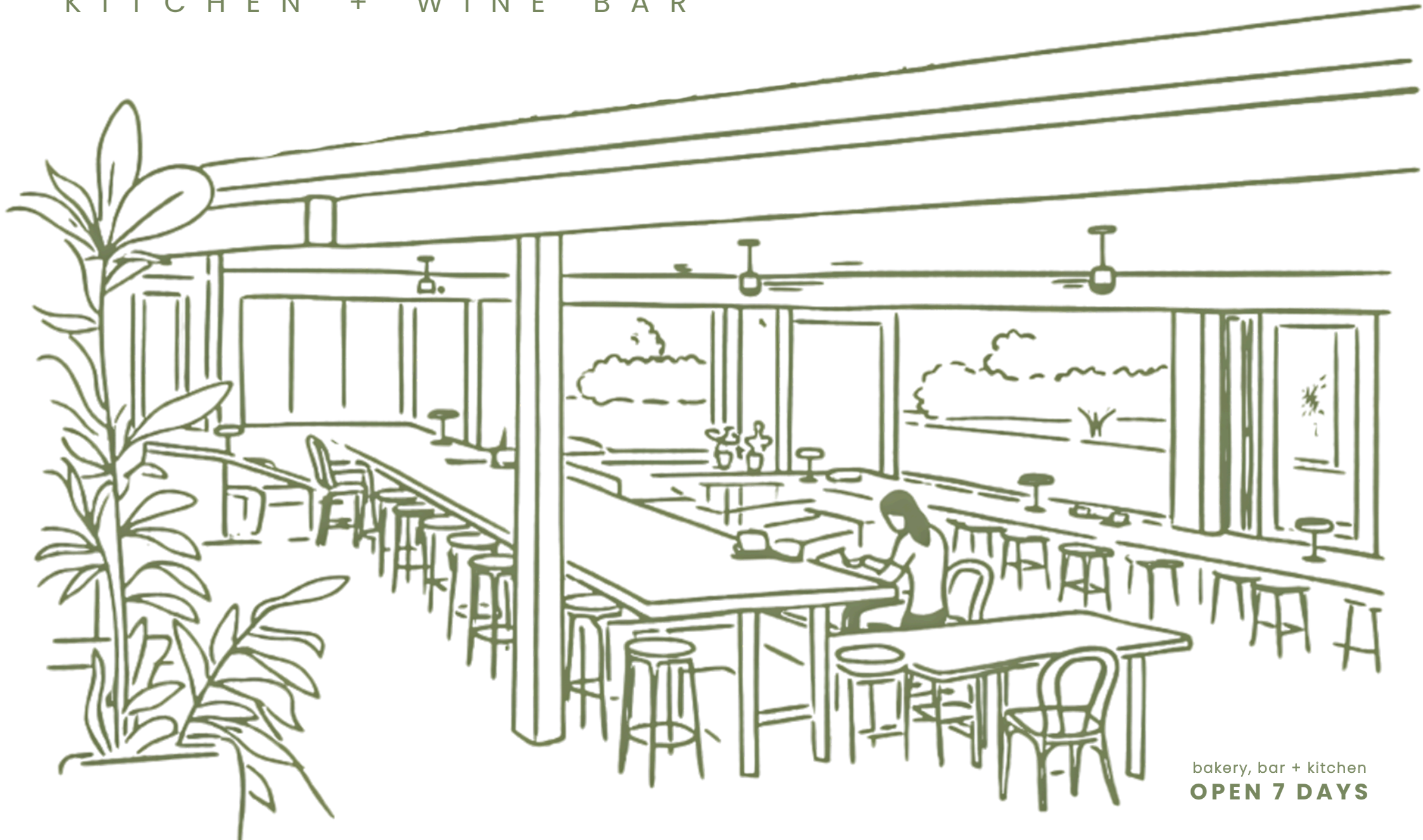


# hundred acre

KITCHEN + WINE BAR



bakery, bar + kitchen  
**OPEN 7 DAYS**

## small plates

<b>FLAT BREAD</b> Roasted garlic-chilli butter [ v ]	12
<b>MARINATED MOUNT ZERO OLIVES</b> [ ve, gf ]	9
<b>WHIPPED RICOTTA</b> Truffled honey, flat bread [ v, gfo ]	18
<b>JAMON CROQUETTES [ 2 ]</b> Manchego cheese, aioli	14
<b>HOUSE HOT SMOKED SALMON [ 3 ]</b> Horseradish crème fraîche, dill, capers, rye toast	22
<b>KOREAN CHICKEN LOLLIPOPS</b> Puffed quinoa, sesame seeds, spring onions	21
<b>MAPLE GLAZED BBQ SKEWERS</b> Seasonal vegetables, halloumi [ v, gf ]	19
<b>CALAMARI</b> Crispy sage, wasabi mayo [ df ]	24
<b>DUCK PANCAKES [ 3 ]</b> Asian salad, Nuoc cham [ df ]	24
<b>LAMB SKEWERS [ 2 ]</b> Pomegranate dressing, tzatziki [ gf ]	26
<b>AUSTRALIAN ARTISAN CHEESE PLATTER [ 180g ]</b> Bay of Fires Clothbound Cheddar, Adelaide Hills Double Cream Brie and Tarwin Blue. Served with peppered fig paste, spiced pepitas, muscatels and artisan crackers [ gfo, v ]	32

GF [ GLUTEN FREE ]

DF [ DAIRY FREE ]

N [ CONTAINS NUTS ]

V [ VEGETARIAN ]

VE [ VEGAN ]

G/DFO [ GLUTEN/DAIRY FREE OPTION ]

Cross-contamination may occur including traces of gluten, dairy, or nuts.

## large plates

<b>FREE RANGE CHICKEN SCHNITZEL</b> Panko pan fried in butter, house slaw, ranch dressing	12
<b>SWORDFISH [ 200G ]</b> "Alla marinara" San Marzano DOP tomatoes, Kalamata, silverbeets [ gf, df ]	9
<b>MOOLOOLABA KING PRAWN LINGUINE</b> Cherry tomato sofrito, garlic-chili, pangrattato [ gfo ]	14
<b>BEER-BATTERED BARRAMUNDI</b> Tartare sauce, chips [ df ]	22
<b>CHARRED SPICED CAULIFLOWER</b> Braised chickpeas, coconut cream, herbs, apple, toasted almonds [ ve, gf, n ]	21
<b>HUNDRED ACRE CHEESEBURGER</b> Black Angus, zucchini pickles, bacon, relish, chipotle, chips [ vo, gfo bun ]	24
<b>VIETNAMESE CHICKEN SALAD</b> Cabbage, snake beans, cashew, tamarind [ n, gf, df ]	24
<b>SOUTHERN RANGE GRASSFED +MB2 SIRLOIN [ 350g ]</b> Café de Paris butter, chips, broadleaf rocket [ gf ]	26

## side plates

<b>CHARRED BROCCOLINI</b> Romesco, lemon dressing, crispy shallots [ ve, gf, n ]	16
<b>COS SALAD</b> Anchovy dressing, parmesan, pangrattato	16
<b>CHIPS</b> Truffle aioli [ v, df ]	14

## pizza bar

GF base available +4

<b>MARGHERITA</b> San Marzano DOP tomatoes, fior di latte, Parmigiano Reggiano, basil [ v ]	32	24
<b>CLASSICO</b> San Marzano DOP tomatoes, fior di latte, San Daniele Prosciutto, rocket, Parmigiano Reggiano	39	26
<b>CARNIVORA</b> Confit garlic base, fior di latte, Italian sausage, Yukon gold potatoes, chilli honey, rosemary	38	26
<b>DIAVOLA</b> San Marzano DOP tomatoes, fior di latte, salami, piquillo pepper, nduja, red onion, Parmigiano Reggiano	30	28
<b>HAWAIIAN</b> San Marzano DOP tomatoes, fior di latte, pineapple, smoked ham, crispy bacon	30	26
<b>PISTACHIO BIANCA</b> Confit garlic base, fior di latte, Mortadella LP, burrata, pistachio pesto, red onion [ n ]	28	26

## sweet plates

<b>CHOCOLATE ROCHER</b> Hazelnut praline, cookie crumble [ v, n ]	32	12
<b>APPLE STRUDEL</b> Filo pastry, cinnamon gelato, whipped cream, vanilla [ v ]	49	12
<b>MALENY SORBETS [ 2 SCOOPS ]</b> Lemon or Watermelon [ ve, gf ]	16	12
<b>MALENY ICE-CREAM [ 2 SCOOPS ]</b> Chocolate or Vanilla [ gf, v ]	16	12

## kids plates

15 each

<b>CHICKEN NUGGETS</b> Chips, tomato sauce	14	<b>MARGHERITA PIZZETA</b> San Marzano, fior di latte [ v ]
<b>CHEESEBURGER</b> Chips, tomato sauce [ vo, gfo bun ]		<b>LINGUINE</b> Bolognese, parmesan [ gfo ]
<b>BATTERED HOKI</b> Chips, tomato sauce [ df ]		<b>ICE CREAM SANDWICH</b> 6.5 Vanilla or Mango [ v ]

All our produce, meat, seafood and dairy are proudly Australian-sourced. As a small local business, supporting others like us is at the heart of what we do.

This year, as we celebrate 100 years of St Lucia Golf Links, we continue our commitment to quality, tradition, and community.

Please note, dishes are served as they are ready to ensure the best possible experience. A 15% surcharge applies on public holidays.