

SENIORS

Substitute salad and chats for mash and vegetables Add \$4.00

Chicken Parmigiana	\$20.00
Salad and chats	
Chicken Schnitzel	\$18.00
Salad, chats and gravy	
Fish and Chats	\$20.00
Grilled barramundi, salad, chats and tartare sauce	
Char Grilled Minute Steak	\$22.00
With salad and chats. Choose a sauce – creamy mushroom, peppercorn, red wine jus, gravy, garlic butter	
Corned Beef	\$20.00
Mash, vegetables and creamy mustard sauce	
Eggplant Parmigiana • V, VGO	\$18.00
Roasted red capsicum, Napoli sauce, bocconcini cheese, salad and chats	
Creamy Pumpkin Spaghetti	\$20.00
Spaghetti tossed with roast pumpkin, toasted pine nuts, sage, cream and parmesan cheese	
Roast Vegetable Risotto • V, VGO	\$18.00
Arborio rice tossed with mixed roasted vegetables, Napoli sauce, herbs and parmesan cheese	
Add chicken \$5.00 • Add squid \$6.00 • Add prawns \$7.00	
Traditional Beef Bolognese	\$18.00
Spaghetti and shaved parmesan cheese	
Classic Caesar Salad	\$17.00
Cos lettuce, bacon, croutons, parmesan cheese, anchovies and poached egg	
Add chicken \$5.00 • Add squid \$6.00 • Add prawns \$7.00	
Char Grilled Lamb Kebabs	\$20.00
Pita bread, hummus, Middle Eastern salad and chats	
Lambs Fry and Bacon	\$16.00
Mash, vegetables and onion gravy	

V • Vegetarian VGO • Vegan Option Available

KIDS

Only Available To Kids Under 12 years old

All Items \$14.50

Includes a Kids Fruit Box or Soft Drink and Ice Cream

Grilled Chicken Tenders
Mash and vegetables
Chicken Schnitzel
Chats and salad
Chicken Parmigiana
Chats and salad
Cheeseburger and Chats
Spaghetti Bolognese
Parmesan cheese
Spaghetti Napoli • V
Parmesan cheese
Vegetable Fried Rice • V

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50 ACRES GLUTEN FREE MENU FOOD

Please note that while we take care in preparing and cooking our meals to customer requirements we are not a 100% allergen free kitchen.

Please advise your wait staff of any allergies or intolerances when ordering so that adequate precautions can be taken.



STARTERS

Rustic Garlic Bread • V	\$10.00
Add cheese \$3.00	
Soup of The Day • V	\$12.00
Chef's homemade soup and warm seeded bread	
Duo of Dips • V	\$16.00
Seasonal homemade dips, marinated olives and seeded bread	
Tomato Bruschetta • V	\$16.00
Ricotta, garlic, chives and balsamic glaze	
Grilled Saganaki • V	\$15.00
Tomato relish and lemon	
Marinated Chicken Skewers	\$18.00
Satay dipping sauce	
Grilled King Prawns	\$20.00
Balsamic, chilli garlic oil, toasted bread and lemon	

LIGHT LUNCH

Available at lunch time only.

50 Acres BLT	\$18.00
Ciabatta bread with grilled bacon, cos lettuce, tomato, aioli and chats	
Add egg \$5.00 • Add bacon \$3.00 • Add Swiss cheese \$2.00	
Quinoa, Pear and Walnut Salad • V	\$20.00
Rocket, quinoa, pear, candied walnuts and parmesan cheese tossed with honey mustard dressing	
Thai Basil Chicken • V	\$21.00
Stir fried chicken mince, onion, chilli, garlic, Thai basil, sweet and salty sauce and steamed rice	

PANS

Creamy Pumpkin Spaghetti	\$30.00
Spaghetti tossed with roast pumpkin, toasted pine nuts, sage, cream and parmesan cheese	
Chilli and Garlic Prawn Spaghetti	\$32.00
Pasta tossed in chilli, red onion, cherry tomato, basil, garlic butter sauce and parmesan cheese	
Roast Vegetable Risotto • V, VGO	\$28.00
Arborio rice tossed with mixed roasted vegetables, Napoli sauce, herbs and parmesan cheese	
Add chicken \$6.00 • Add squid \$8.00 • Add prawns \$9.00	

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CLASSICS

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50 Acres Beef Burger	\$26.00
Bacon, cheese, red onion, pickles, garlic aioli and chats	
Falafel Burger • V, VGO	\$26.00
Cos lettuce, pickles, tomato, hummus and chats	
Cajun Chicken Burger	\$26.00
Cos lettuce, bacon, cheese, grilled pineapple, tomato relish and chats	
Spring Creek Barramundi	\$35.00
Grilled barramundi, salad, chats, tartare sauce and lemon	
Panko Crumbed Chicken Parmigiana	\$30.00
Leg ham, Napoli sauce, mozzarella cheese, house salad and chats	
Panko Crumbed Chicken Schnitzel	\$28.00
House salad, chats and gravy	
Eggplant Parmigiana • V, VGO	\$28.00
Roasted red capsicum, Napoli sauce, bocconcini cheese, salad and chats	

SALADS

Additions to any salad.

Chicken \$6.00 • Lemon Pepper Squid \$8.00 • Prawns (5) \$9.00

50 Acres Caesar Salad	\$23.00
Cos lettuce, bacon, croutons, parmesan cheese, anchovies and poached egg	
Roast Pumpkin and Quinoa Salad • V, VGO	\$24.00
Spinach, pumpkin, tri colour quinoa, cherry tomato, dried cranberries, fetta, toasted pine nuts and balsamic dressing	
Za'atar Cauliflower Salad • V	\$25.00
Roast cauliflower, chickpeas, pomegranate seeds, red onion, raisins, parsley, toasted pistachios and tahini yoghurt dressing	

MAINS

300g Southern Ranges Grassfed Porterhouse Steak Marble Score 2+	\$48.00
Cooked to your liking	
Choose a side – salad and chats or mash and steamed vegetables	
Choose a sauce – creamy mushroom, peppercorn, red wine jus, gravy, garlic butter	
300g Victorian Grassfed Rump Steak Marble Score 2+	\$42.00
Cooked to your liking	
Roasted seasonal vegetables, chat potatoes and creamy whiskey sauce	
Char Grilled Lamb Kebabs	\$35.00
Pita bread, hummus, Middle Eastern salad and chats	
Oven Baked Marinated Chicken Breast	\$33.00
Sweet potato mash, green beans and creamy garlic sauce	
Smoked Duck Breast	\$35.00
Braised lentils, asparagus, fennel, oranges, beetroot and burnt orange sauce	
Juniper and Rosemary Kangaroo Fillet	\$32.00
Roasted root vegetables, beetroot mash and red currant jelly wine sauce	
Grilled Atlantic Salmon	\$37.00
Arborio rice tossed with, peas, preserved lemon, herbs and shaved parmesan	
Twice Cooked Pork Belly	\$35.00
Roasted chat potatoes, cauliflower puree, broccolini and cranberry sauce	
Red Wine Braised Beef Rib	\$36.00
Spring onion mash and baby carrots	
SIDES	
Creamy Mash Potato • V	\$9.00
House Salad • V	\$8.00
Steamed Vegetables • V, VGO	\$9.00
Bowl of Chats • V, VGO	\$10.00
Extras	\$3.00
Creamy mushroom, peppercorn, red wine jus, gravy, garlic butter, parmesan cheese	

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