



Six  
Acres  
RESTAURANT

SET MENU FOR GROUP DINING

2 COURSE \$ 5 9

3 COURSE \$ 6 9

T O B E G I N

Italian flat bread w/ dips

Scallops

Gratinated scallops, confit garlic & herb butter, aromatic bread crumbs

Antipasto Board

Mini Antipasto Board, aged & dried meats, char-grilled vegetables, olives, sun dried tomatoes, crispy bread

Pork Belly

Country style pork belly, honey and soy marinade, bok choy apple & ginger

Farmer Vegetable Garden

Roasted baby vegetables, quinoa, mushrooms, herbs & goats cheese

M A I N S

Black Angus Sirloin

Creamy mash potatoes, green beans, mushroom sauce

Tasmanian Salmon

Roasted pumpkin puree, potatoes, mussel & leek, fresh lemon herbs

Steam Cauliflower "Steak"

Ramesco sauce, poach egg

Confit Duck Leg

Chestnut & broad beans, roasted pumpkin, cherry jus

Grilled Lamb Cutlet

Ratatouille, garlic & chives butter, wild mushrooms

S W E E T

Vanilla Crème Brule, biscotti, meringue

Chocolate fondant, vanilla ice cream,  
caramel sauce

Pistachio macaron, vanilla ice cream,  
raspberry

Cheese board