

hundred acre

FULL DINING MENU

AVAILABLE
THURSDAY - SATURDAY
12pm to 3pm +
5:30pm to 8:30pm
SUNDAY
12pm to 6pm



antipasto

JULIO'S FOCACCIA	9
EVOO, balsamic vinegar [ve]	
FLAT BREAD	12
Lemon caper butter	
+	
MOUNT ZERO OLIVES [ve]	9
FIRE ROASTED PIQUILLO PEPPERS [6]	16
[ve]	
BURRATA	21
Fig mostarda, confit garlic, walnuts [gf, v]	
WHIPPED RICOTTA	16
Truffled honey, dukkha [gf, v, n]	
JAMON SERRANO MUNOZ ROJO 100g	16
Guindilla peppers [gf, df]	
CITY LARDER'S CHICKEN	18
& TRUFFLE PATE 150g	
Chutney	

OLASAGASTI ANCHOVIES [6]	18
Tomato pulp, Pedro Ximénez [gf, df]	
CHEESE PLATTER 180g	30
English Cave Aged Cheddar, Charles Arnaud Reserve Comte DOP, Jersey Brie	
Served w peppered fig paste, spiced pepitas, muscatels and artisan crackers [gfo, v]	

pizza bar

GF base available +4

MARGHERITA	24
San Marzano, fior di latte, Parmigiano Reggiano, basil [v]	
CLASSICO	26
San Marzano, fior di latte, San Daniele Prosciutto, rocket, Parmigiano Reggiano	
DIAVOLA	28
San Marzano, fior di latte, salami, piquillo pepper, nduja, Parmigiano Reggiano	
HAWAIIAN	26
San Marzano, fior di latte, pineapple, smoked ham, crispy bacon	
TARTUFO	28
Confit garlic base, fior di latte, wild mushrooms, truffle stracciatella, sage, lemon [v]	
4 FORMAGGI	28
Confit garlic base, fior di latte, gorgonzola, provolone, goat cheese, red onion, thyme honey [v]	

Please note: woodfired pizzas come out as they are ready.

small plates

CALAMARI	22
Crispy sage, wasabi mayo [df]	
DUCK PANCAKES [3]	23
Nuoc cham, Asian salad, hoisin [df]	
KING FISH CRUDO	28
Green chili nahm jim, citrus, coconut, papaya, kaffir leaf [gf, df]	
GUACAMOLE	16
Pico de gallo, corn chips [ve, gf]	
JAMON CROQUETTES [2]	12
Manchego, aioli	
LAMB SKEWER [2]	21
Pomegranate dressing, labneh [gf, dfo]	
KOREAN CHICKEN WINGS	20
Pickled daikon, puffed quinoa, sesame seeds, Kewpie [df]	

large plates

VIETNAMESE CHICKEN SALAD	29
Cabbage, sweet potato, snake beans, cashew, tamarind dressing [n, gf, df, veo]	
BEER-BATTERED BARRAMUNDI	29
Tartare, pea purée, chips [df]	
HUNDRED ACRE CHEESEBURGER	26
Black Angus, zucchini pickles, bacon, relish, chipotle, chips [gfo, vo]	
ORECCHIETTE	30
Pistachio pesto, heirloom tomatoes, zucchini, stracciatella, lemon [n, v, gfo]	
HARISSA CHICKEN	34
Preserved lemon labneh, smacked cucumber, pickled red onion [gf, dfo]	
CHARGRILLED SWORDFISH 180g	37
Spiced okra, coconut sambal [df, gf]	
MOOLOOLABA KING PRAWN LINGUINE	38
Cherry tomato soffrito, garlic-chili, pangrattato [gfo]	
SOUTHERN RANGE GRASSFED +MB2 SIRLOIN (350g)	49
Smoked chimichurri, chips [df]	

sides

CAESAR	15
Baby cos, anchovy dressing, pangrattato, parmesan, smoked bacon [gfo]	
GRILLED ASPARAGUS	16
Lemon oil, macadamia, cava vinegar, Aleppo pepper [n, ve, gf]	
OXHEART TOMATOES	18
Mozzarella, rocket pesto, caramelised balsamic [v, gf]	
CHIPS	11
Truffle aioli [df, v]	

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.

15% surcharge on public holidays

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

hundred acre

KITCHEN + WINE BAR

desserts

BURNT PAVLOVA	16
Passionfruit curd, mango, vanilla, lemon verbena cream [gf]	
CREMA CATALANA	15
Strawberries, cinnamon crumble [gfo]	
CHOCOLATE & RASPBERRY BROWNIE	15
Whipped cream	
MALENY SORBETS [2 SCOOPS]	12
Select two flavours: <i>Banana, Blood orange, Coconut, Salted lime</i>	
MALENY ICE-CREAM [2 SCOOPS]	12
Select two flavours: <i>Cherry, Espresso, Pistachio, Chocolate</i>	

kids

BEER-BATTERED BARRAMUNDI	15
Chips, tomato sauce [df]	
LINGUINE [<i>available Thursday - Sunday only</i>]	15
Bolognese, parmesan [gfo]	
CHEESEBURGER	15
Chips, tomato sauce [gfo, vo]	
ORECCHIETTE [<i>available Thursday - Sunday only</i>]	15
Rocket pesto, parmesan [gfo, v]	
CHICKEN WINGS	15
Chips, tomato sauce [df]	

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antipasto

FOCACCIA	9
EVOO, balsamic vinegar [ve]	
+	
MOUNT ZERO OLIVES [ve]	9
WHIPPED RICOTTA	16
Truffled honey, dukkha [gf, v]	
JAMON SERRANO MUNOZ ROJO 100g	16
Guindilla peppers [gf, df]	
CITY LARDER'S CHICKEN & TRUFFLE PATE 150g	18
Chutney	
OLASAGASTI ANCHOVIES [6]	18
Tomato pulp, Pedro Ximénez [gf, df]	
CHEESE PLATTER 180g	30
English Cave Aged Cheddar, Charles Arnaud Reserve Comte DOP, Jersey Brie Served w peppered fig paste, spiced pepitas, muscatels and artisan crackers [gfo, v]	

small plates

CALAMARI	22
Crispy sage, wasabi mayo [df]	
DUCK PANCAKES [3]	23
Nuoc cham, Asian salad, hoisin [df]	
GUACAMOLE	16
Pico de gallo, corn chips [ve, gf]	
JAMON CROQUETTES [2]	12
Manchego, aioli	
KOREAN CHICKEN WINGS	20
Pickled daikon, puffed quinoa, sesame seeds, Kewpie [df]	

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large plates

VIETNAMESE CHICKEN SALAD	29
Cabbage, sweet potato, snake beans, cashew, tamarind dressing [n, gf, df, veo]	
BEER-BATTERED BARRAMUNDI	29
Tartare, pea purée, chips [df]	
HUNDRED ACRE CHEESEBURGER	26
Black angus, zucchini pickles, bacon, relish, chipotle, chips [gfo, vo]	

sides

CAESAR	15
Baby cos, anchovy dressing, pangrattato, parmesan, smoked bacon	
OXHEART TOMATOES	18
Mozzarella, rocket pesto, caramelised balsamic [v, gf]	
CHIPS	11
Truffle aioli [df, v]	

pizza bar

MARGHERITA	24
San Marzano, fior di latte, Parmigiano Reggiano, basil [v]	
CLASSICO	26
San Marzano, fior di latte, San Daniele Prosciutto, rocket, Parmigiano Reggiano	
DIAVOLA	28
San Marzano, fior di latte, salami, piquillo pepper, nduja, Parmigiano Reggiano	
HAWAIIAN	26
San Marzano, fior di latte, pineapple, smoked ham, crispy bacon	
TARTUFO	28
Confit garlic base, fior di latte, wild mushrooms, truffle stracciatella, sage, lemon [v]	
4 FORMAGGI	28
Confit garlic base, fior di latte, gorgonzola, provolone, goat cheese, red onion, thyme honey [v]	

Please note: woodfired pizzas come out as they are ready

hundred acre

KITCHEN + WINE BAR

desserts

BURNT PAVLOVA	16
Passionfruit curd, mango, vanilla, lemon verbena cream [gf]	
CREMA CATALANA	15
Strawberries, cinnamon crumble [gfo]	
CHOCOLATE & RASPBERRY BROWNIE	15
Whipped cream	
MALENY SORBETS [2 SCOOPS]	12
Select two flavours: <i>Banana, Blood orange, Coconut, Salted lime</i>	
MALENY ICE-CREAM [2 SCOOPS]	12
Select two flavours: <i>Cherry, Espresso, Pistachio, Chocolate</i>	

kids

BEER-BATTERED BARRAMUNDI	15
Chips, tomato sauce [df]	
LINGUINE [available Thursday - Sunday only]	15
Bolognese, parmesan [gfo]	
CHEESEBURGER	15
Chips, tomato sauce [gfo, vo]	
ORECCHIETTE [available Thursday - Sunday only]	15
Rocket pesto, parmesan [gfo, v]	
CHICKEN WINGS	15
Chips, tomato sauce [df]	

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Older versions on next pages

hundred acre

FULL DINING MENU

AVAILABLE

THURSDAY - SATURDAY
12pm to 3pm + 5:30pm to 8pm

SUNDAY
12pm to 3pm



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

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main

VIETNAMESE FREE-RANGE CHICKEN SALAD	32
snake beans, sweet potato, tamarind dressing, herbs. cashew	df, gf, n, ve
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

in-between bites

AVAILABLE

MONDAY - WEDNESDAY 12PM TO 5PM
THURSDAY - SATURDAY 3PM TO 5:30PM
SUNDAY 3PM - 7PM



antipasti

FOCACCIA, ROSEMARY, SEMI DRIED TOMATOES <i>ve</i>	9
MOUNT ZERO MARINATED OLIVES <i>ve</i>	8
BURRATA, CARAMELISED ONION, CRISPY CHILLI OIL, BLACK SALT <i>gf, v</i>	16
WHIPPED RICOTTA, TRUFFLED HONEY <i>gf, v</i>	14
SAN DANIELE PROSCIUTTO [80G] <i>gf, df</i>	16
MONTECATINI SALAMI [80G] <i>gf, df</i>	14
OLASAGASTI ANCHOVIES, LEMON OIL, SHERRY VINEGAR, TOMATO PULP <i>gf, df</i>	18

main

VIETNAMESE CHICKEN SALAD snake beans, sweet potato, tamarind dressing, cashew <i>df, gf, n</i>	30
BATTERED FISH + CHIPS green pea purée, tartar sauce <i>df</i>	29
BLACK ANGUS BURGER cheddar, bacon, pickles, lettuce, tomato, onion relish, chips	27
EGGPLANT SCHNITZEL walnut muhammara, chilli honey, black garlic <i>v, n</i>	29

sides

WEDGE SALAD green goddess dressing, furikake, tarragon oil <i>gf, v</i>	14
CHIPS + TRUFFLE AIOLI <i>v</i>	10

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small

JAMÓN SERRANO CROQUETAS [2]	12
CITY LARDER'S CHICKEN LIVER + TRUFFLE PÂTÉ, CHUTNEY, BRIOCHE	22
KOREAN FRIED CHICKEN WINGS, SESAME, PICKLED DAIKON, KEWPIE MAYO <i>df</i>	20
CALAMARI, SALTBUSHER, WASABI MAYO, LEMON MYRTLE <i>df</i>	22

pizzas *GF base available +4*

MARGHERITA San Marzano tomatoes, fior di latte, basil <i>v</i>	24
PROSCIUTTO DI PARMA San Marzano tomatoes, fior di latte, rocket	27
HAWAIIAN San Marzano tomatoes, fior di latte, smoked ham, pineapple, crispy bacon	28
DIAVOLA San Marzano tomatoes, fior di latte, salami, 'nduja, basil, chilli	26
TARTUFO confit garlic base, fior di latte, wild mushrooms, stracciatella, truffle, rocket <i>v</i>	32
ZUCCHINA confit garlic base, fior di latte, burrata, zucchini, red onion, pesto <i>v, n</i>	30

Please note: woodfired pizzas
come out as they are ready

full dining menu

AVAILABLE

THURSDAY - SATURDAY
12pm to 3pm + 5:30pm to 8pm

SUNDAY
12pm to 3pm



antipasti

bread

FOCACCIA, ROSEMARY SALT <i>ve</i>	9
FLATBREAD, GARLIC + CAPER BROWN BUTTER <i>v</i>	12

add your favourites

MOUNT ZERO MARINATED OLIVES <i>ve</i>	8
BURRATA, CARAMELISED ONION, CRISPY CHILLI OIL, BLACK SALT <i>gf, v</i>	16
WHIPPED RICOTTA, TRUFFLED HONEY <i>gf, v</i>	14
SAN DANIELE PROSCIUTTO [80G] <i>gf, df</i>	16
MONTECATINI SALAMI [80G] <i>gf, df</i>	14
OLASAGASTI ANCHOVIES, LEMON OIL, SHERRY VINEGAR, TOMATO PULP <i>gf, df</i>	18

small plates

JAMÓN SERRANO CROQUETAS [2]	12
CITY LARDER'S CHICKEN LIVER + TRUFFLE PÂTÉ, CHUTNEY, BRIOCHE	22
PULLED PORK BAO [2] PICKLED ZUCCHINI, CARROT, CORIANDER, HOISIN <i>df</i>	18
KENT PUMPKIN, GOAT'S CURD, SAGE, BROWN BUTTER HAZELNUT, ALEPPO <i>gf, n, v</i>	19
KOREAN FRIED CHICKEN WINGS, SESAME, PICKLED DAIKON, KEWPIE MAYO <i>df</i>	20
CALAMARI, SALTBUSH, WASABI MAYO, LEMON MYRTLE <i>df</i>	22
SIZZLING GARLIC-CHILLI MOOLOOLABA TIGER PRAWNS, FOCACCIA <i>df, gfo</i>	29
SPICED LAMB SKEWERS [2] POMEGRANATE GLAZE, PRESERVED LEMON LABNEH <i>gf</i>	24
SUGARLOAF CABBAGE, TAHINI, PEAR, DAIKON, CRISPY CHILLI, PUMPKIN SEEDS <i>gf, ve</i>	19

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main

VIETNAMESE CHICKEN SALAD snake beans, sweet potato, tamarind dressing, cashew <i>df, gf, n</i>	30
KING PRAWN LINGUINE cherry tomatoes, chilli-garlic, pangrattato, lemon <i>gfo</i>	38
BATTERED FISH + CHIPS green pea purée, tartar sauce <i>df</i>	29
WILD MUSHROOM RISOTTO mascarpone, preserved lemon, asparagus, parmesan, truffle <i>gf, v</i>	33
FREE-RANGE CHICKEN SCHNITZEL napoli sauce, buffalo mozzarella, broadleaf rocket	32
CORAL COAST BARRAMUNDI [180G] lemon-caper sauce, seasonal greens <i>gf</i>	38
BLACK ANGUS BURGER cheddar, bacon, pickles, lettuce, tomato, onion relish, chips	27
EGGPLANT SCHNITZEL walnut muhammara, chilli honey, black garlic <i>v, n</i>	29
RIVERINA SIRLOIN MS+2 [300G] leaf salad, chips served with your choice of sauce: Café De Paris butter, red wine jus or mushroom cream sauce	49

sides

WEDGE SALAD green goddess dressing, furikake, tarragon oil <i>gf, v</i>	14
SEASONAL GREENS romesco, green apple, mandarin vinaigrette <i>gf, ve, n</i>	16
ROASTED POTATOES sour cream, sweet chili sauce <i>gf, v</i>	15
CHIPS + TRUFFLE AIOLI <i>v</i>	10

pizza

GF base available +4

MARGHERITA San Marzano tomatoes, fior di latte, basil <i>v</i>	24
PROSCIUTTO DI PARMA San Marzano tomatoes, fior di latte, rocket	27
HAWAIIAN San Marzano tomatoes, fior di latte, smoked ham, pineapple, crispy bacon	28
DIAVOLA San Marzano tomatoes, fior di latte, salami, 'nduja, basil, chilli	26
TARTUFO confit garlic base, fior di latte, wild mushrooms, stracciatella, truffle, rocket <i>v</i>	32
ZUCCHINA confit garlic base, fior di latte, burrata, zucchini, red onion, pesto <i>v, n</i>	30
Please note: woodfired pizzas come out as they are ready	

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15% surcharge on public holidays

antipasti

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

small plates

JAMÓN SERRANO CROQUETAS [2]	12
CITY LARDER'S CHICKEN LIVER + TRUFFLE PÂTÉ, CHUTNEY, BRIOCHE	22
PULLED PORK BAO [2] PICKLED ZUCCHINI, CARROT, CORIANDER, HOISIN <i>df</i>	18
KENT PUMPKIN, GOAT'S CURD, SAGE, BROWN BUTTER HAZELNUT, ALEPPO <i>gf, n, v</i>	19
KOREAN FRIED CHICKEN WINGS, SESAME, PICKLED DAIKON, KEWPIE MAYO <i>df</i>	20
CALAMARI, SALTBUSH, WASABI MAYO, LEMON MYRTLE <i>df</i>	22
SIZZLING GARLIC-CHILLI MOOLOOLABA TIGER PRAWNS, FOCACCIA <i>df, gfo</i>	29
SPICED LAMB SKEWERS [2] POMEGRANATE GLAZE, PRESERVED LEMON LABNEH <i>gf</i>	24
SUGARLOAF CABBAGE, TAHINI, PEAR, DAIKON, CRISPY CHILLI, PUMPKIN SEEDS <i>gf, ve</i>	19

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main

VIETNAMESE CHICKEN SALAD snake beans, sweet potato, tamarind dressing, cashew <i>df, gf, n</i>	30
KING PRAWN LINGUINE cherry tomatoes, chilli-garlic, pangrattato, lemon <i>gfo</i>	38
BATTERED FISH + CHIPS green pea purée, tartar sauce <i>df</i>	29
WILD MUSHROOM RISOTTO mascarpone, preserved lemon, asparagus, parmesan, truffle <i>gf, v</i>	33
FREE-RANGE CHICKEN SCHNITZEL napoli sauce, buffalo mozzarella, broadleaf rocket	32
CORAL COAST BARRAMUNDI [180G] lemon-caper sauce, seasonal greens <i>gf</i>	38
BLACK ANGUS BURGER cheddar, bacon, pickles, lettuce, tomato, onion relish, chips	27
EGGPLANT SCHNITZEL walnut muhammara, chilli honey, black garlic <i>v, n</i>	29
RIVERINA SIRLOIN MS+2 [300G] leaf salad, chips served with your choice of sauce: Café De Paris butter, red wine jus or mushroom cream sauce	49

sides

WEDGE SALAD green goddess dressing, furikake, tarragon oil <i>gf, v</i>	14
SEASONAL GREENS romesco, green apple, mandarin vinaigrette <i>gf, ve, n</i>	16
ROASTED POTATOES sour cream, sweet chili sauce <i>gf, v</i>	15
CHIPS + TRUFFLE AIOLI <i>v</i>	10

pizza

GF base available +4

MARGHERITA San Marzano tomatoes, fior di latte, basil <i>v</i>	24
PROSCIUTTO DI PARMA San Marzano tomatoes, fior di latte, rocket	27
HAWAIIAN San Marzano tomatoes, fior di latte, smoked ham, pineapple, crispy bacon	28
DIAVOLA San Marzano tomatoes, fior di latte, salami, 'nduja, basil, chilli	26
TARTUFO confit garlic base, fior di latte, wild mushrooms, stracciatella, truffle, rocket <i>v</i>	32
ZUCCHINA confit garlic base, fior di latte, burrata, zucchini, red onion, pesto <i>v, n</i>	30
Please note: woodfired pizzas come out as they are ready	

IN-BETWEEN BITES MENU

MONDAY - WEDNESDAY 12PM TO 5PM THURSDAY - SATURDAY 3PM TO 5:30PM SUNDAY 3PM - 7PM



small

JAMÓN SERRANO 12
CROQUETAS [2]

CITY LARDER'S CHICKEN 22
LIVER + TRUFFLE PÂTÉ,
CHUTNEY, BRIOCHE

KOREAN FRIED CHICKEN 20
WINGS, SESAME, PICKLED
DAIKON, KEWPIE MAYO *df*

CALAMARI, SALTBUSH, 22
WASABI MAYO, LEMON
MYRTLE *df*

antipasti

FOCACCIA, ROSEMARY, SEMI DRIED TOMATOES *ve* 9

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

pizzas

GF base available +4

MARGHERITA 24
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

DIAVOLA 26
San Marzano tomatoes, fior di
latte, salami, 'nduja, basil, chilli

TARTUFO 32
confit garlic base, fior di latte,
wild mushrooms, stracciatella,
truffle, rocket *v*

ZUCCHINA 30
confit garlic base, fior di latte,
burrata, zucchini, red onion,
pesto *v, n*

Please note: woodfired pizzas
come out as they are ready

main

VIETNAMESE CHICKEN SALAD 30
snake beans, sweet potato, tamarind dressing, cashew *df, gf, n*

BATTERED FISH + CHIPS 29
green pea purée, tartar sauce *df*

BLACK ANGUS BURGER 27
cheddar, bacon, pickles, lettuce, tomato, onion relish, chips

EGGPLANT SCHNITZEL 29
walnut muhammara, chilli honey, black garlic *v, n*

sides

WEDGE SALAD 14
green goddess dressing, furikake, tarragon oil *gf, v*

CHIPS + TRUFFLE AIOLI *v* 10

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15% surcharge on public holidays.

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

15% surcharge on public holidays



antipasti

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

small plates

JAMÓN SERRANO CROQUETAS [2]	12
CITY LARDER'S CHICKEN LIVER + TRUFFLE PÂTÉ, CHUTNEY, BRIOCHE	22
PULLED PORK BAO [2] PICKLED ZUCCHINI, CARROT, CORIANDER, HOISIN <i>df</i>	18
KENT PUMPKIN, GOAT'S CURD, SAGE, BROWN BUTTER HAZELNUT, ALEPPO <i>gf, n, v</i>	19
KOREAN FRIED CHICKEN WINGS, SESAME, PICKLED DAIKON, KEWPIE MAYO <i>df</i>	20
CALAMARI, SALTBUSH, WASABI MAYO, LEMON MYRTLE <i>df</i>	22
SIZZLING GARLIC-CHILLI MOOLOOLABA TIGER PRAWNS, FOCACCIA <i>df, gfo</i>	29
SPICED LAMB SKEWERS [2] POMEGRANATE GLAZE, PRESERVED LEMON LABNEH <i>gf</i>	24
SUGARLOAF CABBAGE, TAHINI, PEAR, DAIKON, CRISPY CHILLI, PUMPKIN SEEDS <i>gf, ve</i>	19

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main

VIETNAMESE CHICKEN SALAD snake beans, sweet potato, tamarind dressing, cashew <i>df, gf, n</i>	30
KING PRAWN LINGUINE cherry tomatoes, chilli-garlic, pangrattato, lemon <i>gfo</i>	38
BATTERED FISH + CHIPS green pea purée, tartar sauce <i>df</i>	29
WILD MUSHROOM RISOTTO mascarpone, preserved lemon, asparagus, parmesan, truffle <i>gf, v</i>	33
FREE-RANGE CHICKEN SCHNITZEL napoli sauce, buffalo mozzarella, broadleaf rocket	32
CORAL COAST BARRAMUNDI [180G] lemon-caper sauce, seasonal greens <i>gf</i>	38
BLACK ANGUS BURGER cheddar, bacon, pickles, lettuce, tomato, onion relish, chips	27
EGGPLANT SCHNITZEL walnut muhammara, chilli honey, black garlic <i>v, n</i>	29
RIVERINA SIRLOIN MS+2 [300G] leaf salad, chips served with your choice of sauce: Café De Paris butter, red wine jus or mushroom cream sauce	49

sides

WEDGE SALAD green goddess dressing, furikake, tarragon oil <i>gf, v</i>	14
SEASONAL GREENS romesco, green apple, mandarin vinaigrette <i>gf, ve, n</i>	16
ROASTED POTATOES sour cream, sweet chili sauce <i>gf, v</i>	15
CHIPS + TRUFFLE AIOLI <i>v</i>	10

pizza

GF base available +4

MARGHERITA San Marzano tomatoes, fior di latte, basil <i>v</i>	24
PROSCIUTTO DI PARMA San Marzano tomatoes, fior di latte, rocket	27
HAWAIIAN San Marzano tomatoes, fior di latte, smoked ham, pineapple, crispy bacon	28
DIAVOLA San Marzano tomatoes, fior di latte, salami, 'nduja, basil, chilli	26
TARTUFO confit garlic base, fior di latte, wild mushrooms, stracciatella, truffle, rocket <i>v</i>	32
ZUCCHINA confit garlic base, fior di latte, burrata, zucchini, red onion, pesto <i>v, n</i>	30

Please note: woodfired pizzas come out as they are ready

hundred acre

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hundred acre

KITCHEN + WINE BAR

desserts

CHELSEA TART	14
caramelised whey, mascarpone	
APPLE TARTE TATIN [FOR 2]	19
toffee sauce, vanilla ice cream	
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, strawberry [2 scoops] <i>gf</i>	
MALENY SORBET	9
lemon, mango, raspberry [2 scoops] <i>gf, df</i>	

kids

LINGUINE BOLOGNESE, PARMESAN CHEESE <i>gfo</i>	15
FISH + CHIPS, TOMATO SAUCE	15
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

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**CURRENT
MENU ON
NEXT PAGES**

antipasti

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

small plates

JAMÓN SERRANO CROQUETAS [2]	12
CITY LARDER'S CHICKEN LIVER + TRUFFLE PÂTÉ, CHUTNEY, BRIOCHE	22
STICKY PORK BELLY BAO [2] PICKLED ZUCCHINI, CARROT, CORIANDER, HOISIN <i>df</i>	20
KENT PUMPKIN, GOAT'S CURD, SAGE, BROWN BUTTER HAZELNUT, ALEPPO <i>gf, n, v</i>	19
KOREAN FRIED CHICKEN WINGS, SESAME, PICKLED DAIKON, KEWPIE MAYO <i>df</i>	20
CALAMARI, SALTBUSH, WASABI MAYO, LEMON MYRTLE <i>df</i>	22
SIZZLING GARLIC-CHILLI MOOLOOLABA TIGER PRAWNS, FOCACCIA <i>df, gfo</i>	29
SPICED LAMB SKEWERS [2] POMEGRANATE GLAZE, PRESERVED LEMON LABNEH <i>gf</i>	21
SUGARLOAF CABBAGE, TAHINI, PEAR, DAIKON, CRISPY CHILLI, PUMPKIN SEEDS <i>gf, ve</i>	19

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main

VIETNAMESE CHICKEN SALAD snake beans, sweet potato, tamarind dressing, cashew <i>df, gf, n</i>	30
KING PRAWN LINGUINE cherry tomatoes, chilli-garlic, pangrattato, lemon <i>gfo</i>	38
BATTERED FISH + CHIPS green pea purée, tartar sauce <i>df</i>	29
WILD MUSHROOM RISOTTO mascarpone, preserved lemon, asparagus, parmesan, truffle <i>gf, v</i>	33
FREE-RANGE CHICKEN SCHNITZEL napoli sauce, buffalo mozzarella, broadleaf rocket	32
CORAL COAST BARRAMUNDI [180G] lemon-caper sauce, seasonal greens <i>gf</i>	38
BLACK ANGUS BURGER cheddar, bacon, pickles, lettuce, tomato, onion relish, chips	27
EGGPLANT SCHNITZEL walnut muhammara, chilli honey, black garlic <i>v, n</i>	29
RIVERINA SIRLOIN MS+2 [300G] leaf salad, chips served with your choice of sauce: Café De Paris butter, red wine jus or mushroom cream sauce	49

sides

WEDGE SALAD green goddess dressing, furikake, tarragon oil <i>gf, v</i>	14
SEASONAL GREENS romesco, green apple, mandarin vinaigrette <i>gf, ve, n</i>	16
ROASTED POTATOES sour cream, sweet chili sauce <i>gf, v</i>	15
CHIPS + TRUFFLE AIOLI <i>v</i>	10

pizza

GF base available +4

MARGHERITA San Marzano tomatoes, fior di latte, basil <i>v</i>	24
PROSCIUTTO DI PARMA San Marzano tomatoes, fior di latte, rocket	27
HAWAIIAN San Marzano tomatoes, fior di latte, smoked ham, pineapple, crispy bacon	28
DIAVOLA San Marzano tomatoes, fior di latte, salami, 'nduja, basil, chilli	26
TARTUFO confit garlic base, fior di latte, wild mushrooms, stracciatella, truffle, rocket <i>v</i>	32
ZUCCHINA confit garlic base, fior di latte, burrata, zucchini, red onion, pesto <i>v, n</i>	30
Please note: woodfired pizzas come out as they are ready	

hundred acre

KITCHEN + WINE BAR

desserts

CHELSEA TART	14
caramelised whey, mascarpone	
APPLE TARTE TATIN [FOR 2]	19
toffee sauce, vanilla ice cream	
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, strawberry [2 scoops] <i>gf</i>	
MALENY SORBET	9
lemon, mango, raspberry [2 scoops] <i>gf, df</i>	

kids

LINGUINE BOLOGNESE, PARMESAN CHEESE <i>gfo</i>	15
FISH + CHIPS, TOMATO SAUCE	15
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

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antipasti

FOCACCIA, ROSEMARY, SEMI DRIED TOMATOES <i>ve</i>	9
MOUNT ZERO MARINATED OLIVES <i>ve</i>	8
BURRATA, CARAMELISED ONION, CRISPY CHILLI OIL, BLACK SALT <i>gf, v</i>	16
WHIPPED RICOTTA, TRUFFLED HONEY <i>gf, v</i>	14
SAN DANIELE PROSCIUTTO [80G] <i>gf, df</i>	16
MONTECATINI SALAMI [80G] <i>gf, df</i>	14
OLASAGASTI ANCHOVIES, LEMON OIL, SHERRY VINEGAR, TOMATO PULP <i>gf, df</i>	18

desserts

CHELSEA TART caramelised whey, mascarpone	14
APPLE TARTE TATIN [FOR 2] toffee sauce, vanilla ice cream	19
CHOCOLATE-HAZELNUT ROCHER <i>n</i>	16
CHEESE BOARD 24-month Manchego, Valdivieso Truffle, Jersey Brie, served with fig jam, quince, grapes, lavosh <i>gfo</i>	32
MALENY ICE CREAM chocolate, vanilla, strawberry [2 scoops] <i>gf</i>	9
MALENY SORBET lemon, mango, raspberry [2 scoops] <i>gf, df</i>	9

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small

JAMÓN SERRANO CROQUETAS [2]	12
CITY LARDER'S CHICKEN LIVER + TRUFFLE PÂTÉ, CHUTNEY, BRIOCHE	22
KOREAN FRIED CHICKEN WINGS, SESAME, PICKLED DAIKON, KEWPIE MAYO <i>df</i>	20
CALAMARI, SALTBUSH, WASABI MAYO, LEMON MYRTLE <i>df</i>	22

main

VIETNAMESE CHICKEN SALAD snake beans, sweet potato, tamarind dressing, cashew <i>df, gf, n</i>	30
BATTERED FISH + CHIPS green pea purée, tartar sauce <i>df</i>	29
BLACK ANGUS BURGER cheddar, bacon, pickles, lettuce, tomato, onion relish, chips	27
EGGPLANT SCHNITZEL walnut muhammara, chilli honey, black garlic <i>v, n</i>	29

sides

WEDGE SALAD green goddess dressing, furikake, tarragon oil <i>gf, v</i>	14
CHIPS + TRUFFLE AIOLI <i>v</i>	10

kids

FISH + CHIPS, TOMATO SAUCE	15
FREE-RANGE CHICKEN SCHNITZEL, CHIPS, TOMATO SAUCE	15
CHEESEBURGER, CHIPS, TOMATO SAUCE	15
CHIPS + TOMATO SAUCE <i>v</i>	10
CHOCOLATE BROWNIE <i>gfo</i>	9

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KITCHEN + WINE BAR

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the lamb feast

entrée to share

MONT ZERO MARINATED OLIVES

ve

FLATBREAD, GARLIC BROWN BUTTER

v

WHIPPED RICOTTA, TRUFFLED HONEY

gf, v

JAMON SERRANO CROQUETTES [2 UNITS]

main

HONEY-GLAZED WARILBA LAMB SHOULDER WITH PRESERVED LEMON LABNEH

gf, dfo

sides

SEASONAL GREENS, ROMESCO, GREEN APPLE, MANDARIN DRESSING

gf, ve, n

ROASTED POTATO WAGES, SOUR CREAM, SWEET CHILI SAUCE

gf, dfo

dessert

CHELSEA TART, CARAMELIZED WHEY + MILK ICE CREAM

premium add on

OYSTERS, MIGNONETTE

gf, df

10 pp

SIZZLING GARLIC-CHILI MOOLOOLABA KING PRAWNS

gfo, df

15 pp

CHEESE BOARD

with iberico manchego, valdivieso truffle, jersey brie, served with fig jam, quince, grapes + lavash

gfo

12 pp



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