

Half Acre

SMALL PLATES

MIXED OLIVES	8
ZA'ATAR BREAD, SMOKED BUTTER	11
HEIRLOOM TOMATO, BURRATA, CONFIT CHORIZO, NDUJA, BASIL	21
LEBANESE EGGPLANT, TAHINI, FINGERLIME PANGRATTATO, FRIED LEEK, MINT, LEMON DRESSING	18
WHOLE CORN OFF THE COB, SMOKED ALMOND, HERBS, CHILLI, LIME DRESSING	18
OVEN BAKED SWEET POTATOES, LEMON MYRTLE WHITE PEACHES, FRIED SAGE, MACADAMIA GRANOLA, SOUR CREAM	21
KINGFISH CRUDO, TORCHED GRAPEFRUIT, SMOKED YOGHURT, GRILLED ASPARAGUS, SPRING ONIONS	22
WOOD FIRED ROASTED CABBAGE, LENTILS JALAPENO CHIMICHURRI, LEMON MUSTARD TAHINI	20
HARISSA ROASTED CAULIFLOWER, SUNFLOWER, WATTLESEED DUKKAH, GREMOLATA, PICKLED QUKE	21

LARGE PLATES

WOOD-FIRED GRILLED CHICKEN, FRESH PEAS, KOHLRABI, LIME, SPICED CURRIED DRESSING	32
CRIPY SKIN BARRAMUNDI, GRILLED COS LETTUCE, VIERGE SAUCE, CHERVIL	36
GRASS-FED PORTERHOUSE (300g), BLACK GARLIC BUTTER, SALT BUSH, JUS	39

SIDES

FRIED SEBAGO POTATO, BBQ SAUCE, SALT BUSH	11
LEAFY SALAD, FINGERLIME DRESSING, FRESH HERBS	11
RADICCHIO SALAD, FLAMED GRAPES, SPICED PEPITAS, VERJUICE DRESSING, MINT	16

DESSERT

CHOCOLATE NEMESIS, WHIPPED CRÈME FRAICHE, SALTED TAHINI CARAMEL	16
LEMON MYRTLE AND CHARRED BLUEBERRY CHEESECAKE, DAVISON PLUM	16

HALF ACRE SET MENU – WHOLE TABLE ONLY 65PP

ZA'ATAR BREAD, SMOKED BUTTER
WHOLE CORN ON THE COB, SMOKED ALMOND, HERBS, CHILLI, LIME DRESSING
HARISSA ROASTED CAULIFLOWER, SUNFLOWER, MACADAMIA DUKKAH, GREMOLATA, PICKLED QUKE
WOOD FIRED ROASTED CABBAGE, LENTILS JALAPENOS CHIMICHURRI, LEMON MUSTARD TAHINI
WOOD-FIRED GRILLED CHICKEN, FRESH PEAS, KOHLRABI, LIME, SPICED CURRIED DRESSING
FRIED SEBAGO POTATO, BBQ SAUCE, SALT BUSH
LEAFY SALAD, FINGERLIME DRESSING, FRESH HERBS
CHOCOLATE NEMESIS, WHIPPED CRÈME FRAICHE, SALTED TAHINI CARAMEL

FULL ACRE SET MENU – WHOLE TABLE ONLY 85PP

ZA'ATAR BREAD, SMOKED BUTTER
WHOLE CORN ON THE COB, SMOKED ALMOND, HERBS, CHILLI, LIME DRESSING
KINGFISH CRUDO, TORCHED GRAPEFRUIT, SMOKED YOGHURT, GRILLED ASPARAGUS, SPRING ONIONS
HARISSA ROASTED CAULIFLOWER, SUNFLOWER, MACADAMIA DUKKAH, GREMOLATA, PICKLED QUKE
WOOD FIRED ROASTED CABBAGE, LENTILS JALAPENOS CHIMICHURRI, LEMON MUSTARD TAHINI
GRASS-FED PORTERHOUSE (300g), BLACK GARLIC BUTTER, SALT BUSH, JUS
WOOD-FIRED GRILLED CHICKEN, FRESH PEAS, KOHLRABI, LIME, SPICED CURRIED DRESSING
FRIED SEBAGO POTATO, BBQ SAUCE, SALT BUSH
LEAFY SALAD, FINGERLIME DRESSING, FRESH HERBS
CHOCOLATE NEMESIS, WHIPPED CRÈME FRAICHE, SALTED TAHINI CARAMEL



Snap to sign in

IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE NOTIFY OUR TEAM.
YOUR BANK CHARGES A CREDIT CARD FEE; THEREFORE, SURCHARGES MAY APPLY.

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WWW.HALFACRE.COM.AU