

# Six Acres RESTAURANT

## T O B E G I N



Italian "Flat Bread", trio of dips	\$16
Oyster	
- Natural	\$4 ea
- Chef special	\$4 ea
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
Country style roasted pork belly	
Honey & soy marinade, bok choy, chili, apple & grilled lime	\$19
Char-grilled kangaroo loin	
House made potatoes rosti, sweet baby shallots, Portobello mushrooms	\$19
Farmer garden vegetable salad	
Baby vegetables, tempura forest mushrooms, quinoa, micro herbs & goat cheese	\$19
Scallops gratinated	
Confit garlic & herb butter, aromatic bread crumbs	\$22

## F R O M   T H E   G R I L L

Scotch fillet 280 grams	\$34
Black angus striploin 300 grams	\$36
Rib-eye 400 grams	\$46
Black angus eye fillet 200 grams	\$39
T-Bone 300 grams	\$34
Tasmanian salmon 220 grams	\$32

*Our cuts of beef are sourced locally, primarily from the Gympie region & 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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RESTAURANT  
M A I N S

Pan fried barramundi Mussels & potatoes in crustacean broth, sun dried tomato mousse, herbs	\$34
Confit duck leg Chestnut & broad beans, roasted pumpkin puree, cherry jus	\$38
4 Point rack of lamb Mustard herb crust, ratatouille, garlic & chive butter, wild forest mushrooms	\$44
Seafood risotto Arborio Baby calamari, crab meat, mussels, prawns, grilled scampi, fresh herbs	\$38
Cauliflower "vegetarian steak" Ramesco salsa, poached egg, herbs	\$26
"Six Acres" Caesar salad White anchovies, Parmesan, olive oil crostini, soft boil egg	\$26
With marinated herb chicken	\$32

S I D E S

Mushrooms, garlic chili & herbs	\$12
Roasted kipfler potatoes & feta	\$12
Green beans, crispy shallots herb butter	\$9
Crunchy fries, parmigiana cheese & truffle oil	\$9
Country style root vegetables rosemary salt	\$9
Rocket, pears & pecorino salad	\$6
House leaf salad, blistered cherry tomato & mustard dressing	\$6
Creamy potato mash, aromatic crumble	\$6



# Six Acres

RESTAURANT

## SWEET

- Vanilla bean creme brule, biscotti, merengue \$14
- Warm apple & pecan pie, vanilla ice cream, caramel sauce \$16
- Six Acres chocolate lovers fondant, white chocolate ice cream, milk chocolate mousse \$16
- Pistachio macaroon, vanilla cream, fresh raspberry & coulis \$16
- Signature cheese board, selection of local cheese, dried fruits & nuts sm \$19 lg \$26