

# SIX ACRES RESTAURANT IN-ROOM DINING

AVAILABLE DAILY 5:00PM - 9:30PM

## ENTRÉE

<b>WARM SOURDOUGH BREAD AND HOUSE-MADE FOCACCIA</b>	<b>18</b>
Served with truffle butter, extra virgin olive oil and sweet balsamic reduction.	
<b>CHARCUTERIE BOARD</b>	<b>30</b>
Dry aged meats, grilled vegetables, warm marinated olives, semi-dried tomatoes and herb crostini.	
<b>PEPPERED EYE FILLET BEEF CARPACCIO</b>	<b>35</b>
With truffle mayonnaise, lime, rocket, capers and grated Grana Padano.	
<b>CREAMY PEA AND FETTA CROQUETTE</b>	<b>24</b>
Served with lime and mint mayonnaise, and grated parmesan.	

## MAIN

<b>LOVE LOCAL SIGNATURE BURGER</b>	<b>28</b>
100% Australian Angus beef, Austalian cheese, soft milk bun, cos lettuce, tomato, pickles, and Love Local Signature Sauce. Served with fries.	
Add: Bacon / fried egg / beetroot / pineapple	<b>+4ea</b>
<b>PAPPARDELLE &amp; BRAISED SHORT RIB RAGÙ</b>	<b>42</b>
Fresh pappardelle pasta with slow-cooked beef short rib in a rich and creamy red wine sauce, with herbs, roasted hazelnuts and grated parmesan.	
<b>PAN-FRIED BARRAMUNDI<sup>A</sup></b>	<b>46</b>
Served with seasonal purée, vegetables, and house-made herb butter.	
<b>VEGAN RAVIOLI</b>	<b>42</b>
Stuffed with vegan cheese, kale, mushrooms and truffle in a spicy Napoli sauce and fresh basil.	
<b>SIX ACRES CAESAR SALAD</b>	<b>28</b>
Crisp cos lettuce with parmesan, croutons, crispy prosciutto & house Caesar dressing.	
Add: Chicken Breast	<b>8</b>

## FROM THE GRILL

<b>BEEF EYE FILLET 200G</b>	<b>48</b>
<b>SCOTCH FILLET 300G</b>	<b>48</b>
<b>WAGYU RUMP MB8-9+ 300G</b>	<b>48</b>
<b>SIRLOIN 300G</b>	<b>48</b>
<b>YOUR CHOICE OF ONE SAUCE WITH STEAKS FROM THE GRILL</b>	
Shiraz-infused Red Wine Jus   Creamy Forest Mushroom   Pink Peppercorn Horseradish Crème Fraîche   Aromatic Herb Butter   Dijon Mustard	

## SIDES

<b>CHARGRILLED BROCCOLINI</b>	<b>15</b>
Finished with a sweet soy reduction and toasted sesame seeds.	
<b>SIGNATURE CRUNCHY FRIES</b>	<b>15</b>
With truffle oil and grated parmesan.	
<b>CREAMY POTATO MASH</b>	<b>15</b>
Creamy mash infused with garlic oil and aromatic crumbs.	
<b>SIX ACRES ROCKET SALAD</b>	<b>15</b>
Fresh rocket, grated parmesan, fresh sliced pear, toasted walnuts and balsamic vinegar.	

## DESSERT

<b>PISTACHIO CRÈME BRÛLÉE</b>	<b>20</b>
Pistachio crème brûlée with pistachio praline crumble.	
<b>ITALIAN TIRAMISU</b>	<b>20</b>
Served with espresso reduction and dusted with cocoa powder.	
<b>SIGNATURE CHEESE BOARD</b>	<b>32</b>
Dried fruit and nuts, lavosh, grissini, fig paste and strawberries.	

Seafood origin: (A) = Australian; (I) = Imported; (M) = Mixed origin.

For orders, please connect with the Room Service team via the QR code, or dial 9 to order.

All meals are inclusive of GST. A service tray charge of \$6 applies to all orders.  
10% Sunday surcharge (except breakfast) | 15% public holiday surcharge. SAR124.