

# Come together at Hundred Acre Bar

## Small Plates

<b>Marinated Olives</b>	\$12
Mount Zero warmed olives [df][gf][v]	
<b>Schiacciata</b>	\$13
traditional Tuscan flat bread, caramelised balsamic, extra virgin olive oil [df][v]	
<b>King Fish Crudo</b>	\$26
burnt orange, pomegranate, jalapenos, mirin + citrus dressing, parsley oil [df][gf]	
<b>Bug Rolls</b>	\$25
beer battered local bugs, spicy aioli, oak lettuce, pickle salad, brioche bun	
<b>Chicharrones</b>	\$21
pork belly bites, sweet tangy sauce, compressed mango salad [df][gf]	
<b>Chicken Wings</b>	\$22
sweet ponzu, toasted sesame seeds, chilli, celery + carrot salad, blue cheese sauce [gf]	
<b>Zucchine Fritte</b>	\$21
ricotta filled zucchini flowers, preserved lemon yoghurt [v]	
<b>Buffalo Mozzarella</b>	\$26
jamón serrano, melon flavours, basil oil [gf]	
<b>Trio of Dips</b>	\$21
white beans, jalapeno hummus, garlic toum, corn tortilla chips [df][gf][v]	
<b>Patatine</b>	\$13
battered chips, rosemary salt, truffle aioli [v]	

## Shared Plates

<b>Barra Bowl</b>	\$23
beer battered local barramundi, tartare sauce, lemon [df]	
<b>Calamari</b>	\$22
crispy baby squid, smoked paprika, rosemary salt, rocket, lemon, red pepper aioli [df][gf]	
<b>Duck Pancakes</b>	\$24
hoisin + ponzu infused duck breast, carrots, cucumber, coriander, crispy shallots [df]	
<b>Parfait</b>	\$26
duck liver pâté, orange puree, candied walnuts, toasted brioche	
<b>Charcuterie</b>	\$38
Saison salumi, traditional slow curing meats, flat bread, bocconcini, accompaniments Please ask waiter for today's selection.	
<b>Cheese Board</b>	\$35
selection of soft + hard cheeses, fruit + oat bread, saffron poached pear, guava puree [v] Please ask waiter for today's cheeses.	
<b>Main Plates</b>	
<b>Wagyu Beef Burger</b>	\$22
aged cheddar, bacon, spicy mayo, tomato relish [df]	
<b>Bistecca</b>	\$57
300g Jack's Creek Black Angus striploin, café de Paris butter, battered chips, green leaf salad, red wine jus	
<b>Aglio e Olio</b>	\$26
spaghetti, onion, chilli, garlic, heirloom baby tomato, charred zucchini, olive oil, fresh herbs, aged parmesan [v]	
<b>Cozze</b>	\$37
1kg mussels, chorizo, garlic, chilli, heirloom tomato, cider, grilled sourdough [df][gfo]	

## Pizza Rossa

tomato + basil sugo base	
<b>Margherita</b>	\$26
fior di latte, fresh basil [v]	
<b>Carnivora</b>	\$29
fior di latte, Italian sausage, salami, prosciutto, rocket	
<b>Puttanesca</b>	\$27
fior di latte, Kalamata olives, roasted capsicum, pickled anchovies, chilli	
<b>Diavola</b>	\$29
fior di latte, spicy salami, basil, chilli	

## Pizza Bianca

garlic base	
<b>Patata</b>	\$29
fior di latte, rosemary potato, Spanish onion, pancetta, baby capers	
<b>Funghi</b>	\$28
fior di latte, wild mushrooms, taleggio, shaved parmesan [v]	
<b>Zucca</b>	\$28
fior di latte, roasted pumpkin, blue cheese, baby spinach, pine nuts [v]	
gluten free bases available \$4	

## Salads

<b>Arugula</b>	\$20
rocket, pear, candied walnuts, caramelised balsamic, pecorino [gf][v]	
<b>Italiana</b>	\$19
heirloom baby tomato, radicchio, fennel, orange, mint, parsley, lemon dressing [df][gf][v] add chicken \$5	

Available from 11.30am  
Wednesday - Sunday

additional 15% surcharge applies  
on public holidays

