

# Six Acres RESTAURANT

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## CHEF'S DEGUSTATION

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**\$95 OR \$105 INCLUDING DESSERT**

House sourdough with truffle butter and chutney

### APPETISER

A taste of Imperial Blossom Scotch Wagyu MB+9

OR

Natural oysters (2)

### ENTRÉE

Peppered eye fillet beef carpaccio, lime mayo, radish, grana Padano garlic oil

OR

Mooloolaba Tiger prawns, garlic butter, lemon gremolata, chipotle mayo and lime

### MAIN

*All mains served with creamy mash and greens*

Beef eye fillet 200g

OR

Fish of the day

OR

Chimichurri marinade spatchcock

### DESSERT

Vanilla panna cotta with berry compote and amaretto biscuit

OR

Italian Tiramisu with coffee reduction

OR

Cheese selection with fresh and dried fruit

\*Please note that we are unable to split bills.

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## FOR THE TABLE

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<b>WARM STONE BAKED SOURDOUGH AND HOUSE FOCACCIA</b>	<b>16</b>
Truffle butter and dips	
<b>CHARCUTERIE BOARD</b>	<b>28</b>
Dry aged meats, grilled vegetables, warm marinated olives, semi-dried tomatoes and baked focaccia bread	
<b>OYSTERS</b>	<b>6.5ea</b>
Natural, Kilpatrick or with Béarnaise sauce	

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## ENTRÉE

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<b>PEPPERED EYE FILLET BEEF CARPACCIO</b>	<b>32</b>
Truffle mayo, lime, baby salad and pecorino cheese	
<b>MOOLOOLABA TIGER PRAWNS</b>	<b>32</b>
Garlic butter, lemon gremolata, chipotle mayo and lime	
Additional prawns	<b>13ea</b>
<b>CARAMELISED ONION PUMPKIN &amp; POLENTA TART</b>	<b>28</b>
Fetta crumbled, roasted capsicum puree, manchego cheese	
<b>SEARED TUNA</b>	<b>32</b>
Toasted sesame seeds, fresh spring onion, sweet soy reduction and lime	
<b>CRISPY ZUCCHINI FLOWERS</b>	<b>24</b>
Stuffed with cream cheese, saffron and sweet corn purée, slow cooked cherry tomatoes and coriander	

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## MAIN

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<b>CHIMICHURRI MARINADE SPATCHCOCK</b>	<b>41</b>
Sweet corn and smoked paprika salsa, watercress, edamame and toasted walnut salad	
<b>LAMB RUMP</b>	<b>44</b>
Persian fetta, peas and confit garlic puree, baby beetroot, jus	
<b>WARM SALMON OR TIGER PRAWNS SALAD BOWL</b>	<b>38</b>
Asian greens, avocado, sweet corn, red cabbage, cashew nuts, quail egg	
<b>VEGAN RAVIOLI</b>	<b>38</b>
Stuffed with vegan cheese, kale, mushrooms and truffle in a spicy Napoli sauce with fresh basil leaves	

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## FROM THE GRILL

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<b>RIB-EYE ON THE BONE 450G</b>	<b>69</b>
<b>BEEF EYE FILLET 200G</b>	<b>44</b>
<b>SCOTCH FILLET 300G</b>	<b>44</b>
<b>T-BONE 400G</b>	<b>55</b>
<b>ANGUS BEEF RUMP MB 9+ 300G</b>	<b>44</b>
<b>WAGYU IMPERIAL BLOSSOM SCOTCH FILLET MB 9+ 200G</b>	<b>89</b>

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## FROM THE GRILL

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**FISH OF THE DAY** 41

**ADD**

Two roasted Mooloolaba Tiger prawns 26

**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**

**TOMAHAWK BEEF 1.2-1.6KG** 11.5 per 100g

Signature crunchy fries and house leaf salad

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## SIDES

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**BBQ 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

**SAGE PUMPKIN AND POTATO GNOCCHI** 16

Burnt butter and Manchego cheese

**SUMMER SQUASH** 16

Baked in spicy Napoli sauce and fresh basil

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## DESSERT

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**'SIX ACRES' PECAN & RASPBERRY BROWNIES** 18

Vanilla ice cream

**WHITE CHOCOLATE & VANILLA PANNA COTTA** 16

Chilli pineapple salsa and biscotti crumble

**ITALIAN TIRAMISU** 18

Espresso reduction, cocoa powder

**SIGNATURE CHEESE BOARD** 32

Dried fruit and nuts, lavosh, grissini, fig paste and strawberries

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## 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

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## TO FINISH

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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

### **Our Story**

*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.**

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