

hundred acre

FULL DINING MENU

antipasti

breads

FOCACCIA, ROSEMARY SALT	ve, gfo	9
FLATBREAD, GARLIC + CAPER BROWN BUTTER	v	12
add your favourites		
MOUNT ZERO MARINATED OLIVES	ve	8
BURRATA, CARAMELISED ONION, CRISPY CHILLI OIL, BLACK SALT	gf, v	16
WHIPPED RICOTTA, TRUFFLED HONEY	gf, v	14
SAN DANIELE PROSCIUTTO [80G]	gf, df	16
MONTECATINI SALAMI [80G]	gf, df	14
OLASAGASTI ANCHOVIES, LEMON OIL, SHERRY VINEGAR, TOMATO PULP	gf, df	18

small plates

JAMÓN SERRANO CROQUETAS [2]	12
CITY LARDER'S CHICKEN LIVER + TRUFFLE PÂTÉ, CHUTNEY, BRIOCHE	22
PULLED PORK BAO [2]	18
PICKLED ZUCCHINI, CARROT, CORIANDER, HOISIN	df
KOREAN FRIED CHICKEN WINGS, SESAME, PICKLED DAIKON, KEWPIE MAYO	df
CALAMARI, SAGE, WASABI MAYO, LEMON MYRTLE	df
SIZZLING GARLIC-CHILLI MOOLOOLABA TIGER PRAWNS, FOCACCIA	df, gfo
SPICED LAMB SKEWERS [2]	24
POMEGRANATE GLAZE, PRESERVED LEMON LABNEH	gf

While we take great care in food preparation, cross-contamination may occur. Dishes may contain traces of gluten, dairy, or nuts. Fried items may contain traces of gluten. For severe allergies, kindly speak with our staff so we can best accommodate you.

gf[gluten free] df [dairy free] n [contains nuts] v [vegetarian] ve [vegan] g/dfo [gluten/dairy free option]

main

VIETNAMESE FREE-RANGE CHICKEN SALAD	32
snake beans, sweet potato, tamarind dressing, herbs. cashew df, gf, n, veo vegan option: tofu	
KING PRAWN LINGUINE	38
cherry tomatoes, chilli-garlic, pangrattato, lemon gfo	
BATTERED FISH + CHIPS	29
green pea purée, tartar sauce df	
WILD MUSHROOM RISOTTO	33
mascarpone, preserved lemon, asparagus, parmesan, truffle gf, v	
FREE-RANGE CHICKEN SCHNITZEL	32
napoli sauce, buffalo mozzarella, broadleaf rocket	
CORAL COAST BARRAMUNDI [180G]	38
lemon-caper sauce, seasonal greens gf	
BLACK ANGUS BURGER	28
cheddar, bacon, pickles, lettuce, tomato, onion relish, chips	
STEAK FRITES	45
Riverina Sirloin MS+2 300g, chips served with your choice of sauce: Café De Paris butter or green peppercorn sauce	

sides

WEDGE SALAD	14
green goddess dressing, furikake, tarragon oil gf, v	
SUGARLOAF CABBAGE,	16
tahini, pear, daikon, crispy chilli, pumpkin seeds gf, ve	
CHIPS + TRUFFLE AIOLI	v

pizza

GF base available +4

MARGHERITA	25
San Marzano tomatoes, fior di latte, basil v	
PROSCIUTTO DI PARMA	27
San Marzano tomatoes, fior di latte, rocket	
HAWAIIAN	28
San Marzano tomatoes, fior di latte, smoked ham, pineapple, crispy bacon, rocket	
DIAVOLA	27
San Marzano tomatoes, fior di latte, salami, 'nduja, basil	
TARTUFO	30
confit garlic base, fior di latte, wild mushrooms, truffle stracciatella, rocket v	

Please note: woodfired pizzas come out as they are ready

hundred acre

KITCHEN + WINE BAR

desserts

APPLE TART <i>n</i>	16
vanilla crème anglaise	
CHOCOLATE-HAZELNUT ROCHER <i>n</i>	16
CHEESE BOARD	32
24-month Manchego, Valdivieso Truffle, Jersey Brie, served with fig jam, quince, grapes, lavosh <i>gfo</i>	
MALENY ICE CREAM	9
chocolate, vanilla [2 scoops] <i>gf</i>	
MALENY SORBET	9
lemon, raspberry [2 scoops] <i>gf, df</i>	

kids

LINGUINE BOLOGNESE, PARMESAN CHEESE <i>gfo</i>	15
FISH + CHIPS, TOMATO SAUCE	15
BUTTER MILK FREE-RANGE CHICKEN SCHNITZEL, CHIPS, TOMATO SAUCE	15
CHEESEBURGER, CHIPS, TOMATO SAUCE	15
CHIPS & TOMATO SAUCE <i>v</i>	10
CHOCOLATE BROWNIE <i>gf</i>	9