

## ALL DAY MENU

### SIGNATURES

acre CLASSIC EGGS YOUR WAY (2)	15
Poached, scrambled or fried eggs, 5 grain sourdough bread, butter	
BREAD PUDDING FRENCH TOAST	17
Bread pudding french toast with mixed berries and vanilla mascarpone	
COCONUT BOWL	16
Organic Coconut Yogurt, seasonal fruits, house-made coconut crumble, passion fruit pulp and healthy seeds	
NOT SO CLASSIC B&E	18
Milk bun, maple bacon & egg with italian sausage, hash brown, mix leaf salad and tomato chutney	
BREAKFAST BRUSCHETTA	18
Activated charcoal ricotta, petite bouche, dutch baby carrots, watermelon radish, dukka, and confit heirloom cherry tomatoes	
SHROOMS ON SOURDOUGH	22
Exotic mushrooms; enoki, bottom, king brown, w/ ricotta, and truffle oil, shaved pecorino and micro herbs	
H'AVO GOOD ONE	22
Avo mash on sourdough, green peas, broad beans, lemon zest, petite bouche, feta, pickled spanish onions, watermelon radish, and dukkha	
acre VEGGIE BURGER	23
Burger milk bun, portobello mushroom, american cheese, smoked mayo, sliced tomato, mixed leaves and chips	
acre WAGYU BURGER	24
Milk bun, wagyu beef pattie served with house-made fig and caramelised onion jam, american cheese, pickle, secret sauce, garden lettuce and chips	

### KIDS

Scrambled eggs on toast	8
Chicken tenders and chips	10
Fish and chips	10

### SALADS

acre CAESAR SALAD	20
Lettuce salad, parmesan cheese, bacon, rosemary croutons, chicken schnitzel, hard-boiled eggs and Caesar sauces served with a slice of sourdough bread	
GREEN BOWL	20
Green salad made of broad beans, green peas, mix leaf, lemon zest, mint, parsley, basil, vincotto served with a slice of 5-grain sourdough bread	
THRIVE BOWL	20
Poached chicken salad made with poached eggs, semi-dried tomato, couscous, diced cucumber almond, mint leaf and pickled daikon	

### SEASONALS

available from 11am

acre GNOCCHI	24
Potato gnocchi, house made napoletana sauce, parmigiano reggiano and microgreens	
acre OCEAN RAINBOW TROUT	28
Fresh ocean rainbow trout fillet, with smoked cream, zesty lemon couscous, roasted petite seasonal vegetables and microgreens from our garden and pomegranate	
acre CAULIFLOWER	22
Garlic herbed baked cauliflower, house-made hummus, pomegranate, salmoriglio, microgreens, pepitas and dukka	

### SIDES

Bowl of chips	8
Condiments aioli/tomato/butter/ bbq	1
1 or 2 eggs extra	3/5
Smashed Avo, Mushrooms, Roast Tomatoes	4
Bacon, Italian Sausage, Chicken	5

Gluten free options available upon request

Credit Card Surcharge apply

Public holiday surcharge 15%

We care, please talk to us about your experience

## DRINKS

### NON ALCOHOLIC

#### COFFEE

House blend	reg / lrg 4.2 / 5
Plant-based milk	+0.5
Spiced chai latte   Turmeric latte	6
Hot dark chocolate	6
Iced latte   Iced long black	5.5
Iced coffee, ice cream	7.5

#### TEAS & INFUSIONS

Immune   aniseed myrtle, olive leaf, rose-hip	5
Antioxidant   lemon, ginger, lemon myrtle	
Unwind   lemongrass, lemon myrtle, peppermint	
acre rosie mint	
Australian breakfast   French Earl Grey   Green	

#### ORGANIC JUICES 330ml

Orange   Apple   Passionfruit   Mango   Pineapple	7.5
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#### ORGANIC DRINKS 330ml

Detox Therapy	8
Energy Boost Therapy	
Immunity Therapy	
No Sugar Ginger Beer	
Iced Tea Geen Moroccan Mint	
Iced Tea White Elderflower Lemon	
Kombucha Raspberry	
Kombucha Carrot, Ginger, Turmeric	

#### DOUBLE SCOOP SHAKES

Mango coconut	10
Choc hazelnut	10
Cookies & cream	10
Kids Shake	6

### ALCOHOLIC

#### BEER CANS

Young Henrys Newtowner	10
Young Henrys Stayer Mid Strenght	10
Wayward India Pale Ale	12

#### CIDER CANS

Young Henry's Cloudy Cider	10
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#### WINE

Baptiste   sparkling cuvée	8/36
Bombshell   Pinot Grigio	9/40
Papi Shiraz	9/40
Ingram Rd   Pinot Noir	9/40
Nova Vita Tuscan   Sangiovese	50
Tellurian   Rosé	60
	55

### Job Support

We are proud to work closely with employment provider JobSupport, empowering people with disability to find employment. We would appreciate your patience and understanding when interacting with our staff as not all disabilities are visible.  
([jobsupport.org.au](http://jobsupport.org.au))

### The acre way...

#### Providence, hydroponics, locally grown vegetable & fruit produce & chickens

Our chicken, eggs, bacon, beef, pork and lamb are a mix of free-range, chemical-free, sow-stall free and/or RSPCA-approved. We prioritise NSW and Victorian farms for our produce. We feed our chicken's kitchen scrap organics and supplement with chicken feed. Our hydroponics are a snapshot of our Burwood (VIC) high-intensity greenhouse. Fresh micro herbs, leafy greens, flowers and fruit grown on-site will be used to produce delicious artisan bakery products; café, weddings & events menus; homemade pizzas, garden-inspired cocktails and friendly beverages.

We care, please talk to us about your experience.