



Scan to book
your table.

CHEF’S DEGUSTATION

2 COURSES + APPETISER \$105*
3 COURSES + APPETISER \$116*
Minimum two people

Warm sourdough and house-made focaccia with truffle butter, olive oil and sweet balsamic reduction.

APPETISER

A taste of Sir Harry Wagyu Beef Striploin MB6-7.
OR Natural oysters^A served with mignonette dressing (2).

ENTRÉE

Peppered eye fillet beef carpaccio, truffle mayonnaise, lime, rocket, capers and Grana Padano.
OR Pan-seared scallops^I with roasted cauliflower purée, aromatic crumbs, orange segments and pan-fried prosciutto.

MAIN

Beef eye fillet 200G. Served with fries, salad and one sauce of your choice.
OR Barramundi^A. Served with seasonal purée, vegetables, and house-made herb butter.
OR Smoked paprika-crusteD marinated spatchcock served with sweet corn purée, fresh heirloom tomatoes and charred corn salsa, with chimichurri sauce.

DESSERT

Italian tiramisu served with coffee reduction and dusted with chocolate powder.
OR Pistachio crème brûlée with pistachio praline crumble.
OR Signature cheese board with dried fruit and nuts, lavosh, grissini, fig paste and strawberries.

À LA CARTE MENU

FOR THE TABLE

WARM SOURDOUGH BREAD AND HOUSE-MADE FOCACCIA	18
Served with truffle butter, extra virgin olive oil and sweet balsamic reduction.	
CHARCUTERIE BOARD	30
Dry aged meats, grilled vegetables, warm marinated olives, semi-dried tomatoes and herb crostini.	
OYSTERS ^A	7ea
Natural oysters ^A served with mignonette dressing, or Kilpatrick.	

ENTRÉE

PEPPERED EYE FILLET BEEF CARPACCIO	35
With truffle mayonnaise, lime, rocket, capers and grated Grana Padano.	
SEARED SCALLOPS ^I	32
Pan-seared scallops ^I with roasted cauliflower purée, aromatic crumbs, orange segments & pan-fried prosciutto.	
CREAMY PEA AND FETTA CROQUETTE	24
Served with lime and mint mayonnaise, and grated parmesan.	
GORGONZOLA RISOTTO	28
Creamy gorgonzola risotto topped with caramelised apples and crunchy prosciutto.	

MAIN

LOVE LOCAL SIGNATURE BURGER	28
100% Australian Angus beef, Australian cheese, soft milk bun, cos lettuce, tomato, pickles, and Love Local Signature Sauce. Served with fries.	
Add: Bacon / fried egg / beetroot / pineapple	+4ea
SMOKED PAPRIKA-CRUSTED MARINATED SPATCHCOCK	42
Half a spatchcock chicken served with sweet corn purée, fresh heirloom tomatoes and charred corn salsa, with chimichurri sauce.	
CONFIT DUCK LEG	44
Served with roasted pumpkin purée, baby beetroot, sautéed peas and orange jus.	
PAPPARDELLE & BRAISED SHORT RIB RAGÙ	42
Fresh pappardelle pasta with slow-cooked beef short rib in a rich and creamy red wine sauce, with herbs, roasted hazelnuts & grated parmesan.	
PAN-FRIED BARRAMUNDI ^A	46
Served with seasonal purée, vegetables, and house-made herb butter.	
VEGAN RAVIOLI	42
Stuffed with vegan cheese, kale, mushrooms and truffle in a spicy Napoli sauce and 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	48
SCOTCH FILLET 300G	48
WAGYU RUMP MB8-9+ 300G	48
SIRLOIN 300G	48
SAUCE OPTIONS (Includes one. Additional \$3ea).	
Shiraz-infused Red Wine Jus Creamy Forest Mushroom Pink Peppercorn Horseradish Crème Fraîche Aromatic Herb Butter Dijon Mustard	

PREMIUM CUTS

Served with fries and one sauce of your choice.	
SIR HARRY WAGYU BEEF STRIPLOIN MB6-7 250G	89*
GRASS-FED RIB EYE ON THE BONE 450G	79*

SIDES

ROASTED SEASONAL VEGETABLES	18
Seasonal roasted root vegetables with sour cream.	
CHARGRILLED BROCCOLINI	15
Finished with a sweet soy reduction & toasted sesame seeds.	
SIGNATURE CRUNCHY FRIES	15
With truffle oil & grated parmesan.	
CREAMY POTATO MASH	15
Creamy mash infused with garlic oil and aromatic crumbs.	
SIX ACRES ROCKET SALAD	15
Fresh rocket, grated parmesan, fresh sliced pear, toasted walnuts & balsamic vinegar.	

DESSERT

PISTACHIO CRÈME BRÛLÉE	20
Pistachio crème brûlée with pistachio praline crumble.	
CINNAMON, APPLE & PEAR CRUMBLE	18
With vanilla ice cream & salted caramel drizzle.	
ITALIAN TIRAMISU	20
Savoiardi biscuits, coffee, mascarpone cream, served with coffee reduction and dusted with cocoa powder.	
SIGNATURE CHEESE BOARD	32
Dried fruit and nuts, lavosh, grissini, fig paste and strawberries.	

Seafood origin: (A) = Australian; (I) = Imported; (M) = Mixed origin. Please notify your waiter of any allergies or dietary needs.
*No other offer or discount applies. We are unable to split bills. 10% Sunday surcharge | 15% public holiday surcharge.