

Hundred Acre

SUMMER 2023

Please order and pay at the bar, or through the designated QR code at your table

Menu available 12:00pm Wednesday- Sunday until the kitchen closes

SHARE PLATES

- Mount zero olives [gf, ve]
- Hummus, ginger, orange, fried garlic, cinnamon + chilli, flatbread [ve, gfo]
- Andalusian strawberry gazpacho, tofu, cucumber, croutons [ve, gfo]
- Burrata, blood orange, coriander seeds, lavender oil, flatbread [v, gfo]
- Crispy calamari, Thai papaya salad, wasabi mayo [gf]
- Burnt leek croquettes [4] chili sambal aioli [v]
- Korean fried chicken wings, puffed quinoa, sesame seeds, kewpie [df]
- Oyster mushroom taco [2] mango salsa, avocado, red cabbage [ve, gf]
- Guacamole, charred corn, pico de gallo, corn chips [ve, gf]
- Salmon crudo, buttermilk dressing, yuzu vinaigrette, poppy seeds [gf]

SMALL GOODS

[gfo options available]

- Jamon serrano, Spain, 80g, sourdough, Catalan tomato, e.v.o
- Montecatini fennel + garlic salami, Italy, 80g, sourdough, Catalan tomato, e.v.o
- Manchego, raw sheep milk, Spain, 60g, cultured butter, lavosh, quince
- Comte, cow milk, DOP 18mth, France, 60g, cultured butter, lavosh, muscatels
- Free range pork + pistachio terrine 100g, cultured butter, tree fruit chutney, cornichons, sourdough [n]

MAIN PLATES

- 8 King prawn linguine, tomatoes, garlic, pangrattato, parsley, chilli [gfo]
- 16 Queensland barramundi, Mediterranean salsa, witlof, mayo [gf, n]
- 16 Roasted masala cauliflower steak, almond cream, raisins PX [ve, gf, n]
- 22 Black Angus sirloin, 300g mb3-4, café de Paris butter, peach + raspberry salad [gf]
- 24
- 19 Green curry, eggplant, bok choy, enoki, baby corn, bamboo, tofu puffs, cashews, roasted coconut, jasmine rice [ve, gf, n]
- 23 Lamb cutlets, honey glazed baby carrots, charred tomatoes, chimichurri, wild rocket [gf]
- 18
- 20 Fish + chips, tartare sauce, lemon, chicken salt [df]
- 22 Seeded chicken schnitzel, sesame, cabbage slaw, grapes, ranch dressing, parmesan

SIDES + SALADS

- Caesar, caper dressing, cured yolk, parmesan, radish, pangrattato [v, gfo] 17
add chicken 4
- 14 Heirloom tomato Caprese, mozzarella, pine nuts, yuzu oil, Jerez vinegar [v, gf, n]
- 16
- 18 Char grilled asparagus, romesco, hazelnut, mandarin + cider balsamic [ve, gf, n]
- 20 Summer salad, organic mix leaves, watermelon, apple, herbs, lemongrass + lime dressing, cashews [ve, gf, n]
- Chips [v, df]

PIZZA

- 37 Margherita, fior di latte, tomato sugo, basil [v] 22
- 38 Prosciutto, fior di latte, tomato sugo, parmesan, rocket 24
- 34 Butternut squash, fior di latte, tomato sugo, basil pesto, spinach 24
- 39 Smoked ham, pineapple, tomato sugo, fior di latte, crispy bacon 24
- 36 Salami, fior di latte, pecorino romano, tomato sugo, sundried tomatoes 24

gluten free bases available + \$4

BURGERS

- [all burgers served with chips]
- 32 Southern fried Cajun chicken, lettuce, tomato, tzatziki, 26
charcoal bun [gfo]
- 34 Classic beef, cheddar, bacon, burger sauce, pickles, onion, 26
lettuce, tomato, brioche [gfo]
- Chickpea + lentil, avocado mash, tomato, coleslaw, herbs, 24
chili jam mayo, beet bun [ve]

DESSERT

- Pina colada pavlova, coconut foam, pineapple cremeux [v, gf, df] 15
- 18 Lemon myrtle crème caramel, dulce de leche foam, strawberries [v, gf] 15
- 18 Lime sorbet, coconut snow, Malibu jelly [gf, df] 15
- Caramel popcorn mille feuille, raspberries 15
- 16 Hazelnut brownie, warm chocolate sauce, vanilla ice cream [v, gf, n] 15
- Trio of sorbet, honeycomb [ve, gf] 15
- 10 Affogato, biscotti, vanilla ice cream, espresso, frangelico [n] 15

gf [gluten free]

df [dairy free]

v [vegetarian]

ve [vegan]

gfo [gluten free option]

n [contains nuts]

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Additional 15% surcharge applies on Public Holidays
Full beverage selection available on your table QR code or at the bar

DRAUGHT

Heads of Noosa "Japanese Lager"	12.5
Estrella Lager	12.5
Diablo Ginger Beer	13.5
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	12.5
Ruggeri 'Quartese' 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	28.5

AROMATIC + TEXTURAL

Petaluma Hanlin Hill Riesling 2021 Clare Valley, South Australia	15.5
Trimbach Pinot Blanc 2016 Alsace, France	16.5
Contemporary Pinot Grigio 2022 Multi Region, Australia	12.5
Grant Burge 'Benchmark' Pinot Grigio 2022 South Australia	13.5

SAUVIGNON BLANC

Contemporary Sauvignon Blanc 2022 Multi Region, Australia	12.5
Grant Burge "Benchmark" Sauvignon Blanc 2022 South Australia	13.5
Astrolabe 2021 Malborough, New Zealand	17.5

CHARDONNAY

Contemporary Chardonnay 2022 Multi Region, Australia	12.5
Grant Burge "Benchmark" Chardonnay 2022 South Australia	13.5
Kooyong 'Clonale' 2021 Mornington Peninsula, South Australia	17.5

ROSE

Contemporary Rose 2022 Multi Region, Australia	12.5
Domaine de Triennes 2020 Provence, France	16.5

PINOT NOIR

Bellevalle Pinot Noir 2022 Gippsland, Victoria	13.5
Yabby Lake "Red Claw" 2020 Mornington Peninsula, Victoria	17.5

SHIRAZ + BLENDS

Contemporary Shiraz 2022 Multi Region, Australia	12.5
Grant Burge "Benchmark" Shiraz 2022 South Australia	13.5
Glaetzer "The Bishop" 2019 Barossa Valley, South Australia	17.5

CABERNET SAUVIGNON

Contemporary Cabernet Sauvignon 2022 Multi Region, Australia	12.5
Chateau Lalande Villaneuve 2016 Merlot, Cabernet Sauvignon Bordeaux, France	17.5

COCKTAILS

Inklet Ink gin, habanero lime syrup, lime, basil, raspberries	21
Mandarin + Chilli Daiquiri Eros Chilli vodka, O.M.G triple sec, lime juice, celery bitters	21
The Pav Nosferatu "Giselle" Pavlova gin, lemon juice, lemon bitters, egg white	21
Hole In One Negroni Four Pillars negroni gin, Campari, Cinzano Rosso	21
Habanero Hula 1800 Coconut Tequila, Passionfruit, Chilli, Pineapple, Habanero Lime Syrup	21
Violet Spritz Ink gin, lavender, lemonade	21
Tropical Spritz Aperol, O.M.G triple sec, orange, prosecco	21
Pineapple Pie Plantation pineapple rum, homemade apple syrup, apple juice	21
100 Acre Creek Knob Creek rye, frangelico, homemade apple syrup, chocolate bitters	21
Donald's Impeachment Gin, aperol, peach liquor, lemon	21
Impatient Wolf Patient wolf gin, elderflower, cucumber, mint, lime	21