

Half Acre

Flat bread, herbs, smoked butter	7
Whole corn off the cob, herbs, chilli lime dressing	12
Grilled cabbage, torched goat cheese, chimichurri	12
Roasted Kent Pumpkin, blood orange, thyme, spiced pepita	14
Roasted Cauliflower, dukkah, tahini	14
Oven-dried tomatoes, stracciatella, burnt chill, basil, olive tapenade	16
Grilled king prawns (3), harissa oil, zucchini tzatziki	22
Grilled hanger, burnt leek, romesco	31
Scotch Fillet, pancetta, celeriac, horseradish	35
½ chicken, morels, oyster mushrooms	30
Flathead fillet, pickled carrot, okra	27
Wood grill whole baby barramundi, herbed salsa with barberries and olives	32
Leafy salad, chamomile dressing	10
Grilled nashi pear, radicchio, roasted walnut, arugula parsley salad	14
Fried kipfler potatoes, saltbush salt, homemade BBQ sauce	8
PIZZA	
Margherita - tomato, fior di latte, fresh basil	19
Prosciutto, tomato, fior di latte, grilled artichokes, sage	22
Smoked potato, taleggio, grilled leek, garlic, fresh rosemary	21
Salami, mozzarella, fresh basil, burnt chili	22
Pancetta, tomato, fior di latte, egg, black pepper, oregano	24
Porcini & Oyster mushrooms, fior di latte, truffle oil, parmesan, fresh thyme	24
DESSERT	
Woodfired Pineapple, pecan crumble, yogurt ice cream	12
Chocolate nemesis, creme fraiche cream, dulce de leche	13

If you have any allergies or dietary requirements please see one of our staff.