

**PETER
RABBIT**

FOOD MENU

(v) vegetarian (ve) vegan (gf) gluten free | Glossary on back page | Ask staff for kids menu

FRESH PASTRIES FROM OUR SISTER VENUE BLOOM

See bar for daily goodies

FIG & WALNUT FRUIT LOAF 9

Tahini butter (v)

FRIES 12

Beer battered, lemon pepper kewpie (v)

H&C CROISSANT 12

Croissant, cheddar, smoked ham
Add onion jam +\$2

EGGS YOUR WAY 15

Poached, Scrambled or Fried Sourdough, double egg, herb salt, onion jam (v)
Chilli scrambled eggs +\$2

**Build with extras*

DIETARY OPTIONS SCAN HERE



TOMATO & FETA 15

Roasted cherry tomatoes, whipped feta, fermented chilli, honey, sunflower seeds, marjoram. Ciabatta (v)

IL PANINO 16

Panini, prosciutto, heirloom tomato, mozzarella, basil and tarragon pesto

MANDARIN PORRIDGE 16

Mandarin & coconut porridge, stewed quince, ginger, hazelnut (ve)

ZESTY AVO 20

Seeded light rye, avocado, black heirloom tomato, cashew cheese, zaatar (ve)
Add poached eggs +\$4

SWEET BABKA 22

Gord's five spice babka, peanut butter custard, roasted rhubarb, lemon shortbread, creamed yoghurt (v)

PETER'S PLATTER 24

Damper, goats chevre, Barossa free range leg ham, marinated seasonal vegetables, soft boiled duck egg, almond and caraway spice

BENNY'S BREKKY 24

Cornbread, cured SA salmon, lime and brown butter hollandaise, sweet corn, watercress, granny smith, mint
Add poached eggs +\$4

PORK KATSU 24

White bread, panko crumbed pork, whole egg gribiche, potato crisps, coral lettuce
Add beer battered fries +\$6

RABBIT BOWL 26

Raw SA ocean trout, basmati rice, sauerkraut, soy mushroom, cucumber, avocado, sesame, coriander, nori tahini (gf)

**Swap for salt and pepper tofu (ve)*

CHICKY SHOYU 26

Chicken and lemongrass shoyu, udon noodles, larb, green chilli, spring onion, crispy shallot, basil, sesame

GREEN GNOCCHI 28

Potato gnocchi, skordalia, zucchini, asparagus, Woodside goat curd, pistachio pangrattato (v)

WINTER WAGYU 32

Wagyu rump skewer, burnt cabbage, sweet potato skordalia, wasabi furikake, parsley, leek, tomato oil (gf)

BUILD WITH EXTRAS

House chilli paste	2
Seeded light rye	3
Gluten free bread	3
Eggs	4
Charred greens	4
Roast tomato	5
Avocado	5
Halloumi	6
Herb roasted mushroom	6
Smoked bacon	6
Spanish chorizo	6

DRINKS MENU

| Beer & Wine list on back page

COFFEE

White	4.5
Black	4.5
Espresso	4.0
Filter/Bottomless	4/5
Mocha	5.0
Iced Latte	5.5
Iced Long Black	5.5
Iced Filter	5.0
Iced Coffee	9.0
Iced Mocha	10.0

ALTERNATIVES

Soy, Oat, Coconut,	0.7
Almond, Lactose Free	

HOT DRINKS

Babyccino	2.0
Hot Chocolate	4.5
Chai Latte	4.5
Turmeric Latte	4.5
Matcha Latte	4.5
Sticky Chai (ve) (soy)	7.0
Peanut Butter Hot Chocolate (soy)	7.0

ELMSTOCK TEA

English Breakfast	4.5
Lemon Myrtle	4.5
French Earl Grey	4.5
Oolong Formosa	4.5
Ti Kwan Yin (green)	4.5
Peppermint	4.5
Rooibos Kalahari	4.5
Silver Needles	5.5
Pu-Erh	5.5

SOFT DRINKS

Coke	5.0
Coke no sugar	5.0
San Pellegrino	6.0
- Limonata	
- Aranciata Rossa	

REMEDY KOMBUCHA

Assorted	8.0
(See bar for flavours)	

FRESH JUICES

Cold pressed orange	8.0
Apple & strawberry	8.0
Carrot, turmeric orange, lemon	10.0

ICED DRINKS

Fruit Iced Tea	7.0
Milo	6.0
Iced Chai	9.0
Iced Choc	9.0

SMOOTHIES

Classic Banana	9.0
Banana, honey, cinnamon, milk	

Mr. Green

Banana, mango, baby spinach, hemp seeds, almond butter, coconut milk, (ve)	10.0
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SMOOTHIE BOWL

Banana, cacao, peanut butter, almond milk with granola, coconut, hemp seeds, cacao nibs & seasonal fruit (ve) (gf)	18.0
*will come out separate to meals	

COCKTAILS

Mimosa	16
Prosecco, cold pressed OJ	

Gin & Juice

Tanquery, apple and strawberry	18
*swap for non alcoholic LYRE'S London Dry	16

Earl Grey Gin Spritz

Early Grey infused gin, lemon, honey, Wine Wave pet nat	18
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Dark N Stormy

Kraken spiced rum, 'flamin' ginger beer, lime	18
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Bloody Mary

Vodka O, tomato juice, lemon, celery salt, Worcestershire, house made fermented chilli	20
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Dandy Mandy	18
LYRE'S London Dry (non alcoholic), mandarin, orange bitters, basil	

Freaky Mandy

Never Never Juniper Freak, Luxardo, Triple sec, mandarin	20
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Maple Espresso

Martini	20
Kraken spiced rum, Mr Black, maple, espresso	

New York Sour

Makers Mark bourbon whiskey, Amaretto, lemon, Unicozelo pinot noir	20
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BEER & WINE

| Check our taps for current brews

RED

Unico Zelo Tropo, Pinot Noir (Adelaide Hills)	11	48
White Gate Syrah (Barossa Valley)	12	54
Whistler Tgif Shiraz (Barossa Valley)	12	56
Giant Steps Pinot Noir (Yarra Valley)	14	68
Small Victories Wine Co Grenache (Barossa Valley)	15	82

WHITE

Hustle & Vine, Pinot Grigio (Adelaide Hills)	10	48
Ben Murray Riesling (Eden Valley)	11	50
Spider Bill Chardonnay (Adelaide Hills)	14	62

ROSE

Fierce III Dry Rose (Barossa Valley)	12	56
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SPARKLING

Unico Zelo Tropo, Sparkling White (Adelaide Hills)	11	48
Wine Wave, Pet Nat (Limestone Coast)	11	50
DAOSA - Terre a Terre Sparkling (Piccadilly Valley)		78

SOMETHING DIFFERENT

LYRE'S London Dry (alcohol free gin) & Fever Tree Tonic		9
Bizarro & Mischief Brew Tonic (5%)		12
Delinquente Albarino Pet Nat (12%)		14

STUBBIES

Bridge Road Free Time Pale Ale (0%)	9
Pikes Pilsener (4.5%)	10
Barossa Apple Cider (5%)	11
Pirate Life Acai Passionfruit Sour (3.5%)	11
Bridge Road Beechworth Pale Ale (4.8%)	13
Shifty Lizard West Coast IPA (6.2%)	14

Beer jugs also available, please ask at bar!

GLOSSARY

Furikake – Crunchy Japanese seasoning

Gribiche – Hard boiled egg mayonnaise, flavoured with herbs & capers

Hollandaise – Creamy sauce made with butter, egg yolks & lime

Larb – Lao spiced ground chicken

Pangrattato – Crispy garlic bread crumb

Shoyu – Soy based broth

Skordalia – Potato and garlic dip

Zaatar – Middle Eastern spice blend

FUNCTIONS

If you are looking for a venue for your next function, please get in touch with our team. Our garden is perfect for any event and can host up to 120 people with food and drink packages available

