

Dine together at Hundred Acre Bar

Antipasti to start

Marinated Olives	\$12
Mount Zero warmed olives [df][gf][v]	
Schiacciata	\$15
traditional Tuscan flat bread, caramelised balsamic, extra virgin olive oil [df][v]	
Zucchine Fritte	\$21
ricotta filled zucchini flowers, preserved lemon yoghurt [v]	
Buffalo Mozzarella	\$26
jamón serrano, melon flavours, basil oil [gf]	
Charred Corn	\$16
whipped corn, toasted corn kernels, confit shallot, sage [df][gf][v]	
King Fish Crudo	\$26
burnt orange, pomegranate, mirin + soy citrus dressing, sliced jalapeno, parsley oil [df][gf]	
Beetroot 'Ravioli'	\$21
layered salt baked beetroot, filled with herbed ricotta, walnuts, sour cream sorbet, caramelised cherry balsamic [gf][v]	
Calamari	\$23
crispy baby squid, paprika + rosemary salt, rocket, lemon, red pepper aioli [df][gf]	
Charcuterie	\$39
Saison salumi, traditional slow curing meats, bocconcini, flat bread, accompaniments	
Parfait	\$26
duck liver pâté, orange puree, candied walnuts, toasted brioche	

Sides + Salads

Verdure	\$17
honey glazed heirloom carrots, crunchy greens, toasted almonds [df][gf][v]	
Patatine	\$13
battered chips, rosemary salt, garlic + yuzu mayonnaise [gfo][v]	
Arugula	\$20
rocket, pear, candied walnuts, caramelised balsamic, pecorino [gf][v]	
Italiana	\$19
heirloom baby tomato, radicchio, fennel, orange, mint, parsley, lemon dressing [df][gf][v] [add chicken \$5]	

Piatti something bigger

Lamb Ragu	\$33
pappardelle, braised lamb shank ragu, tomato, aged parmesan, parsley	
Aglie e Olio	\$28
spaghetti, onion, chilli, garlic, heirloom tomato, shaved zucchini, olive oil, fresh herbs, aged parmesan [v]	
Vongole	\$35
linguini, pipis, chilli, garlic, white wine + parsley gremolata	
Ravioli	\$38
truffle ravioli, burnt butter, roast pumpkin puree, toasted hazelnuts, sage, shaved black truffle [v]	
Risotto Ai Funghi	\$30
wild roasted mushrooms, garlic, butter, truffle pecorino, herbs [gf][v]	
Maiale	\$40
Braised pork belly, apple puree, celeriac remoulade, panela jus [df][gf]	
Bistecca	\$59
300g Jack's Creek Black Angus striploin, café de Paris butter, battered chips, green leaves salad, red wine jus [gfo]	
Cozze	\$39
1kg fresh mussels, Spanish chorizo, garlic, chilli, baby tomatoes, cider, grilled sourdough [df][gfo]	
Pesce	\$40
Please ask your waiter for today's market fish.	
Carne	\$49
slow braised beef short ribs, sweet potato puree, red wine jus	

gluten free pasta available + \$6

Sweets

Ricotta + Pistachio Cannoli	\$15
whipped ricotta, pistachio crumble [v]	
Mandarin Panna Cotta	\$16
crumble, lime zest [gf][v]	
Tarte Tatin	\$19
caramelised apples, créme fraiche gelato [v]	
Cheese Selection	\$35
selection of soft + hard cheeses, fruit + oat bread, saffron poached pear, guava puree [gfo][v] Please ask waiter for today's cheeses.	

