

Half Acre

SMALL PLATES

MIXED OLIVES	8
ZA'ATAR BREAD, SMOKED BUTTER	11
HEIRLOOM TOMATO, BURRATA, CONFIT CHORIZO, NDUJA, BASIL	21
WHOLE CORN OFF THE COB, SMOKED ALMOND, HERBS, CHILLI, LIME DRESSING	18
WA SCALLOPS, LEBANESE ZUCCHINI, NATIVE GREENS, BALSAMIC VINAIGRETTE	24
ROCKMELON KINGFISH CRUDO, PRESERVED SUMAC TOMATO, SHISO, CORIANDER	24
OVEN BAKED SWEET POTATOES, LEMON MYRTLE, WHITE PEACHES, FRIED SAGE, MACADAMIA GRANOLA, SOUR CREAM	21
WOOD FIRED ROASTED CABBAGE, LENTILS JALAPENO CHIMICHURRI, TORCHED GOATS CHEESE	23
HARISSA ROASTED CAULIFLOWER, WHIPPED TAHINI, SUNFLOWER & WATTLESEED DUKKAH, PICKLED QUKE	21

LARGE PLATES

WOOD-FIRED GRILLED CHICKEN, KOHLRABI & CHILLI SLAW, SPICED LIME DRESSING	32
MACEDON DUCK AND CHARRED CABBAGE BALLOTINE, PEAS, BARBERRIES. GOLDEN BROTH	34
CRISPY SKIN BARRAMUNDI, WATERCRESS, VINE TOMATOES, CAPERS, CHERVIL, SMOKED CREAM	36
WOOD-FIRED LAMB, RAZ EL HANOUT, LABHNE, PICKLED HEIRLOOM RADISH, MINT, SUMAC SALT	36
GRASS-FED PORTERHOUSE (300g), BLACK GARLIC BUTTER, SALTBUUSH, JUS	39

SIDES

FRIED SEBAGO POTATO, BBQ SAUCE, SALTBUUSH	11
LEAFY SALAD, FINGERLIME DRESSING, FRESH HERBS	11
RADICCHIO SALAD, FLAMED GRAPES, SPICED PEPITAS, VERJUICE DRESSING, MINT	16

DESSERT

CHOCOLATE NEMESIS, WHIPPED CRÈME FRAICHE, SALTED TAHINI CARAMEL	16
LEMON MYRTLE AND CHARRED BLUEBERRY CHEESECAKE, DAVISON PLUM	16
SAFFRON CHARRED PEAR, SEEDED BUCKWHEAT CRUMB, VANILLA ICE CREAM, CASHEW PRALINE CREAM	16

HALF ACRE SET MENU – WHOLE TABLE ONLY

65PP

ZA'ATAR BREAD, SMOKED BUTTER
WHOLE CORN ON THE COB, SMOKED ALMOND, HERBS, CHILLI, LIME DRESSING
HARISSA ROASTED CAULIFLOWER, WHIPPED TAHINI, SUNFLOWER AND WATTLESEED DUKKAH, PICKLED QUKE
WOOD FIRED ROASTED CABBAGE, LENTILS JALAPENOS CHIMICHURRI, TORCHED GOATS CHEESE
WOOD-FIRED GRILLED CHICKEN, KOHLRABI & CHILLI SLAW, SPICED LIME DRESSING
FRIED SEBAGO POTATO, BBQ SAUCE, SALTBUUSH
LEAFY SALAD, FINGERLIME DRESSING, FRESH HERBS
CHOCOLATE NEMESIS, WHIPPED CRÈME FRAICHE, SALTED TAHINI CARAMEL

FULL ACRE SET MENU – WHOLE TABLE ONLY

85PP

ZA'ATAR BREAD, SMOKED BUTTER
WHOLE CORN ON THE COB, SMOKED ALMOND, HERBS, CHILLI, LIME DRESSING
ROCKMELON KINGFISH CRUDO, PRESERVED SUMAC TOMATO, SHISO, CORIANDER
HARISSA ROASTED CAULIFLOWER, WHIPPED TAHINI, SUNFLOWER AND WATTLESEED DUKKAH, PICKLED QUKE
WOOD FIRED ROASTED CABBAGE, LENTILS JALAPENOS CHIMICHURRI, TORCHED GOATS CHEESE
GRASS-FED PORTERHOUSE (300g), BLACK GARLIC BUTTER, SALTBUUSH, JUS
WOOD-FIRED GRILLED CHICKEN, KOHLRABI & CHILLI SLAW, SPICED LIME DRESSING
FRIED SEBAGO POTATO, BBQ SAUCE, SALTBUUSH
LEAFY SALAD, FINGERLIME DRESSING, FRESH HERBS
CHOCOLATE NEMESIS, WHIPPED CRÈME FRAICHE, SALTED TAHINI CARAMEL