

Six Acres RESTAURANT

FOR THE TABLE

WARM STONE BAKED SOURDOUGH AND HOUSE FOCACCIA	16
With truffle butter, olive oil and balsamic	
CHARCUTERIE BOARD	28
Salami, dry-aged meats, grilled vegetables, capsicum, marinated olives, semi-dried tomatoes and house focaccia	
SALT & PEPPER SQUID TENTACLE	28
With peri peri mayonnaise	
OYSTERS	6.5ea
Natural or Kilpatrick	

ENTRÉE

PEPPERED EYE FILLET BEEF CARPACCIO	32
Truffle mayonnaise, lime, rocket and Grana Padano	
FREMANTLE CHARGRILLED OCTOPUS	32
Panzanella salad, radicchio and chimichurri sauce	
CRISPY ZUCCHINI FLOWERS	24
Stuffed with cream cheese, saffron and sweet corn purée, slow cooked cherry tomatoes and coriander	

MAIN

CHIMICHURRI MARINATED SPATCHCOCK	41
Sweet corn and edamame salsa with toasted walnut salad	
WARM SALMON SALAD BOWL	38
Broccolini, avocado, sweet corn, cabbage, cashew nuts, quail egg	
FRESH EGG FETTUCINE PASTA WITH RAGU	38
Lamb and mushroom "ragu", shaved parmesan	
VEGAN RAVIOLI	38
Stuffed with vegan cheese, kale, truffle and mushrooms in a spicy Napoli sauce with fresh basil	
LOVE LOCAL SIGNATURE BURGER	25
With Rangers Valley Wagyu beef, Australian cheese, soft milk bun, cos lettuce, tomato, pickles, house-made burger sauce, served with fries	

FROM THE GRILL

BEEF EYE FILLET 200G	44
SCOTCH FILLET 300G	44
ANGUS BEEF RUMP MB 9+ 300G	44
FISH OF THE DAY	41

SAUCE (ONE SAUCE - COMPLIMENTARY | TWO SAUCES + \$3)
Shiraz-infused Red Wine Jus | Creamy Forest Mushroom | Pink Peppercorn
Horseradish Crème Fraîche | Aromatic Herb Butter | Whole Grain Mustard | Dijon Mustard

SIDES

CHARGRILLED BROCCOLINI	14
Sweet soy sauce and sesame seeds	
CHARGRILLED PUMPKIN	16
Yoghurt, chive oil and toasted hazelnuts	
SIGNATURE CRUNCHY FRIES	14
Parmigiano cheese and truffle oil	
HOUSE LEAF SALAD	12
With blistered cherry tomatoes and mustard dressing	
CREAMY POTATO MASH	12
With aromatic crumble	

DESSERT

SIX ACRES CHEESECAKE	18
White chocolate and pistachio cheesecake with fresh raspberries	
ITALIAN TIRAMISU	18
Espresso reduction, cocoa powder	
PAVLOVA	15
Meringue shell with light marshmallow centre, served with double cream and house-made mixed berry compote	