

# Hundred Acre

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

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

Follow us on socials @hundredacre.stlucia  

## share plates

Mount zero olives [ gf, ve ]	8
Guacamole, charred corn, pico de gallo, corn chips [ ve, gf ]	16
Jamon Serrano croquettes [4] aioli	20
Crispy salt + pepper Australian calamari, aioli [ gf ]	22
Whipped ricotta, truffle honey, dukkha, flatbread [ v, gfo, n ]	16
Oyster mushroom taco [2] mango salsa, avocado, red cabbage [ ve, gf ]	18
Spanish garlic + chilli Shark Bay tiger prawns, toasted, sourdough [ gfo ]	28
Korean fried chicken wings, puffed quinoa, sesame seeds, kewpie [ df ]	21
Jamon serrano 12mth, Spain, 80g, sourdough, Catalan tomato, e.v.o [ gfo ]	16
Free range pork + pistachio terrine 100g, cultured butter, tree fruit chutney, cornichons, sourdough [ gfo, n ]	20
Chefs selection of [3] local + international cheese, cultured butter, muscatels, pane croccante, quince [ gfo ]	26

## main plates

King prawn linguine, tomatoes, garlic, pangrattato, parsley, chilli [gfo]	34
Barramundi, lemon caper butter sauce, Kalamata, basil, tomato sofrito, silverbeet [ gf ]	36
Porcini mushroom risotto, mascarpone, asparagus, parmesan, lemon [ v, gf ]	32
Fish + chips, beer battered barramundi, tartare sauce, lemon	29
BBQ sticky glazed pork ribs, Asian slaw, green apple compote [ gf, df ]	36
Black Angus Sirloin MS+2, 300g [ gf ]	42
Flinders Grass-fed Scotch Fillet 350g [ gf ]	56
<i>served with potato mille-feuille, oyster mushroom, choice of sauce: Cafe de Paris, Bordelaise or green peppercorn [ gf ]</i>	

## sides + salads

Caesar, caper dressing, cured yolk, parmesan, radish, pangrattato [ v, gfo ]	16
add chicken 4   Olasagasti anchovies 6	
Chargrilled broccolini, hazelnut romesco, mandarin vinaigrette [ ve, gf, n ]	17
Heirloom tomato Caprese, mozzarella, pine nuts, yuzu oil, Jerez vinegar, sumac [ v, gf, n ]	18
Chips, aioli [ v, df ]	10

## burgers

[ all burgers served with chips ]

Southern fried Cajun chicken, lettuce, blue cheese mayonnaise, charcoal bun [gfo]	24
Cheeseburger, beef pattie, bacon, stout onions, watercress, cheddar, American mustard mayo, brioche bun [ gfo ]	24
Chickpea + lentil, avocado mash, tomato, coleslaw, herbs, chili jam mayo, beet bun [ ve ]	25

## pizza

[ gluten free bases available + \$4 ]

Margherita, fior di latte, tomato sugo, basil [ v ]	22
Prosciutto, fior di latte, tomato sugo, parmesan, rocket	26
Fungi, fior di latte, wild mushrooms, gorgonzola, confit garlic, parmesan, Italian herbs [ v ]	24
Smoked ham, pineapple, tomato sugo, fior di latte, crispy bacon	23
Salami, fior di latte, pecorino, tomato sugo, sundried tomatoes, chilli oil	25

## something sweet

Hazelnut brownie, chocolate sauce, vanilla ice cream [v, gf, n]	12
Pavlova roulade, mango, vanilla chantilly, berries [gf]	12
Trio of sorbet, honeycomb [ ve, gf ]	12
Affogato, biscotti, vanilla ice cream, espresso, frangelico [n]	12
Crème caramel, whipped cream, strawberries [ v, gf ]	12

gf [ gluten free ]   v [ vegetarian ]   gfo [ gluten free option ]  
df [ dairy free ]   ve [ vegan ]   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.

Additional 15% surcharge applies on Public Holidays

HILLSTONE



EAT & DRINK