

Six Acres RESTAURANT

CHEF'S DEGUSTATION

2 COURSES + APPETISER \$105*

3 COURSES + APPETISER \$116*

Minimum two people

House sourdough and foccacia with truffle butter, olive oil and balsamic reduction

APPETISER

A taste of Sir Harry Wagyu Beef Striploin MB8-9

OR Natural oysters served with mignonette dressing (A) (2)

ENTRÉE

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

OR Seared tuna (I), toasted sesame seeds, mixed cabbage, cucumber and edamame salad, fresh spring onion, sweet soy reduction, lime and Kewpie mayonnaise

MAIN

Beef eye fillet 200G. Served with fries, salad and a sauce of your choice

OR Fish of the day (A). Served with daily sauce or purée, and garnishes

OR Chimichurri marinated spatchcock with sweet corn and edamame salsa with toasted walnut salad

DESSERT

Lemon panna cotta served with white chocolate crumble, fresh raspberries and mint

OR Italian tiramisu with espresso reduction, cocoa powder

OR Signature cheese board with dried fruit and nuts, lavosh, grissini, fig paste and strawberries

À LA CARTE MENU

FOR THE TABLE

WARM STONE BAKED SOURDOUGH AND HOUSE FOCACCIA 18

Truffle butter, olive oil and balsamic reduction

CHARCUTERIE BOARD 31

Dry-aged meats, grilled vegetables, marinated olives, semi-dried tomatoes and parmesan crostini

SIX ACRES 'STEAK TARTARE' 34

Quail egg yolk, condiments and garlic crostini

OYSTERS (A) 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 TUNA (I) 35

Toasted sesame seeds, mixed cabbage, cucumber and edamame salad, fresh spring onion, sweet soy reduction, lime and Kewpie mayonnaise

RISOTTO AL LIMONE 29

Lemon risotto, chilli garlic prawns (M)

CRISPY ZUCCHINI FLOWERS 26

Stuffed with cream cheese, saffron and sweet corn purée, slow-cooked cherry tomatoes and coriander

MAIN

CHIMICHURRI MARINATED SPATCHCOCK 46

Sweet corn and edamame salsa with toasted walnut salad

CONFIT DUCK LEG 42

Served with roasted pumpkin purée, baby beetroot, grilled spring onion and orange jus

FETTUCCINE ALLA PIEMONTESE 42

Creamy sauce, sautéed wild mushrooms, nutmeg, grated Grana Padano

WARM SALMON (A) SALAD BOWL 42

Broccolini, avocado, sweet corn, mixed cabbage, cashew nuts, soft-boiled quail egg with sesame dressing

VEGAN RAVIOLI 42

Stuffed with vegan cheese, kale, mushrooms and truffle in a spicy Napoli sauce with fresh basil leaves

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

FROM THE GRILL

RIB-EYE ON THE BONE 450G 76

BEEF EYE FILLET 200G 48

SCOTCH FILLET 300G 48

ANGUS BEEF RUMP MB9+ 300G 48

FISH OF THE DAY (A) 46

SAUCE

Shiraz-infused Red Wine Jus | Creamy Forest Mushroom | Pink Peppercorn Horseradish Crème Fraîche | Aromatic Herb Butter | Whole Grain Mustard

PREMIUM CUTS

Served with fries and a sauce of your choice

SIR HARRY WAGYU BEEF STRIPLOIN MB8-9 250G 95*

ICON XB WAGYU CUBE MB6-7 | 250G 95*

SIDES

CHARGRILLED BROCCOLINI 15

Sweet soy reduction and sesame seeds

CHARGRILLED PUMPKIN 18

Yoghurt, chive oil and toasted hazelnuts

SIGNATURE CRUNCHY FRIES 15

Parmigiano cheese and truffle oil

SEASONAL AUTUMN SALAD 15

Rocket, crumbled fetta, walnuts and pomegranate seeds

CREAMY POTATO MASH 15

Garlic oil and aromatic crumble

GRILLED ASPARAGUS 18

Lemon ricotta and toasted pine nuts

DESSERT

PISTACHIO FONDANT 22

Dark chocolate lava cake with pistachio filling, vanilla ice cream and pistachio praline

LEMON PANNA COTTA 20

Served with white chocolate crumble, fresh raspberries and mint

ITALIAN TIRAMISU 20

Espresso reduction, cocoa powder

SIGNATURE CHEESE BOARD 35

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.