

Half Acre

APPETIZER

HOUSEMADE BREAD WHIPPED CULTURED BUTTER	8
BBQ SCALLOP PEA BUTTER & BOTTARGA	9
CORN RIBS BLACK GARLIC BUTTER	8
FIRE ROASTED CAPSICUM OLIVE, PX VINEGAR	12
FRIED FIORETTI CORIANDER SEED, AIOLI	8

CHEFS SELECTION

CHEF CURATED SET MENUS. WE KINDLY REQUEST THAT ALL GUESTS AT THE TABLE PARTAKE.

HALF ACRE BANQUET MENU	75pp
FULL ACRE PREMIUM BANQUET MENU	95pp

SMALL PLATES

TUNA CARPACCIO PARMESAN, CAPERS & YUZU	22
HEIRLOOM CARROT GREEN HARISSA, CRISPY AROMATS	14
GRILLED WHITE ZUCCHINI PINENUT, GOLDEN RAISIN & BASIL	12
TORCHED LEEK MACADAMIA, PRESERVED LEMON DRESSING	14
ROASTED SUGARLOAF CABBAGE GOATS CURD, SALMORIGLIO	16
GRILLED BROCCOLINI PERSIAN FETTA, SMOKED ALMONDS, ANCHOVY & CHILLI	14
BAKED BEETROOT GREEN GODDESS TAHINI, PISTACHIO & SUNFLOWER DUKKHA	16
GLAZED BRISBANE VALLEY QUAIL GREEN TOMATO & CHILLI, POMEGRANATE	32

LARGE PLATES

PUMPKIN AND RICOTTA DUMPLING SPRING ONION PESTO, BURNT BUTTER	28
HAWAII POACHED ORANGE ROUGHY POT ROSTED FENNEL, CHICKPEA	32
CRISPED DUCK LEG PUY LENTIL AND CELERIAC	34
SPATCHCOCK SALTED & SPICED LEMON, GUINDILLA	38
ROAST 1/2 LAMB SHOULDER FENUGREEK YOGHURT, POMEGRANATE & SALTED ONION SALSA	46

STEAKS

200G ANGUS FLANK STEAK	38
300G COLLINSON AND CO. HANGER STEAK	44
400G SOUTHERN RANGES MB4 SCOTCH FILLET	76

ALL STEAKS ARE SERVED WITH RED PEPPER SAUCE AND FRIED ONION

SIDES

HAND CUT CHIPS AIOLI	12
HOUSE SALAD TARRAGON VINAIGRETTE	12

WEEKLY SPECIALS

THURSDAY STEAK NIGHT CHOICE OF ANGUS FLANK, PORTERHOUSE, HANGER OR TOMAHAWK

FEAST & FLOW SATURDAY & SUNDAY. A BOTTOMLESS BRUNCH BUFFET EXPERIENCE

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