



Six
Acres
RESTAURANT

SET MENU FOR GROUP DINING

2 COURSE \$ 6 5

3 COURSE \$ 7 5

T O B E G I N

“Bangalow” Pork belly
Honey & soy marinade, bok choy, chili, apple & grilled lime

King salmon
Slow cooked in evoo, baby capers, black olive, pine nuts & heirloom
tomato salsa, edible flowers

Mini Antipasto Board, Local Dried Meats, Grilled Vegetables, Dip &
Crispy Bread

Crispy rosemary flat bread, trio of dips

Quinoa Roasted Baby Beets & Pumpkin, Toasted Pine Nuts, Goats
Cheese Curd, Spinach, Olive Oil Dressing, Aoli

M A I N S

Pan fried barramundi
Mussels & potatoes in crustacean broth, sun dried tomato mousse, herbs

Free range chicken breast on the bone
Celeriac puree, black olive dust, mint peas, red wine jus

Zucchini Parmigiana, Black Olives, ricotta crumble,
Watercress & Aromatic Breadcrumbs

Penne pasta
Wild forest mushrooms, hickory smoked bacon, spicy napoli, blistered
cherry tomato

300gm Black Angus Striploin, Buttered Creamy Potatoes, Roasted Root
Vegetables, Red Wine Jus

S W E E T

Caramelised “banana split”, toasted coconut powder,
chocolate & vanilla ice cream, crushed hazelnuts

Lindt dark chocolate fondant, house
made vanilla ice cream, caramel
sauce

Espresso” Crème Brulee, liquid chocolate, warm churros,
double cream