

Half Acre

Roasted spiced chickpeas	5
House-mixed warm olives	7
Wood-fired house bread, rosemary, smoked butter	7
Whole corn off the cob, smoked almonds, herbs, chili lime dressing	12
Oven-dried tomatoes, stracciatella di bufala, burnt chili, basil, olive tapenade	16
Grilled cabbage, torched goat cheese, chimichurri	14
Roasted cauliflower, dukkah, tahini, fresh parsley	14
Kingfish crudo, smoked lemon yogurt, coriander relish, asparagus and spring onion salsa	19
Grilled octopus, potato skordalia, spicy tomato relish, bottarga	24
Lamb cutlets (2), labne, smoked eggplant, torn mint leaves	28
Crispy skin barramundi, shaved fennel, Kalamata olives, orange segments, celery leaves,	29
½ Grilled chicken, curried pumpkin, wood-fired kohlrabi, spring peas	29
Whole flounder, charred zucchini, spring onion, anchovy-capers smoked paprika dressing	34
Scotch fillet (300g), garlic and herb butter, green beans, baby radish, horseradish, jus	35
Roasted Kent pumpkin, navel orange, thyme, spiced pepita	14
Leafy salad, lavender dressing	10
Grilled nashi pear, radicchio, roasted walnut, watercress, parsley salad	14
Fried kipfler potatoes, saltbush salt, homemade BBQ sauce	8
PIZZA	
Margherita - tomato, fior di latte, fresh basil	19
Smoked potato, taleggio, grilled leek, garlic, rocket, fresh rosemary	21
Salami, mozzarella, fresh basil, burnt chili	22
Prosciutto, tomato, fior di latte, grilled artichokes, rocket, sage	23
Pancetta, tomato, fior di latte, egg, black pepper, oregano	24
Porcini & oyster mushrooms, fior di latte, truffle oil, rocket, parmesan, fresh thyme	24
DESSERT	
Roasted peach, rosewater custard, smashed apricot, pecan crumble	12
Chocolate nemesis, almond tuille, crème fraîche, dulce de leche	13
Cheese platter – <i>selection of soft, hard & blue (40g each), onion jam, pear chutney, seasonal fruit, lavosh</i>	26

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