WELCOME

We're here to bring you farm to table produce, not just what we grow, but produce from many other small local family farms. Our menu is best enjoyed sharing, family style.

COBBLEDICK - NGERINGA - 30 ACRES CERAVOLO ORCHARDS - TWEEDVALE

SMALL PLATES

Hiramasa Kingfish ceviche, avocado, coconut milk, grapefruit, blue corn tortilla, finger lime, shishito. 26

Chargrilled Ngeringa carrots, hummus, dukka, chimichurri.

16

28

24

18

16

Southern rock lobster arancini with lemon saffron aioli, butter poached tail, tarragon, wild garlic. *

Rare steak tartare burger with cornichons, capers, mustard greens, artichoke chips, yolk.

Nduja bolognaise stuffed potato donut, whipped ricotta, honey, black garlic fried basil. *

Red lentil curry, fried potatoes, mango chutney, green sauce, yoghurt, tarka.

Please advise our staff of any allergies or dietary requirements as not all ingredients are listed.

Not available gluten free option *

LARGE PLATES

Chargrilled 400g grass feed flank steak, garlic butter, chimichurri, house fries.

45

Goulburn whole river trout chargrilled, wilted Ngeringa greens, lemon, curry butter, capers.

36

House made fettuccini, pea puree, sautéed leeks, broccoli greens, Jerusalem artichoke, green garlic, burrata.

27

Spiced lamb kofta, miso braised butter beans, wilted leaves, gremolata.

27

Chargrilled pork chop, brown sugar and soy, curry butter, Branston pickle, carrot and swede mash, fried shallots.

36

Chargrilled saltbush lamb rump, burnt cabbage puree, pickled currents, pepitas, honey fermented radicchio.

38

Sous vide chicken breast, wood oven potato gratin, demi-glace tarragon oil, truffle emulsion, king mushroom.

28

SA prawn meat, campanelle pasta, olive oil, wild garlic, green house tomatoes, basil, fermented chilli.

It's not pizza!

90% hydration semi sourdough flat bread, pan cooked in the wood oven. * With confit garlic, Marino meats, local cheese, seasonal veg. 24



SIDES

House fries, confit garlic, paprika, herb salt, crème fraiche.	12
Wood roasted cauliflower, bechamel sauce, Section 28 Monforte. *	14
Wood roasted pumpkin, Woodside goat's chèvre, our honey, spiced seeds.	16
Sugarloaf cabbage puree, wilted greens, crispy bacon crumb.	12

FEED ME...

Let our chefs set the menu and feed you a family style 4 courses featuring some of 30 Acres' favourites. 65pp

PLEASE SEE OUR DISPLAY FOR DESSERTS AND BAKERY SWEET TREATS...

DINNER FRIDAY & SATURDAY NIGHTS