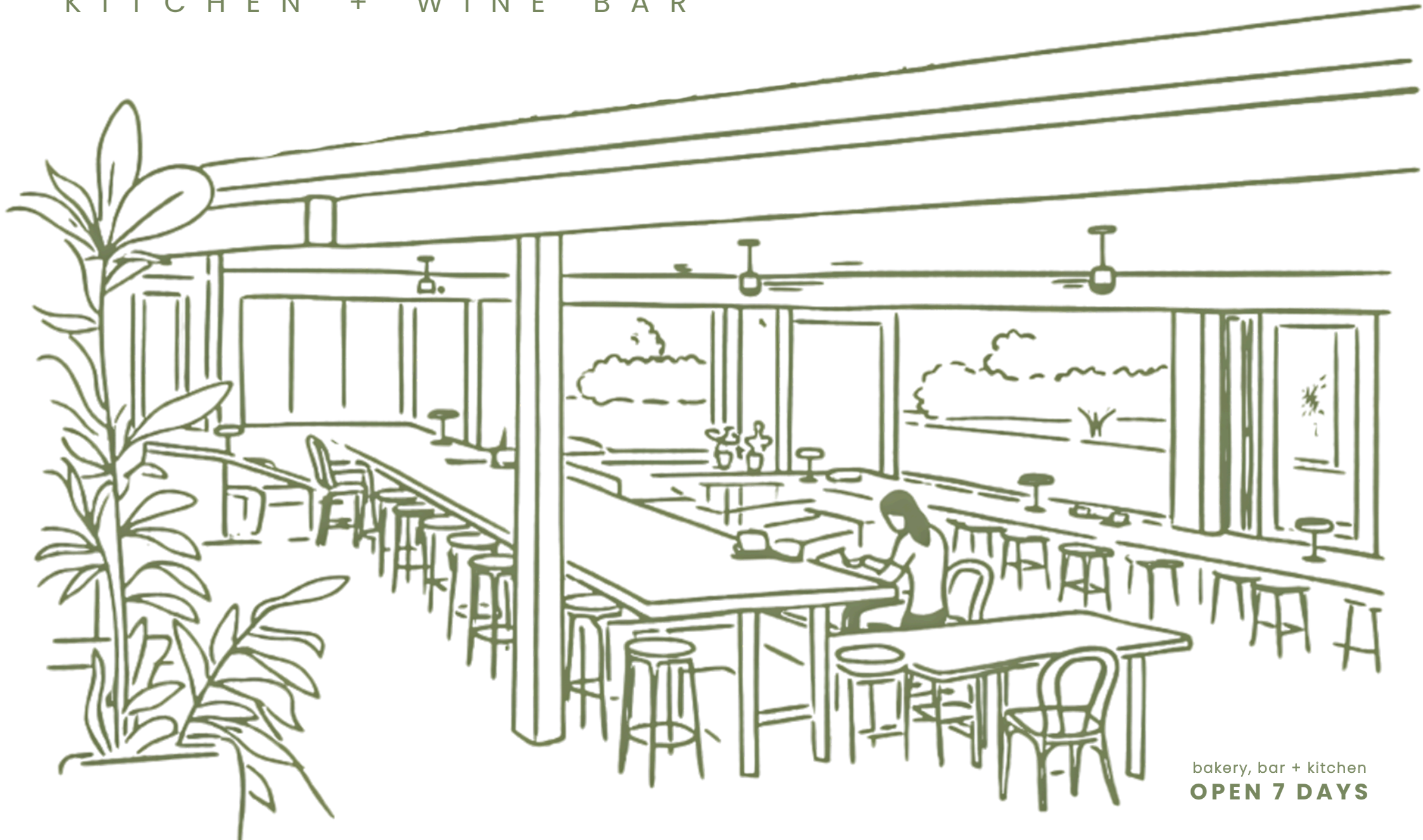


hundred acre

KITCHEN + WINE BAR



bakery, bar + kitchen
OPEN 7 DAYS

small plates

FLAT BREAD Roasted garlic-chilli butter [v]	12
MARINATED MOUNT ZERO OLIVES [ve, gf]	9
WHIPPED RICOTTA Truffled honey, flat bread [v, gfo]	18
JAMON CROQUETTES [2] Manchego cheese, aioli	14
HOUSE HOT SMOKED SALMON [3] Horseradish crème fraîche, dill, capers, rye toast	22
KOREAN CHICKEN LOLLIPOPS Puffed quinoa, sesame seeds, spring onions	21
MAPLE GLAZED BBQ SKEWERS Seasonal vegetables, halloumi [v, gf]	19
CALAMARI Crispy sage, wasabi mayo [df]	24
DUCK PANCAKES [3] Asian salad, Nuoc cham [df]	24
LAMB SKEWERS [2] Pomegranate dressing, tzatziki [gf]	26
AUSTRALIAN ARTISAN CHEESE PLATTER [180g] 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

FREE RANGE CHICKEN SCHNITZEL Panko pan fried in butter, house slaw, ranch dressing	32
MOOLOOLABA KING PRAWN LINGUINE Cherry tomato soffrito, garlic-chili, pangrattato [gfo]	38
BEER-BATTERED BARRAMUNDI Tartare sauce, chips [df]	30
CHARRED SPICED CAULIFLOWER Braised chickpeas, coconut cream, herbs, apple, toasted almonds [ve, gf, n]	30
HUNDRED ACRE CHEESEBURGER Black Angus, zucchini pickles, bacon, relish, chipotle, chips [vo, gfo bun]	28
VIETNAMESE CHICKEN SALAD Cabbage, snake beans, cashew, tamarind [n, gf, df]	32
SOUTHERN RANGE GRASSFED +MB2 SIRLOIN [350g] Café de Paris butter, chips, broadleaf rocket [gf]	49

side plates

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

pizza bar

GF base available +4

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

sweet plates

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

kids plates

15 each

CHICKEN NUGGETS Chips, tomato sauce	MARGHERITA PIZZETA San Marzano, fior di latte [v]
CHEESEBURGER Chips, tomato sauce [vo, gfo bun]	LINGUINE Bolognese, parmesan [gfo]
BATTERED HOKI Chips, tomato sauce [df]	ICE CREAM SANDWICH 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.