti to start

Marinated Olives	\$10
Mount Zero warmed olives [df][gf][v]	
Schiacciata	\$14
traditional Tuscan flat bread, caramelised balsamic, garlic toum, jalapeno hummus [df][v]	
Pancetta	\$21
cold smoked pork belly, pickled paw paw salad, panela jus, corn dust [df][gf]	
Polpo	\$25
braised baby octopus, smoked puttanesca, smoked paprika, whipped hot leek, parsley [df][gf]	
Hiramasa King Fish Ceviche	\$25
charred corn, pickled onion, red pepper, sweet potato, corn crisp, baby coriander [df][gf]	
Calamari	\$21
crispy baby squid, smoked paprika, rosemary salt, rocket, lemon, red pepper aioli [df][gf]	
Charcuterie	\$16
grilled sourdough, bocconcini, caperberries [gfo]	
salami cotto	\$8
prosciutto crudo	\$8
mortadella	\$8
smoked pork cheek pepperoni	\$8
Zucchine Fritte	\$19
ricotta filled zucchini flowers, preserved lemon yoghurt [v]	

Sides + Salads

Verdi	\$12
buttered crunchy greens, confit shallots, toasted almonds [gf][v]	
Patatine	\$12
battered chips, rosemary salt, truffle aioli [v]	
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]	

Piatti something bigger

Cozze	\$35
1kg mussels, chorizo, garlic, chilli, heirloom tomato, cider, grilled sourdough	
Lamb Ragu	\$29
pappardelle, braised lamb shank ragu, tomato, aged parmesan, parsley	
Aglio e Olio	\$25
spaghetti, chilli, garlic, charred zucchini, olive oil, fresh herbs, aged parmesan, heirloom tomatoes [v]	
Marinara	\$35
linguine, local prawns, mussels, chilli, garlic, butter, tomato, herbs, lemon	
Truffle Cacio + Pepe	\$40
tagliatelle, freshly shaved black truffle, black pepper, aged parmesan [v]	
Gnocchi	\$31
sweet potato gnocchi, burnt butter, caramelised shallot puree, goats curd [v]	
Funghi Risotto	\$33
wild roasted mushrooms, garlic, butter, truffle pecorino [gf][v]	
Carne	\$49
slow braised beef short ribs, truffle polenta, jus, horseradish	
Bistecca	\$55
300g Jack's Creek Black Angus striploin, battered chips, green leaves salad, confit shallot and red wine jus	
Pesce	\$39
Please ask your waiter for today's market fish.	
gluten free pasta available + \$4	
Sweets	
Ricotta + Pistachio Cannoli	\$14
ricotta + pistachio cream	
Mango Panna Cotta	\$14
diced mango sauce	
Chocolate Tart	\$14
blood orange sorbet, coconut crumble, caramel chantilly (gf)	
Cheese Selection	\$30
selection of soft + hard cheeses, fruit + oat bread, saffron poached pear [gfo][v] Please ask waiter for today's cheeses.	

