



Six
Acres
RESTAURANT

T O B E G I N



Crispy Rosemary Flat Bread, Trio Of Dips	\$14
Freshly Shucked Sydney Rock Oysters Natural or Chef Special	\$3.5ea
Antipasto Assorted Aged & Dried Meats, Char Grilled Vegetables, Olives, Sundried Tomatoes	\$24
Hervey Bay Scallops Roasted Pumpkin, Chilli Ginger Puree, Crunchy Coriander Salad, Soy Pearls	\$21
Darling Downs Beef Carpaccio Crispy Eshallots, Baby Capers, Marinade Feta, Herbs & Confit Garlic Dressing	\$21
Local Farmers Vegetable Garden Baby Vegetables, Tempura Zucchini Flower, Micro Herbs, Goats Cheese	\$19
Mooloolaba Prawn Bisque, Swimmer Crab, Cream Fraiche, Salmon Pearls, Crostini	\$21

F R O M T H E G R I L L

Scotch Fillet 280 grams	\$36
Black Angus Striploin 300 grams	\$37
Rib-Eye 400 grams	\$46
Black Angus Beef Eye Fillet 220 grams	\$41
Pork Cutlet On The Bone	\$34
Tasmanian King Salmon 220 grams	\$32

*Our cuts of beef are sourced locally, primarily from the Gympie & Darling Downs Regions
& are rubbed w/ aromatic salt flakes, black pepper & fresh thyme.*



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M A I N S

Market Fish Roasted Cherry Tomatoes, Baby Squid, Capers, Pine Nuts, Diamond Clams, Fresh Herbs	\$36
Free Range Chicken Breast on the Bone Sweet Potato, Pea Mousseline, Chorizo, Confit Garlic Jus	\$34
Rack of Lamb Herb Crust, Summer Ratatouille, Garlic & Chive Butter, Wild Forest Mushrooms	\$44
Egg Tagliatelle Pasta Vongole, Saffron Veloute, Roasted Cherry Tomatoes, Baby Spinach	\$28
Zucchini Parmigiana Ricotta, Black Olive Crumble, Crispy Basil, Baby Herbs, Petit Flowers	\$24
Risotto 'Carnaroli' Beef Cheeks, Crème Fraiche Gremolata, Grana Padano Wafer, Micro Herbs	\$24

S A L A D

Quinoa Roasted Baby Beets & Pumpkin, Toasted Pine Nuts, Goats Cheese Curd, Spinach	\$18
Fiordilatte, Slow Cooked Roma Tomato, Fresh Basil, Balsamic Reduction	\$18

S A U C E

Shiraz Infused Red Wine Jus Creamy Forest Mushroom Pink Peppercorn Horseradish Crème Fraiche House Made Tomato Chutney Aromatic Herb Butter	\$3.5ea
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S I D E S

Steamed Broccolini, Butter, Poached Egg	\$12
Truffled Mac & Cheese	\$12
Country Style Root Vegetables, Rosemary Salt	\$9
Crunchy Fries, Parmigiano Cheese & Truffle Oil	\$9
Rocket, Pears & Pecorino	\$9
Grilled Sweet Corn & Crumbled Feta	\$9
House Leaf Salad & Roasted Cherry Tomatoes	\$9
Creamy Potato Mash, Herb Crumb	\$9
Oven Roasted Aromatic Potatoes	\$6



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SWEET

White Chocolate & Star Anise Crème Brûlée, Fresh Summer Berries \$12

Apple Tart Tatin, Warm Toffee Sauce, Mini Vanilla Ice-Cream \$14

Classic Tiramisu Sponge, Espresso Reduction & Biscotti \$14

Lindt White Chocolate Cheese Cake, Lemon Curd, Fresh Berry,
Butternut Cookies, Edible Sweet Herbs \$14

Signature Cheese Board, Selection of Local Cheese, Dried Fruits & Nuts \$26