

CHEF’S DEGUSTATION

|  |                       |        |
|--|-----------------------|--------|
|  | 2 COURSES + APPETISER | \$109* |
|  | 3 COURSES + APPETISER | \$119* |
|  | Minimum two people    |        |

Sourdough and house-made focaccia served with garlic butter, olive oil and balsamic reduction.

APPETISER

A taste of Imperial Blossom Wagyu Cube Roll MB6-7.

- OR Natural oysters<sup>A</sup> served with mignonette dressing (2).
- OR Slow-roasted pork belly lacquered with a sticky bourbon glaze, with fresh coriander and a shaved fennel & apple salad.

ENTRÉE

Peppered eye fillet beef carpaccio, truffle mayonnaise, lime, rocket, capers and Grana Padano.

- OR Pan-seared scallops<sup>I</sup> with roasted cauliflower purée, aromatic crumbs, orange segments and pan-fried prosciutto.
- OR Charcuterie board with dry-aged meats, grilled vegetables, marinated olives, semi-dried tomatoes and herb crostini.

MAIN

Beef eye fillet\* | 200G. (Does not include sides).

- OR Pan-fried barramundi<sup>A</sup> served with seasonal purée vegetables, and house-made herb butter.
- OR Roasted chicken maryland supreme with sweetcorn purée, medley of confit cherry tomatoes, charred corn, edamame and toasted cashews, served with chimichurri sauce.
- OR Prawn<sup>M</sup> spaghetti al pesto, finished with grated Grana Padano and fresh herbs.

DESSERT

- Six Acres decadent chocolate panna cotta with fresh berries, hazelnut praline and meringue sheet.
- OR Pistachio crème brûlée with pistachio praline crumble.
  - OR Signature cheese board with dried fruit and nuts, lavosh, grissini, fig paste strawberries.

À LA CARTE MENU

FOR THE TABLE

|                                                                                              |     |
|----------------------------------------------------------------------------------------------|-----|
| WARM SOURDOUGH BREAD AND HOUSE-MADE FOCACCIA                                                 | 18  |
| Served with garlic butter, olive oil and balsamic reduction.                                 |     |
| CHARCUTERIE BOARD                                                                            | 30  |
| Dry-aged meats, grilled vegetables, marinated olives, semi-dried tomatoes and herb crostini. |     |
| OYSTERS <sup>A</sup>                                                                         | 7ea |
| Natural served with mignonette dressing, or Kilpatrick.                                      |     |

ENTRÉE

|                                                                                                                             |    |
|-----------------------------------------------------------------------------------------------------------------------------|----|
| PEPPERED EYE FILLET BEEF CARPACCIO                                                                                          | 35 |
| Truffle mayonnaise, lime, rocket, capers and grated Grana Padano.                                                           |    |
| SEARED SCALLOPS <sup>I</sup>                                                                                                | 32 |
| Pan-seared scallops <sup>I</sup> with roasted cauliflower purée, aromatic crumbs, orange segments and pan-fried prosciutto. |    |
| CREAMY PEA AND FETTA CROQUETTES                                                                                             | 24 |
| Croquettes served with lime and mint mayonnaise, and grated parmesan.                                                       |    |
| BOURBON-GLAZED PORK BELLY                                                                                                   | 32 |
| Slow-roasted pork belly lacquered with a sticky bourbon glaze, with fresh coriander and a shaved fennel & apple salad.      |    |
| TOMATO RISOTTO                                                                                                              | 28 |
| Stracciatella, roasted heirloom cherry tomatoes, garlic and herb pangritata.                                                |    |

MAIN

|                                                                                                                                            |     |
|--------------------------------------------------------------------------------------------------------------------------------------------|-----|
| LOVE LOCAL SIGNATURE BURGER                                                                                                                | 28  |
| 100% Australian Angus beef, Australian cheese, soft milk bun, cos lettuce, tomato, pickles, Love Local Signature Sauce. Served with fries. |     |
| Add: Angus beef patty                                                                                                                      | +8  |
| Bacon                                                                                                                                      | +6  |
| Fried egg   Beetroot   Pineapple                                                                                                           | +4  |
| ROASTED CHICKEN MARYLAND SUPREME                                                                                                           | 42  |
| Sweetcorn purée, medley of confit cherry tomatoes, charred corn, edamame and toasted cashews, served with chimichurri sauce.               |     |
| PAN-SEARED DUCK BREAST                                                                                                                     | 46  |
| Served with roasted pumpkin purée, roasted garlic and rosemary pepitas, chargrilled asparagus with raspberry jus.                          |     |
| PRAWN <sup>M</sup> SPAGHETTI AL PESTO                                                                                                      | 42  |
| Finished with grated Grana Padano and fresh herbs.                                                                                         |     |
| PAN-FRIED BARRAMUNDI <sup>A</sup>                                                                                                          | 46  |
| Served with seasonal purée vegetables, and house-made herb butter.                                                                         |     |
| VEGAN RAVIOLI                                                                                                                              | 42  |
| Stuffed with vegan cheese, kale, mushrooms and truffle, finished in a spicy Napoli sauce with fresh basil.                                 |     |
| SIX ACRES CAESAR SALAD                                                                                                                     | 28  |
| Crisp cos lettuce with parmesan, croutons, crispy prosciutto & house Caesar dressing.                                                      |     |
| Add: Chicken Breast                                                                                                                        | \$8 |

FROM THE GRILL

|                                                                  |    |
|------------------------------------------------------------------|----|
| BEEF EYE FILLET   200G                                           | 52 |
| WAGYU BEEF RUMP MB8-9+   300G                                    | 52 |
| SCOTCH FILLET   300G                                             | 50 |
| SIRLOIN   300G                                                   | 48 |
| SAUCE (Includes one. Additional sauce \$3ea).                    |    |
| Shiraz-infused Red Wine Jus   Creamy Mushroom   Pink Peppercorn  |    |
| Horseradish Crème Fraîche   Aromatic Herb Butter   Dijon Mustard |    |

PREMIUM CUTS

|                                                         |     |
|---------------------------------------------------------|-----|
| Served with fries and a sauce of your choice            |     |
| IMPERIAL BLOSSOM WAGYU CUBE ROLL PURE BRED MB6-7   250G | 99* |
| FIVE FOUNDERS RIB EYE ON THE BONE MB2+   500G           | 99* |

SIDES

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| ROASTED SEASONAL VEGETABLES WITH SOUR CREAM                                                    | 18 |
| Seasonal roasted root vegetables with sour cream.                                              |    |
| CHARGRILLED BROCCOLINI                                                                         | 15 |
| Finished with mild hot honey and toasted sesame seeds .                                        |    |
| SIGNATURE CRUNCHY FRIES                                                                        | 15 |
| With truffle oil and grated parmesan.                                                          |    |
| CREAMY POTATO MASH                                                                             | 15 |
| Infused with garlic oil and aromatic crumbs.                                                   |    |
| WATERMELON SALAD                                                                               | 15 |
| Fresh watermelon, mesclun, sliced cucumber, pickled onion, mint, honey and olive oil dressing. |    |

DESSERT

|                                                                     |    |
|---------------------------------------------------------------------|----|
| SIX ACRES DECADENT CHOCOLATE PANNA COTTA                            | 20 |
| With fresh berries, hazelnut praline and meringue sheet.            |    |
| PISTACHIO CRÈME BRÛLÉE                                              | 20 |
| With crumbled pistachio praline.                                    |    |
| CINNAMON, APPLE & PEAR CRUMBLE                                      | 18 |
| With vanilla ice cream and salted caramel drizzle.                  |    |
| SIGNATURE CHEESE BOARD                                              | 32 |
| Dried fruit and nuts, lavosh, grissini, fig paste and strawberries. |    |