

CLASSICS MENU

MONDAY - TUESDAY 12PM - 3PM

GRAZING

MOUNT ZERO OLIVES citrus, rosemary, fennel (ve, gf)	9
FLATBREAD chilli-garlic butter (v, s, gfo)	12
HUMMUS confit garlic oil, aleppo, flatbread (ve, s, gfo)	16
WHIPPED RICOTTA truffled honey, flatbread (v, gfo)	16
BABA GANOUSH smoked eggplant, tahini, dukkah, flatbread (ve, n, s, gfo)	16

PLATTERS

THE CHARCUTERIE PLATTER [150G SERVES 2-3] jamón serrano, bresaola, truffle salami, crispbread, pickled peppers (df, gfo)	29
THE CHEESE PLATTER [150G SERVES 2-3] Manchego, Oak Blue, Adelaide Hills Brie, crispbread, chutney (v, gfo)	29
THE DIPS PLATTER [SERVES 2-3] hummus, whipped ricotta, baba ganoush, flatbread (v, n, s, gfo)	36
THE GRAZING PLATTER [SERVES 4-6] hummus, whipped ricotta, baba ganoush, jamón serrano, bresaola, truffle salami, Manchego, Oak Blue, Adelaide Hills Brie, olives, crispbread, chutney, pickled peppers, flatbread (n, s, gfo)	85

SMALL

SICHUAN HONEY WINGS ponzu mayo (df)	18
SALT + PEPPER CALAMARI crispy native saltbush, aioli (df, sf, a)	20
JAMÓN CROQUETTES [2] parmesan, aioli	14
WILD MUSHROOM SPRING ROLLS [3] sweet chilli (ve)	19

PIZZAS

	gfo + 4
MARGHERITA tomato sugo, fior di latte, basil (v)	24
DIAVOLA tomato sugo, pepperoni, fior di latte, hot honey	29
CLÁSICO tomato sugo, prosciutto, fior di latte, rocket	29
SMOKEHOUSE BBQ sugo, smoked brisket, fior di latte, pickled onion, jalapeño	30
HAWAIIAN tomato sugo, pineapple, ham, fior di latte	32
HARVEST tomato sugo, macadamia mozzarella, charred eggplant, sun-dried tomato, kalamata olives, basil (ve, n)	28

LARGE

BEER-BATTERED CORAL COAST BARRAMUNDI tartare sauce, lettuce, chips (df, f, a)	29
FREE-RANGE CHICKEN PARMIGIANA vodka sugo, mozzarella, basil, chips	29
FREE-RANGE VIETNAMESE CHICKEN SALAD wombok, snake beans, cashew, nuoc cham (df, gf, n, f, i)	29

SIDES + SALADS

HEIRLOOM TOMATO + STRACCIATELLA pickled onion, EVOO, balsamic, basil (v, gf)	18
CAESAR SALAD cos, anchovy dressing, parmesan, pangrattato (f, i)	16
CHIPS house ketchup (ve)	12

TO FINISH

MANGO-COCONUT PANNA COTTA (ve, gf)	16
PAVLOVA lemon curd, passion fruit, berries (gf)	16
DOUBLE CHOCOLATE BROWNIE salted caramel, hazelnut crumble, vanilla ice cream (n)	15
MALENY ICE CREAM SELECTION chocolate + vanilla (gf)	14
MALENY SORBET SELECTION raspberry + lemon (ve, gf)	14

[V] Vegetarian [VE] Vegan [VO] Vegetarian Option [GF] Gluten Free [GFO] Gluten Free Option [DF] dairy free
[N] Contains Nuts [S] Contains Sesame [SF] Contains Shellfish [F] Contains Fish [A] Australian Seafood [I] Imported Seafood

Dishes are prepared in a kitchen that also handles gluten, dairy, egg, fish, nuts, sesame and shellfish, so we cannot guarantee against cross-contact. Dips and grazing boards carry several allergens.

hundred acre