



QUARTER ACRE

Welcome to Quarter Acre, our home away from home.
We're grateful you chose to spend your evening with us.

Sit back, relax, and indulge!

SPARKLING WINE

By the Glass

	148ml
Bisot "Jeio" Prosecco	14
Jansz "Premium Rosé" Tasmania	18
Peregrine "Method Traditional" Central Otago	24
Roederer "Collection 244" Champagne	30

COCKTAILS

Something to wet your whistle

Jungle Juice Lo-Fi Gentian Amaro + passionfruit + almond	16
Graceful Escape Scapegrace Gin + grapefruit + rosemary	14
Orange Roughy Cazadores Reposado Tequila + blood orange + cinnamon	15
Pushing Up Daisies Don Fulano "Fuerte" Tequila + Lillet Blanc + meyer lemon	18
Red Eye Flight Angel's Envy Bourbon + Campari + espresso	16
Pacific Orchard IWA1 45 Japanese Whiskey + anjou pear + thyme	18
Jersey Nouveau Laird's Applejack + Woodford Reserve Bourbon + absinthe	16

SNACKS

Bites for the table

	Price per piece
Curried EGG SALAD black rice crisp + smoked trout roe	3
SAUSAGE Roll green tomato ketchup	4
FISH on Chip smoked kingfish + caviar + citrus mayo	5
Fried Spring GNUDI pea purée + bitter lemon	4

APPETIZERS

Smoked BEEF Tartar* olive oil emulsion + black mustard + crispy shallots	24
Kingfish CEVICHE* coconut + lime + chili jam	24
The ONION potato chips + caramelized onion dip	18
RABBIT Rillettes sour radish + mustard cream + flax seed cracker	22
B.L.T. pork jowl pepper bacon + baby lettuce + semi-dried tomato + brioche	21
Fired OCTOPUS* field peas + smoked tomato sauce + roquette	24

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ENTRÉES

Beef STRIPLOIN* Heritage Angus + crunchy potato rose + charred beet + truffle jus	56
Sunchoke LINGUINE prosciutto + black olive + lemon	36
Winter ROOTS salsify + celtuce + garlic butter + mushroom jam	30
Grilled SEA BASS forbidden rice + pumpkin coconut velouté + pomelo chutney	44
Braised VENISON Osso Bucco farro + rutabega + orange marmalade + tarragon	44
Hot-smoked Glory Bay SALMON* fried bread + sea and soil lettuce + turnip + shallot cream	42

EXTRAS

Fried POTATO CHUNKS rosemary seasoning	Seasonal PEAS charred snap pea + sunflower seed crunch	Kindova CAESAR parmesan dressing + anchovy + croutons
12	12	12

SWEET WINE

	60ml
Campbell's Rutherglen Muscat	12
Ramos Pinto "10 Year" Tawny Port	15
Royal Tokaji "5 Puttonyos" Tokaji, Hungary 2017	24
Quinta de Pesos Carcavelos 1994	22

COFFEE

Espresso	4
Latte, Cappuccino, Flat White	5
French Press for One	4
Hot Tea from Rakkasan Tea Company	5

DESSERTS

Or as we say, "pudding"

Campfire S'MORES chocolate layer cake + beach caramel + sourdough ice cream	14
STRAWBERRIES custard + jelly + ginger ice cream + brandy snap	14
Sesame CRÈME BRÛLÉE sweet parsnip chips + cold sesame crème	14
MANGO Royale biscoff cookie + condensed cream whip + citrus syrup	14

Ask us
about reserving a piece from
our selection of dry-aged beef

