

ALL DAY MENU



SIGNATURES

EGGS YOUR WAY (2)

Poached, scrambled or fried eggs, 5 grain sourdough bread, butter

+ sliced avocado w sesame seeds I haloumi w honey, pistachios

+ maple bacon I potato hash browns (2)

+ grilled tomato balsamic

acre FRENCH TOAST

French toast with berry compote, vanilla marscarpone and seasonal fruit

COCONUT BOWL

Organic Coconut Yogurt, seasonal fruits, house-made coconut crumble, passion fruit pulp & healthy seeds

NOT SO CLASSIC B&E

Milk bun, maple bacon & egg with Italian sausage, hash brown, mix leaf salad & tomato chutney

SHROOMS ON SOURDOUGH

Exotic mushrooms; enoki, bottom & king brown w/ ricotta, & truffle oil, shaved pecorino & micro herbs

H'AVO GOOD ONE

Avo mash on sourdough, green peas, broad beans, lemon zest, petite bouche, feta, pickled onions, watermelon radish & dukkha

BREAKFAST PLATE

Maple bacon, Avocado, home made smoked Gigantor beans, potatoes, mushrooms, egg and crispy kale with rustic white loaf

acre VEGGIE BURGER

Milk bun, portobello mushroom, American cheese, smoked mayo, sliced tomato, mixed leaves & chips

acre WAGYU BURGER

Milk bun, wagyu beef pattie, house-made fig caramelised onion jam, American cheese, pickle, secret sauce, garden lettuce & chips

SALADS

15 acre CAESAR SALAD 22

Lettuce, parmesan, bacon, rosemary croutons, chicken schnitzel, hard-boiled eggs, Caesar dressing, sourdough

ANCIENT GRAIN 20

7 Ancient grain salad with pocahed chicken
6 breast, fava beans, pear & Yuzu dressing
4 add; chicken 4

SEASONALS

Available from 11am

16 LINGUINE 25

Linguine with Portabello mushroom steak, in rich cherry tomato sauce, topped with pecorino

18 JOHN DORY FILLET 28

Pan grilled John dory fillet with roast paprika potato and radish & pickle salad

22 acre CAULIFLOWER 22

Garlic herbed baked-cauliflower, hummus, pomegranate, salmoriglio, microgreens, pepitas & dukka

22

28

KIDS

Kids linguine w tomato sauce & cheese 10

Fish and chips 10

Chicken tenders and chips 10

23

SIDES

Bowl of chips 8

Mixed leaf salad, gaerden peas, feta 8

24

DESSERTS

Vegan Chocolate mouse w berry compote 12

Lemon panacotta 12

Gluten free options available upon request | 15% public holiday surcharge | Credit Card Surcharge may apply

We care, please talk to us about your experience

DRINKS & GELATO

acre

Cafe

NON ALCOHOLIC

COFFEE

Reg / Large	4.20/5
Plant-based milk / Decaf	0.8
Spiced chai latte Turmeric latte Matcha latte	6
Hot chocolate	6
Iced latte Iced long black	5.5
Iced coffee with Ice cream	7.5
Syrup Hazelnut Vanilla Caramel	0.5

TEAS & INFUSIONS

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

ORGANIC DRINKS 330ml

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

ORGANIC JUICES 330ml

Orange Apple Passionfruit Mango Pineapple	7.50
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DOUBLE SCOOP SHAKES

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

ALCOHOLIC

BEER

Young Henrys Newtowner	10
Young Henrys Stayer Mid-Strength	10
Stone and Wood Pacific 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	50
Nova Vita Tuscan Sangiovese	60
Tellurian Rosé	55

GELATO & SORBET

1 scoop	4
2 scoops	7
3 scoops	9
Gelato Flavours: Chocolate, Vanilla, Coconut, Salted Caramel, Pistachio	
Sorbet Flavours: Mango, Strawberry, Lemon	

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)

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 & Victorian farms for our produce. Our chicken's eat kitchen scrap organics which we 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 are used to produce our dishes; café, weddings & events menus; homemade pizzas, garden-inspired cocktails and friendly beverages.

We care, please talk to us about your experience