



Scan to book
your table.

CHEF’S DEGUSTATION

2 COURSES + APPETISER \$109*
3 COURSES + APPETISER \$119*
Minimum two people

Sourdough and house-made focaccia served with garlic butter, olive oil and balsamic reduction.

APPETISER

A taste of Imperial Blossom Wagyu Cube Roll MB6-7.

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

OR Slow-roasted pork belly lacquered with a sticky bourbon glaze, with fresh coriander and a shaved fennel & apple salad.

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.

OR Charcuterie board with dry-aged meats, grilled vegetables, marinated olives, semi-dried tomatoes and herb crostini.

MAIN

Beef eye fillet* | 200G. (Does not include sides).

OR Pan-fried barramundi^A served with seasonal purée vegetables, and house-made herb butter.

OR Roasted chicken maryland supreme with sweetcorn purée, medley of confit cherry tomatoes, charred corn, edamame and toasted cashews, served with chimichurri sauce.

OR Prawn^M spaghetti al pesto, finished with grated Grana Padano and fresh herbs.

DESSERT

Six Acres decadent chocolate panna cotta with fresh berries, hazelnut praline and meringue sheet.

OR Pistachio crème brûlée with pistachio praline crumble.

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

À LA CARTE MENU

FOR THE TABLE

WARM SOURDOUGH BREAD AND HOUSE-MADE FOCACCIA 18
Served with garlic butter, olive oil and balsamic reduction.

CHARCUTERIE BOARD 30
Dry-aged meats, grilled vegetables, marinated olives, semi-dried tomatoes and herb 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 SCALLOPS^I 32
Pan-seared scallops^I with roasted cauliflower purée, aromatic crumbs, orange segments and pan-fried prosciutto.

CREAMY PEA AND FETTA CROQUETTES 24
Croquettes served with lime and mint mayonnaise, and grated parmesan.

BOURBON-GLAZED PORK BELLY 32
Slow-roasted pork belly lacquered with a sticky bourbon glaze, with fresh coriander and a shaved fennel & apple salad.

TOMATO RISOTTO 28
Stracciatella, roasted heirloom cherry tomatoes, garlic and herb pangritata.

MAIN

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.

Add: Angus beef patty +8
Bacon +6
Fried egg | Beetroot | Pineapple +4

ROASTED CHICKEN MARYLAND SUPREME 42
Sweetcorn purée, medley of confit cherry tomatoes, charred corn, edamame and toasted cashews, served with chimichurri sauce.

PAN-SEARED DUCK BREAST 46
Served with roasted pumpkin purée, roasted garlic and rosemary pepitas, chargrilled asparagus with raspberry jus.

PRAWN^M SPAGHETTI AL PESTO 42
Finished with grated Grana Padano and fresh herbs.

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, finished in a spicy Napoli sauce with 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 52
WAGYU BEEF RUMP MB8-9+ | 300G 52
SCOTCH FILLET | 300G 50
SIRLOIN | 300G 48

SAUCE (Includes one. Additional sauce \$3ea).
Shiraz-infused Red Wine Jus | Creamy Mushroom | Pink Peppercorn
Horseradish Crème Fraîche | Aromatic Herb Butter | Dijon Mustard

PREMIUM CUTS

Served with fries and a sauce of your choice

IMPERIAL BLOSSOM WAGYU CUBE ROLL PURE BRED MB6-7 | 250G 99*
FIVE FOUNDERS RIB EYE ON THE BONE MB2+ | 500G 99*

SIDES

ROASTED SEASONAL VEGETABLES WITH SOUR CREAM 18
Seasonal roasted root vegetables with sour cream.

CHARGRILLED BROCCOLINI 15
Finished with mild hot honey and toasted sesame seeds .

SIGNATURE CRUNCHY FRIES 15
With truffle oil and grated parmesan.

CREAMY POTATO MASH 15
Infused with garlic oil and aromatic crumbs.

WATERMELON SALAD 15
Fresh watermelon, mesclun, sliced cucumber, pickled onion, mint, honey and olive oil dressing.

DESSERT

SIX ACRES DECADENT CHOCOLATE PANNA COTTA 20
With fresh berries, hazelnut praline and meringue sheet.

PISTACHIO CRÈME BRÛLÉE 20
With crumbled pistachio praline.

CINNAMON, APPLE & PEAR CRUMBLE 18
With vanilla ice cream and salted caramel drizzle.

SIGNATURE CHEESE BOARD 32
Dried fruit and nuts, lavosh, grissini, fig paste and strawberries.