

Hundred Acre Bar

small goods [gfo available]

- Mount zero olives [gf, ve]
- San Daniele Prosciutto 100g, sourdough, Catalan tomato, e.v.o [df]
- Olasagasti anchovies 48g, duck fat, cultured butter, tomato case, oregano, sourdough
- Free range pork + pistachio terrine 140g, chutney, cornichons, cultured butter, sourdough [n]
- Cheese board [3] soft, hard + blue quince, almonds, cultured butter, lavosh

share plates

- Beef cheek croquettes [4] piquillo pepper mayo
- Whipped ricotta, truffle honey, dukkha, flatbread [v, gfo, n]
- Spanish garlic + chilli Shark Bay prawns, sourdough
- Korean fried chicken wings, puffed quinoa, sesame seeds, kimchi ranch [df]
- Burnt eggplant, tahini, yuzu ponzu, furikake [ve, gf]
- Crispy Australian calamari, saltbush, sundried tomato aioli [gf, df]
- Vegetable + tofu dumpling [6] spiced vinegar [ve]
- Tempura zucchini flowers [2] goat cheese, lemon, honey, muhammara [v, n]

pizza [gluten free bases available + \$4]

- Margherita, tomato sugo, fior di latte, basil [v]
- Prosciutto, tomato sugo, fior di latte, parmesan, rocket
- 4 cheese, garlic base, fior di latte, gorgonzola dolce, provolone picante taleggio [v]
- Smoked ham, pineapple, tomato sugo, fior di latte, crispy bacon
- Salami, tomato sugo, fior di latte, pecorino, sundried tomatoes, chilli oil

main plates

- 8 Mooloolaba tiger prawn linguine, cherry tomatoes, garlic, chilli, pangrattato [gfo] 36
- 18 Jacks Creek Sirloin MS+3, 300g, Café de Paris, hand cut potatoes, rocket [gf] 49
- 28 Porcini mushroom risotto, mascarpone, asparagus, parmesan, truffle oil [v, gf] 34
- 24 Barramundi, lemon caper butter sauce, Kalamata, basil, tomato soffrito, greens [gf] 38
- 30 Free-range chicken schnitzel, celery + fennel slaw, dill ranch dressing, grana padano 32
- Fish + chips, battered Daintree barramundi, hand cut potatoes , lemon myrtle salt, tartare 30
- 20 Angus cheeseburger, crispy bacon, cheddar, onion jam, zucchini pickles, chipotle sauce, chips [gfo] 25
- 18

sides + salads

- 28 Caesar, caper dressing, cured yolk, parmesan, radish, pangrattato [v] 14
- 23 *add chicken +6 add anchovies +6*
- 22 Charred hispi cabbage, kombu miso butter, cauliflower cream, XO, fried shallots [v, gf] 16
- 24 Broccolini, romesco, mandarin dressing, hazelnut, apple, mint [ve, gf, n] 16
- 22 Braised Brussels sprouts, muscatels, smoked maple almonds [ve, gf, n] 14
- 23 Chips, aioli [v, df] 11

dessert

- Rhubarb + apple crumble, cinnamon crème anglaise [v, n] 15
- 22 Sticky date pudding, brown butter toffee sauce, vanilla bean ice-cream [v] 15
- 26 Lemongrass + coconut panna cotta, passionfruit [ve, gf] 15

A limited menu is available between 3:00pm - 5:30pm Wednesday to Friday, please see Aperitivo Menu. All day dining available Saturday and Sunday.

15% surcharge on Public Holidays.

- 26 *We cannot guarantee a gluten-free environment for those with coeliac disease as there is a risk of cross-contamination.*

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