

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 + cinnamon oil, Aleppo pepper, flatbread [ve, gfo]	
Burrata, blood orange, coriander seeds, lavender oil, flatbread [v, gfo]	
Crispy calamari, Thai papaya salad, wasabi mayo [gf]	
Jamon Serrano croquettes [4] aioli	
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]	
Market fish ceviche, corn, sweet potato, onion, gem lettuce, rice wafer [gf, df]	26

MAIN PLATES

8	King prawn linguine, tomatoes, garlic, pangrattato, parsley, chilli [gfo]
16	Queensland barramundi, pine nut salsa, radicchio, pear, mayo [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,
18	chimichurri, wild rocket [gf]
20	Fish + chips, tartare sauce, lemon, chicken salt [df]
	Chicken schnitzel, cabbage slaw, grapes, ranch dressing, parmesan

SIDES + SALADS

16	Caesar, caper dressing, cured yolk, parmesan, radish, pangrattato [v, gfo]	17
	add chicken 4	
16	Heirloom tomato Caprese, mozzarella, pine nuts, yuzu oil, Jerez vinegar, sumac [v, gf, n]	18
20	Char grilled asparagus, romesco, hazelnut, mandarin vinaigrette [ve, gf, n]	
	Mixed lettuce, Mediterranean dressing [ve, gf]	
	Chips [v, df]	

PIZZA

37	Margherita, fior di latte, tomato sugo, basil [v]	22
38	Prosciutto, fior di latte, tomato sugo, parmesan, rocket	24
39	Fungi, fior di latte, wild mushrooms, gorgonzola, garlic, parmesan [v]	24
36	Smoked ham, pineapple, tomato sugo, fior di latte, crispy bacon	24
	Salami, fior di latte, pecorino romano, tomato sugo, sundried tomatoes	24
39		

gluten free bases available + \$4

BURGERS

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

DESSERT

18	Tiramisu , espresso, chocolate, mascarpone, ladyfinger sponge [v]	12
	Lemon myrtle crème caramel, dulce de leche foam, strawberries [v, gf]	12
	Hazelnut brownie, warm chocolate sauce , vanilla ice cream [v, gf, n]	12
10	Trio of sorbet, honeycomb [ve, gf]	12
	Affogato, biscotti, vanilla ice cream, espresso, frangelico [n]	12

gf [gluten free] ve [vegan]
df [dairy free] gfo [gluten free option]
v [vegetarian] n [contains nuts]

Please be advised that our fryer and pizza ovens are used to prepare all our dishes, including those containing gluten. We cannot guarantee a gluten-free environment for individuals with celiac disease, as there is a risk of cross-contamination.