

Half Acre

SMALL PLATES

MIXED OLIVES	9
ZA'ATAR BREAD, SMOKED BUTTER	12
BALSAMIC ROASTED FIGS, STRACCIATELLA CHEESE, THYME	21
WHOLE CORN OFF THE COB, SMOKED ALMOND, HERBS, CHILLI, LIME DRESSING	19
WA SCALLOPS, LEBANESE ZUCCHINI, NATIVE GREENS, BALSAMIC VINAIGRETTE	25
KINGFISH CRUDO, CUMQUAT, GINGER, SHALLOTS, SEA HERBS	24
TWICE COOKED JERUSALEM ARTICHOKEs, SILKEN BALSAMIC PEPITAS, PERSIMMONS, FRIED SAGE	23
WOOD-FIRED ROASTED CABBAGE, LENTIL JALAPENO CHIMICHURRI, TORCHED GOATS CHEESE	24

LARGE PLATES

HARISSA ROASTED CAULIFLOWER, WHIPPED TAHINI, SUNFLOWER & WATTLESEED DUKKAH, PICKLED QUKE	24
WOOD-FIRED HALF CHICKEN, SEASONAL MUSHROOMS, HERBS, JUS	33
CRISPY SKIN BARRAMUNDI, BRUSSELS SPROUTS, CELERIAC, BEETROOT, SMOKED CREAM, SHISO	37
WOOD-FIRED LAMB, RAZ EL HANOUT, LABHNE, PICKLED HEIRLOOM RADISH, MINT, SUMAC SALT	38
GRASS-FED PORTERHOUSE (300g), BLACK GARLIC BUTTER, SALT BUSH, JUS	39

SIDES

FRIED SEBAGO POTATO, BBQ SAUCE, SALT BUSH	12
LEAFY SALAD, FINGERLIME DRESSING, FRESH HERBS	12
BRUSSELS SPROUTS, FENNEL, FIORETTO, MOUNTAIN PEPPERBERRY SPICED CANDIED WALNUT, SESAME LEMON YOGHURT	17

DESSERT

CHOCOLATE NEMESIS, WHIPPED CRÈME FRAICHE, SALTED TAHINI CARAMEL	16
LEMON MYRTLE AND CHARRED BLUEBERRY CHEESECAKE, DAVISON PLUM	18
ROTISSERIE SPICED PINEAPPLE, STARWARD WHISKEY WHIPPED CREAM, OAT BISCUIT	17
BAKED BRIE, SUMAC PICKLED SEASONAL FRUIT, MUSTARD PEAR CHUTNEY, CHARCOAL LAVOSH	24

HALF ACRE SET MENU – WHOLE TABLE ONLY

69PP

ZA'ATAR BREAD, SMOKED BUTTER
WHOLE CORN ON THE COB, SMOKED ALMOND, HERBS, CHILLI, LIME DRESSING
HARISSA ROASTED CAULIFLOWER, WHIPPED TAHINI, SUNFLOWER AND WATTLESEED DUKKAH, PICKLED QUKE
WOOD-FIRED ROASTED CABBAGE, LENTIL JALAPENOS CHIMICHURRI, TORCHED GOATS CHEESE
WOOD-FIRED HALF CHICKEN, SEASONAL MUSHROOMS, HERBS, JUS
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

89PP

ZA'ATAR BREAD, SMOKED BUTTER
WHOLE CORN ON THE COB, SMOKED ALMOND, HERBS, CHILLI, LIME DRESSING
KINGFISH CRUDO, CUMQUAT, GINGER, SHALLOTS, SEA HERBS
HARISSA ROASTED CAULIFLOWER, WHIPPED TAHINI, SUNFLOWER AND WATTLESEED DUKKAH, PICKLED QUKE
WOOD-FIRED ROASTED CABBAGE, LENTIL JALAPENOS CHIMICHURRI, TORCHED GOATS CHEESE
GRASS-FED PORTERHOUSE (300g), BLACK GARLIC BUTTER, SALT BUSH, JUS
WOOD-FIRED HALF CHICKEN, SEASONAL MUSHROOMS, HERBS, JUS
FRIED SEBAGO POTATO, BBQ SAUCE, SALT BUSH
LEAFY SALAD, FINGERLIME DRESSING, FRESH HERBS
CHOCOLATE NEMESIS, WHIPPED CRÈME FRAICHE, SALTED TAHINI CARAMEL



ROTISSERIE TUESDAYS

\$55 FOR TWO PERSONS

ASK YOUR SERVER FOR DETAILS
BOOK NOW AT RESERVATIONS@HALFACRE.COM.AU

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

@HALFACRE_MELBOURNE

WWW.HALFACRE.COM.AU