Lunch menu



SHARE		MAINS	
acre sharing plate - 2-4 people - cured meats,		acre pesto spaghetti (vg)	24
green olives, cold smoked salmon, cheeses (3),		Smoked beetroot, roasted pumpkin salad,	
relish and crisp bread	36	ricotta (v)	21
		add; chicken	5
Local burrata, heirloom tomatoes with crisp		Seafood marinara linguine	28
bread (v)	15	Flathead & chips, tartar, side salad	26
Buffalo chicken wings, spicy mayo	12	Grilled chicken Maryland, ratatouille, salsa	
Kingfish crudo, grapefruit, cucumber	18	verde, side salad	24
Fried calamari	15	Pork cotoletta, red wine jus, Italian coleslaw	26
Baked eggplant, passata, golden raisins, cashew		Double Wagyu cheeseburger, fried onion rings,	
cheese, pine nut, chilli (vg)	14	house burger sauce, onion jam, dill pickle	
		with chips	24
acre focaccia with cold pressed olive oil	8	220gm Wagyu minute steak, roasted potatoes,	
Pea hummus dip, pesto dressing	10	side salad red wine jus	28
Taramasalata	12		
Mortadella	9		
Prosciutto	9	SIDES	
		Mixed lead salad (vg)	6
		Fries	6
PIZZA (gfr)	16	Baked potatoes	9
Vegana (v) - pumpkin and kale, fetta	10	Almond and honey carrot	8
Margherita (v) - tomato base, cheese, basil,	18		
mozzarella			
Marinara - tomato base, seafood, mozzarella	24	SOMETHING SWEET	0
Diavola - tomato base, spicy nduja, caper	22	Coconut panna cotta macerated red fruit	8
berries, chilli pickles, mozzarella	44	Tiramisu	8
Mortadella - tomato base, mortadella,	0.4	Flourless chocolate cake	9
rosemary potatoes, mozzarella	21		
Prosciutto - tomatobase, prosciutto,	24	CHEESE	46470
rocket, mozzarella	ΔT		16/30
		Local cheese (3), dried fruit, quince, crisp	
Providence, hydroponics & garden and chickens		bread	
Our chicken, eggs, bacon, beef, pork and			
lamb are a mix of free-range, chemical free,		KIDS	10
sow-stall free and/or RSPCA-approved. We		Spaghetti napolitana (v) Margarita pizza (v)	10
prioritise NSW and Victorian farms for our		Fish & chips Chicken fingers & chips	
produce. We feed our chickens kitchen scrap		Beef slider & chips	
organics and supplement with chicken feed.			
Our hydroponics are a snapshot of our Burwood			
(VIC) high-intensity greenhouse and we utilise		PLEASE CHECK OUR DISPLAYS FOR OUR HAND MADE	
some of the leafy greens, micro herbs etc in		FRESH SAVOURY & SWEET PASTRIES, SANDWICHES,	
our dishes		SALADS & GELATO	

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GFR = gluten free on request, V = vegetarian,

VG= vegan, DFR = dairy free on request

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Drinks menu



COCKTAILS

Mimosa | proscco & fresh OJ 12 acre Spritz 16 Gin Tonico 16 Pimms Cup | fresh fruit 16 Virgin Mary 12 Add Vodka 6 acre espresso martini 18

BUBBLY & WINE

Baptiste | sparkling cuvée 9 / 36 Bombshell | Pinot Grigio 10 / 39 Teusner tap | Riesling 10 Teusner tap | Rose 10 Dolly | Rosé 9 / 36 Papi | Shiraz 11 / 39

COFFEE

House blend reg / 1rg 4.2 / 5 Plant based milk +0.5 Spiced chai latte 6 Hot dark chocolate 6 Iced latte / iced long black 5.5 Iced coffee 7.5

TEAS & INFUSIONS 5

Immune | aniseed myrtle, olive leaf, rose-hip Antioxidant | lemon, ginger, lemon myrtle Unwind | lemongrass, lemon myrtle, peppermint acre rosie mint Australian breakfast / French Earl Grey

JUICES - ALL ORGANIC 8
Cloudy Apple
Orange
Botanical - apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger
Immunity - orange, carrot, pineapple, celery, turmeric, lemon
Roots - beetroot, apple, lemon, ginger

DOUBLE SCOOP SHAKES Mango coconut 10 Choc hazelnut 10 Cookies & cream 10 Kids 6

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