

# Hundred Acre Bar

## small goods [ gfo available ]

Mount zero olives [gf, ve]	8
San Daniele Prosciutto 100g, sourdough, Catalan tomato, e.v.o [df]	18
Olasagasti anchovies 48g, duck fat, cultured butter, tomato case, oregano, sourdough	28
Free range pork + pistachio terrine 140g, chutney, cornichons, cultured butter, sourdough [n]	24
Cheese board [3] soft, hard + blue quince, almonds, cultured butter, lavosh	30

## share plates

Beef cheek croquettes [4] piquillo pepper mayo	20
Whipped ricotta, truffle honey, dukkha, flatbread [v, gfo, n]	18
Spanish sizzling garlic + chilli Shark Bay prawns, sourdough	28
Charred eggplant, tahini, yuzu ponzu, furikake [ve, gf]	21
Korean fried chicken wings, puffed quinoa, sesame seeds, kimchi ranch [df]	22
Crispy Australian calamari, saltbush, sundried tomato aioli [gf, df]	23
Spiced lamb skewers [3] pomegranate dressing, pickled cucumber [gf, df]	21
Tempura zucchini flowers [3] goat cheese, lemon, honey, muhammara [v, n]	24

## pizza [ gluten free bases available + \$4 ]

Margherita, tomato sugo, fior di latte, basil [ v ]	22
Prosciutto, tomato sugo, fior di latte, parmesan, rocket	26
4 cheese, garlic base, fior di latte, gorgonzola dolce, provolone piccante taleggio [ v ]	28
Smoked ham, pineapple, tomato sugo, fior di latte, crispy bacon	26
Salami, tomato sugo, fior di latte, pecorino, sundried tomatoes, chilli oil	26

## main plates

Mooloolaba tiger prawn linguine, cherry tomatoes, garlic, chilli, pangrattato [gfo]	36
Jacks Creek Sirloin MS+3, 300g, Café de Paris, hand cut potatoes, rocket [gf]	49
Porcini mushroom risotto, mascarpone, asparagus, parmesan, truffle oil [ v, gf ]	34
Barramundi, lemon caper butter sauce, Kalamata, basil, tomato soffrito, greens [gf]	38
Free-range chicken schnitzel, celery + fennel slaw, dill ranch dressing, grana padano	29
Fish + chips, battered Daintree barramundi, hand cut potatoes , lemon myrtle salt, tartare	29
Angus cheeseburger, crispy bacon, cheddar, onion jam, zucchini pickles, chipotle sauce, chips [gfo]	25

## sides + salads

Caesar, caper dressing, cured yolk, parmesan, radish, pangrattato [v] <i>add chicken +6 add anchovies +6</i>	14
Charred hispi cabbage, kombu miso butter, cauliflower cream, XO, fried shallots [v, gf]	16
Broccolini, romesco, mandarin dressing, hazelnut, apple, mint [ve, gf, n]	16
Braised Brussels sprouts, muscatels, smoked maple almonds [ve, gf, n]	14
Chips, aioli [ v, df ]	11

## dessert

Rhubarb + apple crumble, cinnamon crème anglaise [v, n]	15
Sticky date pudding, brown butter toffee sauce, vanilla bean ice-cream [v]	15
Baileys chocolate mousse, raspberry hazelnut daquoise [gf, n]	15
Lemongrass + coconut panna cotta, passionfruit [ve, gf]	15

A limited menu is available between 3:00pm - 5:30pm Wednesday to Friday, please see Aperitivo Menu. All day dining available Saturday and Sunday. 15% surcharge on Public Holidays.

*We cannot guarantee a gluten-free environment for those with coeliac disease as there is a risk of cross-contamination.*

gf[gluten free] df [dairy free] n [contains nuts] v [vegetarian] ve [vegan} gfo [gluten free option]

are we friends?

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