













SHARE PLATES






SMOKED ALMONDS	\$8
apple wood smoked	  
MOUNT ZERO OLIVES	\$9
citrus marinated warmed olives	 
OVEN BAKED FLAT BREAD	\$12
whipped ricotta, truffle honey, rosemary oil	
HUMMUS	\$16
crudites, pita	
GUACAMOLE	\$16
pico de gallo, corn chips	 
SALT + PEPPER CALAMARI	\$24
Australian calamari, papaya salad, wasabi mayo	

STICKY CHICKEN WINGS	\$24
Korean sauce, kewpie mayo, puffed quinoa, black sesame	
EGGPLANT CHIPS	\$16
black garlic aioli	  
CHARCUTERIE BOARD	\$40
cured meat selection, pickles, condiments, sourdough [sharing for 2]	
CHEESE BOARD	\$40
daily selection of soft & hard cheeses, condiments, homemade lavosh [sharing for 2]	

MAIN PLATES

LAMB MEATBALLS	\$32
rustic tomato sauce, dill feta	
PUMPKIN + COCONUT CURRY	\$32
basmati rice, mango chutney, raita, fried shallots	 
BEEF BURGER	\$28
Angus beef patty, smoked bacon, cheddar, caramelised onion, zucchini pickles, tomato, lettuce, burger sauce, chips	
CHICKEN SCHNITZEL	\$30
buttermilk marinated free-range chicken, parmesan, cabbage + grape salad, ranch dressing	
FISH + CHIPS	\$28
beer battered market fish, tartare sauce, lemon, chips	

SIDES

CAESAR SALAD	\$16
caper dressing, cured egg yolk, parmesan, radish, pangrattato	
CAPRESE SALAD	\$18
smoked mozzarella, gazpacho, pesto, red onion, pine nuts, local heirloom tomatoes	 
CHIPS	\$10
aioli	 



Our menu is inspired by modern Australian and Mediterranean cuisine, with Executive Chef, Nacho Castells Rusinol paying homage to his Spanish heritage. Our produce is responsibly and locally sourced so we can offer our guests the best of Australia on a plate.

PIZZA

MARGHERITA	\$24
fior di latte, fresh basil, tomato base	
CARNIVORA	\$26
fior di latte, Italian sausage, salami, prosciutto, rocket, lemon dressing, tomato base	
DIAVOLA	\$26
fior di latte, spicy salami, chilli, fresh herbs, tomato base	
PATATA	\$24
fior di latte, rosemary potato, Spanish onion, pancetta, baby capers, fresh herbs, confit garlic base	
FUNGHI	\$26
fior di latte, wild mushrooms, gorgonzola, shaved parmesan, fresh herbs, confit garlic base	

gluten free bases available + \$3

DESSERT

CHOCOLATE BROWNIE	\$15
pistachio praline, vanilla ice cream	 
CHEESECAKE	\$15
white chocolate ganache, crumble, kumquat jelly	 
AFFOGATO	\$15
espresso, biscotti, vanilla ice cream, frangelico	
CRÈME CARAMEL	\$15
condensed milk, lemon myrtle, sherry strawberries	
SORBET	\$15
three homemade sorbets, vanilla crumble	  

additional 15% surcharge applies on Public Holidays

DRAUGHT

Heads of Noosa "Japanese Lager"	\$12.5
Estrella Lager	\$12.5
Stone & Wood Pacific Ale	\$12.5
Diablo Ginger Beer	\$12.5
Great Northern Super Crisp	\$10.5

SPARKLING + CHAMPAGNE

Da Luca Prosecco Brut DOC NV Veneto, Italy	\$13.5
Silverleaf Brut NV Margaret River, Western Australia	\$11.5
Astoria Prosecco DOC NV Veneto, Italy	\$15.5
Arras Blanc de Blanc NV South East Coast, Tasmania	\$17.5
Frerejean Freres Premier Cru Brut N.V. Champagne, France	\$27.5

AROMATIC + TEXTURAL

Petaluma Hanlin Hill Riesling 2021 Clare Valley, South Australia	\$15.5
Trimbach Pinot Blanc 2016 Alsace, France	\$16.5
La Prova Pinot Grigio 2022 Adelaide Hills, South Australia	\$15.5

SAUVIGNON BLANC

Mike Press 2021 Adelaide Hills, South Australia	\$13.5
Astrolabe 2021 Malborough, New Zealand	\$15.5

CHARDONNAY

Mike Press 2021 Adelaide Hills, South Australia	\$13.5
Kooyong 'Clonale' 2021 Mornington Peninsula, South Australia	\$17.5

ROSE

Mike Press 2021 Adelaide Hills, South Australia	\$13.5
Domaine de Triennes 2020 Provence, France	\$16.5

PINOT NOIR

Soumah 2021 Yarra Valley, Victoria	\$16.5
Yabby Lake "Red Claw" 2020 Mornington Peninsula, Victoria	\$17.5

SHIRAZ + BLENDS

Mike Press 2018 Adelaide Hills, South Australia	\$13.5
Glaetzer "The Bishop" 2019 Barossa Valley, South Australia	\$17.5

CABERNET SAUVIGNON

Brand Laira "Barrel Man" 2018 Coonawarra, South Australia	\$15.5
Chateau Lalande Villaneuve 2016 Merlot, Cabernet Sauvignon Bordeaux, France	\$17.5

COCKTAILS

Inklet Ink gin, habanero lime syrup, lime, basil, raspberries	\$19.5
Mandarin + Chilli Daiquiri Eros Chilli vodka, O.M.G triple sec, lime juice, celery bitters	\$19.5
The Pav Nosferatu "Giselle" Pavlova gin, lemon juice, lemon bitters, egg white	\$19.5
Rosé Spritz Rosé infused vodka, plum bitters, prosecco	\$19.5
Violet Spritz Ink gin, lavender, lemonade	\$19.5
Tropical Spritz Aperol, O.M.G triple sec, orange, prosecco	\$19.5
Pineapple Pie Plantation pineapple rum, homemade apple syrup, apple juice	\$19.5
100 Acre Creek Knob Creek rye, frangelico, homemade apple syrup, chocolate bitters	\$19.5
Donald's Impeachment Gin, aperol, peach liquor, lemon	\$19.5
Impatient Wolf Patient wolf gin, elderflower, cucumber, mint, lime	\$19.5

Hundred Acre
Bar • Restaurant • Bakery