



# SUNDAY



# ROAST



## SNACKS

- Fries & Aioli • 4** GF V  
**Parmesan Fries • 11** GF V  
*Crispy chips tossed in Grana Padano and fresh parsley. Served with garlic aioli. Add Truffle Oil • 3*
- Classic Poutine • 14** GF V  
*Crispy chips and cheese curds topped with savoury house gravy and green onions. Add Smoked Bacon • 4*
- House Greens • 15** GF V  
*Selection of greens and veggies tossed in lemon vinaigrette. Topped with seeds and nuts. Add Smoked Bacon • 3 Add Chicken • 6*
- Brussel Sprouts • 16** GF VE  
*Pan roasted brussels sprouts with smoked bacon, maple, chestnut and pickled mustard. (Vegan options available.)*
- Crusted Cauliflower • 16** VE  
*Fried panko-crusted cauliflower florets. Served with spicy buffalo sauce and buttermilk ranch.*
- Chicken Wings • 18**  
*Juicy, 24-hour brined chicken wings, tossed in salt & pepper. Served baked or fried with your choice of a dip: Buffalo, teriyaki, habanero lime, ranch, blue cheese.*
- Fresh Mussels • 20**  
*Fresh local mussels steamed in a ginger coconut broth and served with house chive naan bread.*
- Chilli Lime Prawns • 22**  
*White prawns, pan fried with white wine, garlic, lime, chillies, butter, parmesan cheese.*

## MAIN COURSE

- Tender Roast Beef Cut (after 1 pm) • 30**  
*Served with roasted potatoes, honey-glazed carrots, seasonal vegetables, beef gravy, yorkies. Extra gravy • 3*
- Roasted Seasonal Veggies • 20** V  
*Served with yorkie, vegan gravy*
- Beef Stew**  
 Small • 10 ♦ Large • 18  
*AAA Alberta beef with russet potatoes and celery in a Hunters sauce. Add baguette • 2.5*
- Kale Caesar Salad • 18**  
*Fresh kale and romaine hearts tossed in house dressing and topped with Grana Podano, crispy capers and anchovy bread crumbs. Add Smoked Bacon • 3 Add Chicken • 6 (Gluten-free option available.)*
- Fish & Chips • 18/25**  
*1~2 pieces of lager-battered cod, house fries, slaw, tartar sauce. Add malt vinegar & coconut curry dip • 1*
- Crispy Chicken Burger • 18**  
*Buttermilk marinated fried chicken, crispy romaine, tomato and pickles, spicy mayo on brioche bun, served with fries.*

## DESSERT

- Mini Doughnuts • 10** V  
*Cinnamon sugar, salted caramel*
- Sticky Toffee Pudding • 12** V  
*Toffee pudding, Bourbon caramel sauce, vanilla ice cream*

## SPECIAL COCKTAILS

All our cocktails contain 2 oz. of alcohol

- 6A Caesar • 12/16**  
*Vodka/Gin, Worcestershire Sauce, Tabasco, Clamato, caesar garnish*
- Espresso Martini • 16**  
*Vodka, Kablua, simple syrup, coffee, coffee beans*

Prices do not include tax.

GF GLUTEN FREE V VEGETARIAN VE VEGAN

Six Acres is not a gluten-free or vegetarian restaurant and can take no responsibility should cross-contamination occur between foods. This menu is offered to assist you with your dietary needs and concern, but you must be aware that cross-contamination can occur and consider this information seriously.

# DRINKS MENU



## COCKTAILS

All our cocktails contain 2 oz. of alcohol

### Sir Pimms • 16

Pimm's No.1 Cup, Longtable Cucumber Gin, ginger syrup, lemon, cucumber bitters

### Jungle Bird • 17

Captain Morgan's Dark Rum, Compari, pineapple, lime

### Citrus Paradisi • 18

Botanist Gin, St. Germain, grapefruit, pineapple

### Salted Espresso Martini • 18

Mezcal, Kahlua, Baileys, espresso, honey, salted rim, espresso beans

### Mezcalita • 18

Fandango Mezcal, Cazadores Tequila, Triple Sec, lime, rosemary

### Six Acres Lemonade • 17

Smirnoff Vodka, house hibiscus syrup, lemon, soda






### Kyoto Sour • 20

Suntory Whisky Toki, Maker's Mark Bourbon, rhubarb bitters, Yuzu, egg white.





## WINE

5 oz / 8 oz / bottle

### RED

-  Open Smooth House Red • 9/13/37
-  See Ya Later Pinot Noir (2022) • 12/16/48
-  Tenuta Castiglioni Chianti (2020) • 14/18/56
-  Escorihuela Gascon 1884 Malbec (2020) • 15/19/60
-  Mouton Cadet Bordeaux (2019) • 16/20/65

### WHITE





-  Open Smooth House White • 9/13/37
-  Kim Crawford Sauvignon Blanc (2022) • 12/16/48
-  Scarpetta Pinot Grigio DOC Friuli (2020) • 14/18/55
-  Bogle Family Chardonnay (2021) • 18/22/70

### ROSÉ





-  Pink Poodle Crisp Rosé • 9/13/37
-  Gerard Bertrand Côte des Roses (2021) • 14/18/56

## BOTTLES & CANS

### OLD WORLD

-  Pilsner Urquell (330ml) • 8.5
-  Czechvar Lager (500ml) • 8.5
-  Hoegaarden (330ml) • 8.5
-  Strongbow Cider (440ml) • 9

### NEW WORLD

-  Corona Extra (330ml) • 8
-  Steamworks Kölsh (473ml) • 8.5
-  Steamworks Hazy Pale Ale (355ml) • 7.5
-  Green Hill Cider (355ml) • 8.5

## DRAUGHT

### OLD WORLD




-  Guinness Dry Stout (20 oz) • 9
-  Heineken Lager (20 oz) • 9

### NEW WORLD

- Rotating Local Craft (16 oz) • 8.5
- Rotating Local Lager (16 oz) • 8
- Draught Beer Taster (4x4 oz.) • 10

## BUBBLES

5 oz/bottle

-  Codorniu Cava Brut • 10/42
-  Bottega Prosecco • 12/50
- Moët & Chandon Brut
-  Imperial Champagne • 25/159

## NON ALCOHOLIC

Guinness 0 • 8 Heineken 0.0 • 8 Moody Ales IPA • 6 Perrier • 5 Hibiscus Lemonade • 7

Prices do not include tax.