

Breakfast — Served daily
from 7am

EGGS ON TOAST Poached, Fried, Scrambled	10
BACON & CHORIZO Two poached eggs, bacon, chorizo, tomato, mushroom, toast (df)	18
TOASTED GRANOLA Persimmon, fermented honey, coconut yogurt (vgoa/gf)	15
AVO ON RYE Pickled eggplant, soy pepitas, radish, herbs (vegan, gf)	15
APPLE PIE PORRIDGE Cinnamon and walnut crumble, cultured cream	16
NOT BACON & EGGS Roasted pork belly, shallot and ginger caramel, asian herbs, twice cooked egg	19
HOUSE CURED SALMON Asparagus, devilled eggs, herbs, toast	18
BLUE SWIMMER CRAB Red chilli scramble eggs, finger lime, bonito flakes, toast	17
WHITE BEAN & CHORIZO SMASH Marinated tomatoes, almonds, poached egg, toast	18
GRILLED MUSHROOMS Sushi rice, asian herbs, radish, ponzu dressing, furikake (vg)	16
CRUMPETS, fresh honeycomb butter	12
CRUMPETS, miso caramel, banana ice cream, peanut praline	16
DUCK CRUMPETS, confit duck, spiced honey, fried egg	16

Lunch — Served daily
from 11.30am – 2.30 pm.

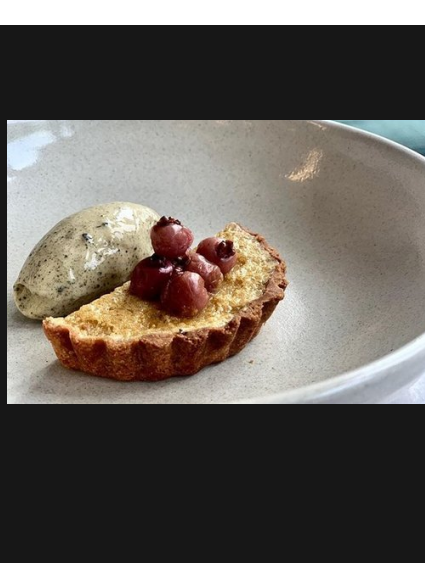
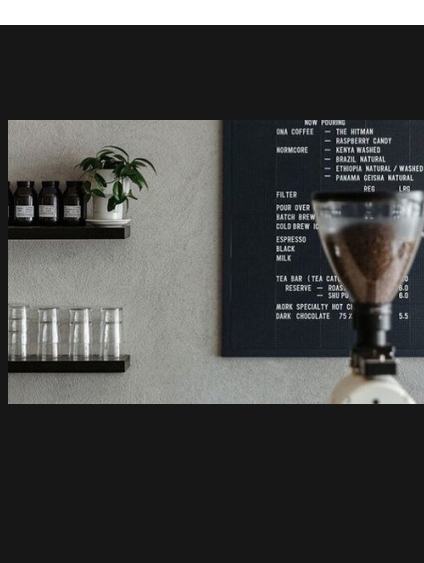
FEED ME MENU - CHEF'S SELECTION FOR THE DAY	\$50
SNACKS	
SA Mussel Kievs (4), panko crumbed mussels stuffed with garlic butter -	\$5
Salmon Cracklings, davidson plum powder, avocado puree -	\$4
Pork Roll (df) -	\$4 Each
STARTERS	
SA Prawn & wild fennel dumpling, soured tomato butter -	\$15
Yoghurt sorbet, fermented berries, beetroot vinegar -	\$15
Tuna carpaccio, lemon myrtle rolled tuna, ponzu eggplant cavia, orange & puffed rice -	\$18
MAINS	
Lentil Kofte, parsnip skordalia, greens, pomegranate, coconut yoghurt served on cos lettuce (vg) (df) (gf) -	\$20
Gnocchi, pickled fennel, fig mostardo, feta, almond, candied orange -	\$22
Pork Jowl, black garlic potato terrine, pear, pickled cauliflower -	\$26
Sirloin Steak, roasted broccoli, grilled pear puree, fermented nashi & red pepper sauce (gf) (df) -	\$26
Grilled Market fish, shredded potato, carbonara flavours, crispy fish skin (gf) -	\$26
SIDES	
Fried Potatoes, roasted yeast and seaweed butter (gf) (v) -	\$8
Grilled Asparagus, chilli oil, fried shallots (v) (gf) (df) -	\$8
Baby Cos, naduja dressing, yoghurt, shallot, toasted breadcrumb, capers, parmesan -	\$10
DESERTS	
Seasonal Ice Cream -	\$10
Chocolate slice, banana ice cream, miso caramel, peanut praline (gf) (v) -	\$15

Dinner — Friday &
Saturday From 5.30pm
until 11pm.

TASTING MENU - LET US FEED YOU Experience the Che'f selections for the day.	
Snacks and 5 Courses -	\$65
Snacks and 7 Courses -	\$85
SNACKS	
SA Mussel Kievs (4), panko crumbed mussels stuffed with garlic butter -	\$5
Salmon Cracklings, davidson plum powder, avocado puree -	\$4
Pork Roll - pork wakame and red yuzu kosho sausage roll, mango jam-	\$4 Each
STARTERS	
SA Prawn & wild fennel dumpling, soured tomato butter -	\$15
Yoghurt sorbet, fermented berries, beetroot vinegar -	\$15
Tuna carpaccio, lemon myrtle rolled tuna, ponzu,	
eggplant cavia, orange & puffed rice -	\$18
MAINS	
Lentil Kofte, parsnip skordalia, greens, pomegranate, coconut yoghurt served on cos lettuce (vg) (df) (gf) -	\$20
Gnocchi, pickled fennel, fig mostardo, feta, almond, candied orange -	\$22
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Grilled Market fish, shredded potato, carbonara flavours, crispy fish skin (gf) -	\$26
SIDES	
Fried Potatoes, roasted yeast and seaweed butter (gf) (v) -	\$8
Grilled Asparagus, chilli oil, fried shallots (v) (gf) (df) -	\$8
Baby Cos, nduja dressing, yoghurt, shallot, toasted breadcrumb, capers, parmesan -	\$10
DESERTS	
Chocolate slice, banana ice cream, miso caramel, peanut pralin (gf) (v) -	\$15

Drinks — Served all day.

SPARKLING	
Val D'Oca Prosecco Brut Millesimato, Vento, ITA -	\$10 - \$45
WHITE	
2016 Unico Zelo ' Esoterico' (Orange) , Riverland/Clare SA	\$9 - \$40
2016 Cesari Due Torri Pinot Grigio, Venetie, ITA	\$10 - \$42
2017 Camwell Vionier, McLaren Vale, SA	\$12 - \$42
2017 Blind Corner Chardonnay Aligote, Margaret River, WA	\$12 - \$54
ROSE	
2016 Muga, Grenache Tempranillo Viura, Rioja, ESP	\$12 - \$54
RED	
2017 Turon Pinot Noir, Adelaide Hills, SA	\$13 - \$57
2014 Punset Nebbiolo DOc, Langhe, ITA	\$14 - \$60
2017 Brash Higgins, Cabernet Franc, McLaren Vale SA	\$11 - \$56
2017 Brother Wine Co, Shiraz, Adelaide Hills	\$12 - \$54
2013 Beneventano Lava IGT, Aglianico, Campania, ITA	\$12 - \$54



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