

Half Acre

Wood-fired house bread, rosemary, smoked butter	7
Whole corn off the cob, herbs, chili lime dressing	12
Oven-dried tomatoes, stracciatella di bufala, burnt chili, basil, olive tapenade	16
Grilled cabbage, torched goat cheese, chimichurri	12
Roasted cauliflower, dukkah, tahini	14
Kingfish crudo, smoked lemon yogurt, coriander relish, asparagus and spring onion salsa	18
Grilled king prawns (3), harissa oil, zucchini tzatziki	22
Rockling fillet, pickled vegetables, okra	27
½ Grilled chicken, eggplant, fenugreek, mustard seed dressing	29
Wood-grilled whole baby barramundi, herbed salsa with barberries and olives	32
Rump steak, burnt leek, romesco	31
Scotch fillet, garlic and herb butter, roasted green beans, baby radish, horseradish	35
Roasted Kent pumpkin, blood orange, thyme, spiced pepita	14
Leafy salad, lavender dressing	10
Grilled nashi pear, radicchio, roasted walnut, rocket, parsley salad	14
Fried kipfler potatoes, saltbush salt, homemade BBQ sauce	8
PIZZA	
Margherita - tomato, fior di latte, fresh basil	19
Prosciutto, tomato, fior di latte, grilled artichokes, sage	22
Smoked potato, taleggio, grilled leek, garlic, fresh rosemary	21
Salami, mozzarella, fresh basil, burnt chili	22
Pancetta, tomato, fior di latte, egg, black pepper, oregano	24
Porcini & oyster mushrooms, fior di latte, truffle oil, parmesan, fresh thyme	24
DESSERT	
Roasted peach, rosewater custard, smashed apricot, pecan crumble	12
Chocolate nemesis, crème fraîche, dulce de leche	13

If you have any allergies or dietary requirements please see one of our staff.