



Six
Acres
RESTAURANT





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Set Menu for Group Dining

2 course \$60

3 course \$70

T O B E G I N

Mini antipasto board, local dried meats, grilled vegetables, dip & crispy bread

Crudo of King Salmon Ceviche
Crispy Baby Capers, Olive Oil Croutons, Orange Segment, Herbs

Risotto 'Carnaroli'
Beef Cheeks, Crème Fraiche Gremolata, Grana Padano Wafer, Micro Herbs

Six natural freshly shucked oysters

Crispy farmer salad, flower and herbs, sweet potatoes and goat cheese

M A I N S

Pan fried market fish, roasted cherry tomato salsa, clams and squid fresh herbs

Farmer chicken breast, peas and chorizo, sweet potatoes puree and confit garlic

Egg Tagliatelle Pasta, Sautéed Sand Crab,
Spicy Heirloom Tomatoes & Baby Spinach

Organic eggplant parmigiana, black olives and ricotta crumble,
watercress and aromatic breadcrumb

Dry aged Sirloin, truffled potatoes puree, broccolini, wild mushroom sauce

Scotch fillet, buttered creamy potatoes, roasted root vegetables, red wine jus

S W E E T

Classic dark chocolate tart, vanilla bean ice
cream, cotton candy, biscuit dust.

Signature Cheese Board
Local Cheese, Dried Fruits, Nuts

Vanilla bean and strawberry pannacotta biscotti

Pavlova, fresh berry, double cream, coulis