

Half Acre

APPETIZER

ZA'ATAR BREAD WHIPPED CULTURED BUTTER	14
BBQ SCALLOP PEA BUTTER & BOTTARGA	8
POTATO LATKE BURNT HONEY, PICKLED KOHLRABI, CURD	9
GLAZED QUAIL HARRA & FIG	16/32

CHEFS SELECTION

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

HALF ACRE A SELECTION OF 7 DISHES	75pp
FULL ACRE A SELECTION OF 9 DISHES	95pp

SMALL PLATES

FLAME ROASTED CARROT GREEN HARISSA TAHINI, DATE MOLASSES & SMOKED ALMOND	21
GRILLED HEIRLOOM ZUCCHINI SPICED GOLDEN RAISINS, PINE NUT & BLACK GARLIC	18
COAL ROASTED LEEKS BURNT MACADAMIA, SORREL	18
ROASTED TURNIPS BLACKENED ONION, SUMAC & LOVAGE	19
TUNA CARPACCIO YUZU DRESSING, ANCHOVY & CAPERS	22

LARGE PLATES

ROASTED CAULIFLOWER WHIPPED TAHINI, MACADAMIA DUKKAH, PICKLED CUCUMBER, PARSLEY	26
SADDLETAIL SNAPPER HAWAII BEURRE BLANC SMOKED COS,	42
LODDON ESTATE FREE RANGE HALF CHICKEN CREAMED CORN, ROASTED PEPPERS, CHILLI	36
SMOKED DUCK BREAST BLACK CABBAGE, BEETROOT AND ORANGE	46

STEAKS

200G ANGUS FLANK STEAK	42
300G COLLINSON AND CO. HANGER STEAK	46
400G SOUTHERN RANGES MB4 SCOTCH FILLET	62

ALL STEAKS ARE SERVED WITH RED PEPPER SAUCE AND FRIED ONION

SIDES

SHOESTRING FRIES	12
LEAFY SALAD PICKLED WALNUT DRESSING	12

WEEKLY SPECIALS

THURSDAY STEAK NIGHT CHOICE OF ANGUS FLANK, SCOTCH OR TOMAHAWK	
FEAST & FLOW SATURDAY & SUNDAY. A BOTTOMLESS BRUNCH BUFFET EXPERIENCE	69