

Six Acres RESTAURANT

Located next to the Brisbane Showgrounds, Six Acres Restaurant pays homage to the rich history of the area. What was known as 'Petty's Paddock', was a six acre expansion of the Showgrounds in 1909 for the Jubilee Exhibition in celebration of 50 years since the separation of Queensland from New South Wales.

In keeping with the agricultural significance of the Ekka, Six Acres Restaurant today remains one of Brisbane's premier steakhouse dining experiences.

Featuring the finest produce and meats from trusted local suppliers, you'll find the promise of only the best here. Complement your dining with the perfect wines, handpicked for taste and pairing.

Welcome to Six Acres. Brisbane's best kept dining secret.

**WE'D LOVE TO HEAR ABOUT YOUR EXPERIENCE.
FOLLOW US AT @SIXACRESRESTAURANT AND #LOVESIXACRES.**

FOR THE TABLE

| | |
|---|--------------|
| WARM STONE BAKED SOURDOUGH AND HOUSE FOCACCIA | 16 |
| Truffle butter and dips | |
| CHARCUTERIE BOARD | 28 |
| Dry aged meats, grilled vegetables, warm marinated olives, semi-dried tomatoes and baked focaccia bread | |
| GRILLED SCALLOPS | 34 |
| Garlic and herb butter, aromatic bread crumbs and fresh lime | |
| SIX ACRES 'STEAK TARTARE' | 38 |
| Quail egg yolk, condiments and house made garlic crostini | |
| OYSTERS | 6.5ea |
| Natural, Kilpatrick or with Béarnaise sauce | |

ENTRÉE

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| PEPPERED EYE FILLET BEEF CARPACCIO | 32 |
| Truffle mayo, lime, baby salad and pecorino cheese | |
| MOOLOOLABA TIGER PRAWNS | 32 |
| Garlic butter, lemon gremolata, chipotle mayo and lime | |
| Additional prawns | 12ea |
| ROASTED BABY BEETROOT RISOTTO | 26 |
| Toasted hazelnuts, goat cheese and chive oil | |
| SMOKED BRAISED LAMB | 28 |
| Toasted brioche and peppered crème fraîche | |
| FRIED BABY SQUID | 28 |
| House tartar sauce, coriander, chilli and fresh lime | |
| CRISPY ZUCCHINI FLOWERS | 24 |
| Stuffed with cream cheese, saffron and sweet corn purée, slow cooked cherry tomatoes and coriander | |

MAIN

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| CHIMICHURRI MARINADE SPATCHCOCK | 41 |
| Sweet corn and smoked paprika salsa, watercress, edamame and toasted walnut salad | |
| PORK CHOP SCHNITZEL | 41 |
| Cabbage and soy bean salad, topped with fresh lemon and herb butter | |
| BLACK SQUID LINGUINE | 48 |
| Blistered cherry tomatoes, garlic Mooloolaba Tiger prawns, clams and tuna sashimi | |
| WARM SALMON OR TIGER PRAWNS SALAD BOWL | 38 |
| Asian greens, avocado, sweet corn, red cabbage, cashew nuts, quail egg | |
| VEGAN RAVIOLI | 38 |
| Stuffed with vegan cheese, kale, mushrooms and truffle in a spicy Napoli sauce with fresh basil leaves | |

FROM THE GRILL

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| RIB-EYE ON THE BONE 450G | 69 |
| BEEF EYE FILLET 200G | 44 |
| SCOTCH FILLET 300G | 44 |
| T-BONE 400G | 55 |
| ANGUS BEEF RUMP MB 9+ 300G | 44 |
| WAGYU IMPERIAL BLOSSOM SCOTCH FILLET MB 9+ 200G | 89 |
| FISH OF THE DAY | 41 |
| ADD | |
| Two roasted Mooloolaba Tiger prawns | 24 |
| SAUCE | |
| Shiraz Infused Red Wine Jus Creamy Forest Mushroom Pink Peppercorn Horseradish Crème Fraîche Aromatic Herb Butter Whole Grain Mustards | |
| CHEF'S SIGNATURE SAUCE | |
| Signature house made 'burnt butter' béarnaise | 6 |

SPECIAL CUT

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| TOMAHAWK BEEF 1.2-1.6KG | 11.5 per 100g |
| Signature crunchy fries and house leaf salad | |

SIDES

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| BROCCOLINI | 14 |
| Sweet soy and sesame seeds | |
| CHAR-GRILLED PUMPKIN | 16 |
| Yoghurt, chive oil and toasted hazelnuts | |
| SIGNATURE CRUNCHY FRIES | 14 |
| Parmigiano cheese and truffle oil | |
| HOUSE LEAF SALAD | 12 |
| Blistered cherry tomatoes and mustard dressing | |
| CREAMY POTATO MASH | 12 |
| Aromatic crumble | |
| SPICY BEER-BATTERED ONION RINGS | 14 |
| Aioli | |
| MUSHROOMS TRIFOLATI | 16 |
| Confit garlic | |
| SAGE PUMPKIN AND POTATO GNOCCHI | 16 |
| Burnt butter and manchego cheese | |
| GRILLED ASPARAGUS | 16 |
| Lemon ricotta and toasted pine nuts | |

DESSERT

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| HAZELNUT CRÈME BRULEE | 16 |
| White chocolate cookies | |
| 'SIX ACRES' BASQUE CHEESECAKE | 16 |
| Walnut praline, caramel sauce, strawberry salad | |
| BAKED CHOCOLATE TART | 16 |
| House made vanilla ice cream and Amarena cherries | |
| ITALIAN TIRAMISU | 18 |
| Espresso reduction, cocoa powder | |
| SIGNATURE CHEESE BOARD | 32 |
| Dried fruit and nuts, lavosh, grissini, fig paste and strawberries | |

COFFEE

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|-------------------|------------|
| ESPRESSO | 5 |
| MACCHIATO | 5 |
| LONG BLACK | 5 |
| FLAT WHITE | 5.5 |
| LATTE | 5.5 |
| CAPPUCCINO | 5.5 |
| MOCHA | 5.5 |

TO FINISH

Pimms
Aperol
Frangelico
Baileys
Sailor Jerry Spiced Rum
Appleton Estate 21yo
Oban Single Malt
Glenmorangie 18yo
Ramos Pinto Reserva 8yo
Morris Old Tawny Port
Morris Muscat