

Hundred Acre Bar

small goods [gfo available]

Mount zero olives [gf, ve]	8
San Daniele Prosciutto 100g, sourdough, Catalan tomato, e.v.o [df]	18
Olasagasti anchovies 48g, duck fat, cultured butter, tomato case, oregano, sourdough	28
Free range pork + pistachio terrine 140g, chutney, cornichons, cultured butter, sourdough [n]	24
Cheese board [3] soft, hard + blue quince, almonds, cultured butter, lavosh	30

share plates

Beef cheek croquettes [4] piquillo pepper mayo	20
Whipped ricotta, truffle honey, dukkha, flatbread [v, gfo, n]	18
Spanish garlic + chilli Shark Bay prawns, sourdough	28
Burnt eggplant, tahini, yuzu ponzu, furikake [ve, gf]	21
Korean fried chicken wings, puffed quinoa, sesame seeds, kimchi ranch [df]	22
Crispy Australian calamari, saltbush, sundried tomato aioli [gf, df]	23
Spiced lamb skewers [3] pomegranate dressing, pickled cucumber [gf, df]	21
Tempura zucchini flowers [2] goat cheese, lemon, honey, muhammara [v, n]	22

pizza [gluten free bases available + \$4]

Margherita, tomato sugo, fior di latte, basil [v]	22
Prosciutto, tomato sugo, fior di latte, parmesan, rocket	26
4 cheese, garlic base, fior di latte, gorgonzola dolce, provolone picante taleggio [v]	28
Smoked ham, pineapple, tomato sugo, fior di latte, crispy bacon	26
Salami, tomato sugo, fior di latte, pecorino, sundried tomatoes, chilli oil	26

main plates

Mooloolaba tiger prawn linguine, cherry tomatoes, garlic, chilli, pangrattato [gfo]	36
Jacks Creek Sirloin MS+3, 300g, Café de Paris, hand cut potatoes, rocket [gf]	49
Porcini mushroom risotto, mascarpone, asparagus, parmesan, truffle oil [v, gf]	34
Barramundi, lemon caper butter sauce, Kalamata, basil, tomato soffrito, greens [gf]	38
Free-range chicken schnitzel, celery + fennel slaw, dill ranch dressing, grana padano	30
Fish + chips, battered Daintree barramundi, hand cut potatoes , lemon myrtle salt, tartare	29
Angus cheeseburger, crispy bacon, cheddar, onion jam, zucchini pickles, chipotle sauce, chips [gfo]	25

sides + salads

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

dessert

Rhubarb + apple crumble, cinnamon crème anglaise [v, n]	15
Sticky date pudding, brown butter toffee sauce, vanilla bean ice-cream [v]	15
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.

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]

are we friends?

@hundredacre.stlucia



Your feedback means the world to us and helps our family-owned business grow. As a token of appreciation, every month we hold a draw where one lucky reviewer will win a dining voucher.

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Thank you for supporting us — we look forward to welcoming you back soon!