

Six Acres RESTAURANT

T O B E G I N



Crispy Rosemary Flat Bread, Trio Of Dips	\$15
Freshly Shucked Sydney Rock Oysters	
- Natural	\$3.5ea
- Chef Special	\$3.5ea
Antipasto	
Assorted Aged & Dried Meats, Char Grilled Vegetables, Olives, Sundried Tomatoes	\$19
Yellow Fin Tuna	
Steamed Sugar Snaps, Spiced Pumpkin & Ginger Puree, Coriander Salad, Wasabi Mayo	\$19
“Bangalow” Pork Belly	
Honey and Soy Marinade, Bok Choi, Chili, Apple & Grilled Lime	\$19
Local Farmers Vegetable Garden	
Baby Vegetables, Tempura Zucchini Flower, Micro Herbs, Goats Cheese	\$19
King Salmon	
Slow Cooked in “EVOO”, Baby Capers, Black Olive, Pine Nuts & Heirloom Tomato Salsa, Edible Flowers	\$19

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

Scotch Fillet 280 grams	\$36
Black Angus Striploin 300 grams	\$38
Rib-Eye 400 grams	\$46
Black Angus Beef Eye Fillet 220 grams	\$40
Country Style 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.

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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M A I N S

Pan Fried Barramundi Mussels & Potatoes in Crustacean Broth, Sun Dried Tomato Mousse, Herbs	\$34
Free Range Chicken Breast on the Bone Celeriac Puree, Black Olive Dust, Mint Peas, Red Wine Jus	\$34
4 Point Rack of Lamb Mustard Herb Crust, Ratatouille, Garlic & Chive Butter, Wild Forest Mushrooms	\$44
Fresh Egg Tagliatelle Pasta Wild Forest Mushrooms, Hickory Smoked Bacon, Spicy Napoli, Blistered Cherry Tomato	\$28
Zucchini Parmigiana Ricotta, Black Olive Crumble, Crispy Basil, Baby Herbs, Petit Flowers	\$24

S A L A D

Quinoa Roasted Baby Beets & Pumpkin, Toasted Pine Nuts, Goats Cheese Curd, Spinach, Olive Oil Dressing	\$22
Aromatic Mediterranean Feta Salad, Green Stuffed Olives, Marinated Artichokes, White Anchovies	\$22

S I D E S

Creamy Cheese Pumpkin Gnocchi	\$12
Green Sugar Snaps, Aromatic Bread Crumbs, Butter	\$9
Crispy Polenta "Chips", Grana Padano Cheese	\$9
Peas, Chorizo, Garlic	\$9
Crunchy Fries, Parmigiano Cheese & Truffle Oil	\$9
Rocket, Pears & Pecorino Salad	\$9
Country Style Root Vegetables, Rosemary Salt	\$9
House Leaf Salad, Blistered Cherry Tomato & Mustard Dressing	\$9
Creamy Potato Mash, Aromatic Crumble	\$6
Oven Roasted Aromatic Potatoes	\$6



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SWEET

“Espresso” Crème Brule, Liquid Chocolate, Warm Churros, Double Cream \$16

Lemon & Lime Tart, Merengue, Mini Macarons \$16

70% Lindt Dark Chocolate Fondant, House made Vanilla Ice Cream, Caramel Sauce \$16

Caramelized “Banana Split”, Toasted Coconut Powder, Chocolate & Vanilla Ice Cream, Crushed Hazelnuts \$16

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