

A LA CARTE BRUNCH MENU

BAR BITES

Italian Baked Meatballs *D, G*

Herbed ground meat, marinara sauce, parmesan, basil leaves, cherry tomatoes

Asian BBQ Chicken Wings *G, D, SO*

Crunchy salad, blue cheese sauce

Fritto Misto *G, S, M, E*

Calamari, prawns, cod fish, zucchini, tartar sauce

Charcuterie Selection *D, G, N*

Assorted cold cuts, cheese selections, berry compote, tomato pesto, chimichurri, fresh berries, & crackers

SALAD, SOUP & STARTERS

French Onion Soup *G, D*

Beef broth, caramelized onion, horseradish & gruyère crouton

Minestrone Soup With Pesto *V, D, N, G*

Vegetable broth, chifferi pasta, celery, carrot, basil pesto

Acres Caesar Salad (Chicken/Prawns)

G, D, S, N, SO, M, E

Crisp romaine, anchovies, veal bacon, garlic croutons, parmesan shavings, quail eggs, & Caesar dressing

Greek Salad in Roots Style *G, D, N*

Crispy pita bread, tzatziki sauce, crumbled feta, kalamata olives, capsicum, tomatoes, cucumber, red onion, pine nuts, mint leaves

Poke Bowl *S, SO, E*

Norwegian salmon or kani kamaboko or yellowfin tuna, avocado, cucumber, seasoned rice, nori, edamame, togarashi mayo & sesame seeds shoyu

Eggplant Parmigiana *V, D, G*

Italian eggplant, mozzarella cheese, parmesan, plum tomatoes, basil leaves

BETWEEN BREADS

All sandwiches served with a choice of French fries and mesclun salad

Acres Burger *G, D, M, E*

Queensland MB4 Wagyu beef burger, BLT crispy shallot, triple cheddar, chipotle mayonnaise

Steak Sandwich *G, D, M, E*

Sliced black Angus striploin, mustard mayonnaise, onion confit, French baguette

Chicken Tikka Wrap *G, D*

Tandoor-marinated chicken, garlic mint sauce, sliced onion and coriander

FROM THE OVEN

Available as Pizza or Calzone

Margherita *G, D, V*

Tomato sauce, mozzarella, cherry tomatoes, basil

Pepperoni *G, D*

Tomato sauce, mozzarella, beef pepperoni, dry chili pepper

Acres Signature *G, D*

Tomato sauce, mozzarella, braised short ribs, caramelized onions, rocket leaves

PASTA

Seafood Linguini *G, D, S, E*

Mixed seafood, datterino tomato fondue, pecorino, capers, pepperoncino, basil leaves

Tagliatelle Pesto *D, N, G, E*

Tagliatelle pasta, basil pesto, parmesan cheese, pine seeds, semi-dried wine, tomatoes

Risotto ai Funghi *D, A*

Arborio rice, wild mushrooms, black truffle, green peas

Risotto Pomodoro *V*

San Marzano tomatoes, cherry tomatoes, Arborio rice, extra virgin olive oil, basil leaves

MAINS

Tofu Cacciatore *V, SO, G*

Tofu, onion, tomato, bell peppers, black olives

Pollo Alla Diavola *D, GF*

Roasted corn-fed chicken, herbed potatoes, dried chili pepper, minted spicy sauce, wine tomatoes

Mediterranean Seabass *G, D, N, S*

Herb-crusted seabass fillet, potatoes, asparagus, sundried tomato pesto, chimichurri

Spicy Garlic Gambas *D, S*

Buttered prawns, herb oil, roasted garlic, steamed rice

Nasi Goreng *S, P, E, SO*

Prawn and sambal fried rice, chicken satay, fried egg, pickled veggies, peanut sauce

Butter Chicken *D, G, N*

Chicken tikka, tomato cashew gravy, steamed rice, naan bread

FROM THE GRILL

(Served with Acres Salad)

Certified Angus Beef Rib Eye

Certified Angus Beef Tenderloin

Australian Double Cutlets

Norwegian Salmon

TO COMPLIMENT

Sides

Steamed veggies *V*

Sautéed baby spinach *V*

Mashed potato *V, D*

French fries *V*

Potato wedges *V, D*

Steak fries *V*

Sauces

Chimichurri *V*

Green peppercorn sauce *D, G*

Mushroom sauce *D, G*

Red wine jus *A, D, G*

Lemon butter *D*

DESSERTS

Tiramisu *G, D, E*

Savory biscuits, mascarpone cheese, espresso, cocoa

Crème Brûlée *D, E, G*

Madagascar vanilla custard, fresh berries, herb biscotti

Carrot Cake *G, D, N*

Cream cheese, walnut crumble, candied walnut, caramelized carrots

Nougat Glacé *G, N*

Raspberry coulis, milk chocolate crémeux, assorted dried fruits & nuts, fresh berries

Tropical Fruit Platter *GF*

Platter of fresh seasonal fruits

A LA CARTE BRUNCH MENU

WINE

Cuvée Sabourin, Sauvignon Blanc, Côtes de Gascogne IGP, France

Cuvée Sabourin Rosé Blush, Pays d'Oc IGP, France

Cuvée Sabourin Cabernet Sauvignon, Pays d'Oc IGP, France

MIXOLOGY

Iron Sour

Vodka, limoncello, fresh lemon juice, lemongrass syrup, egg white, orange bitters

Pink Frozen Margarita

Tequila, triple sec, lemon sour, grenadine

Espresso Martini

Vodka, coffee liqueur, espresso, coffee beans

BEER

Heineken (*bottle*)

SPIRITS

Johnnie Walker Red Label Whiskey

Tito's Vodka

Bombay Sapphire Gin

Jose Cuervo Especial Silver Tequila

Bacardi White Rum

JUICES

Orange, pineapple, watermelon

SOFT DRINKS

Coca-Cola, Coca-Cola Zero, Diet Coke, Fanta, Sprite, Iced Tea, Ginger Ale, Tonic, Soda, Bitter lemon

WATER

Local Still Water

DRY MIXOLOGY

Classic Mojito

With lemon juice, lime wheels, mint, topped with soda water

Magico

Fresh passion fruit, orange, pineapple, vanilla syrup

HOT BEVERAGES

Americano, Espresso, Tea selection