

**PETER
RABBIT**

FOOD MENU

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free | Glossary on back page

FRESH PASTRIES AND TREATS

See bar for daily goodies

SOURDOUGH FRUIT TOAST 9

Salted butter (v)

SWEET DAMPER 10

Banana & miso damper, granny smith butter, mascarpone (v)

FRIES 12

Beer battered, lemon pepper kewpie (v)

H&C CROISSANT 12

Croissant, smoked ham, cheddar, piccalilli relish

EGGS YOUR WAY 14

Poached, Scrambled or Fried
Sourdough, double egg, lemon pepper, piccalilli relish (df) (v)
Chilli scrambled eggs +\$2

**Build with extras*

TOMATO & FETA 14

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

CHEESY ROLL 16

Tuscano roll, crumbed scamorza, pineapple & green chilli salsa, bbq mustard (v)

GINGER'S GRANOLA 16

Greek yoghurt, honeydew, fig & ginger granola, rosemary (v)

CHARRED CAULI 20

Cauliflower, pearl cous cous, blood orange, fennel, fermented chilli, mint, parsley, almond (ve)

HONEY SMASH 20

Oat, spelt & honey loaf, avocado, heirloom honey carrot, persian feta, walnuts (v)
Add poached eggs +\$4

HOTCAKE SANDO 22

Cacao hotcakes, sticky banana, pecan cream, butterscotch (ve)

SPRING PLATE 22

Salt baked beetroot, butterbean, cucumber, tuscan kale, persian feta, pink lady (gf) (v)
Add pomegranate chicken +\$8

PETER'S PICNIC 24

Ciabatta, soft boiled duck egg, prosciutto, piccalilli relish, cloth cheddar, cucumber, fennel, blood orange

MISTER HASH 24

Potato hashbrown, mortadella, bearnaise, poached eggs, green tomato, parsley, sumac

FUNGI SHOYU 26

Mushroom shoyu, ramen noodles, confit leek, shimeji, black fungus mushroom, corn, tuscan kale, shiso (ve)

CRACKLE N PORK 26

Brioche bun, pork belly, crackle, daikon and apple slaw, salsa verde, cayenne aioli. Beer battered fries

PRAWN PASTA 28

Tagliatelle, wild caught prawn, fermented chilli, heirloom tomato, pangrattato

EASTERN BRISKET 32

Braised wagyu brisket, fermented cabbage, creme fraiche, radish, pistachio gremolata (gf)

BUILD WITH EXTRAS

House chilli paste 2
Oat, spelt & honey loaf 3
Gluten free bread 3
Eggs 4
Charred greens 4
Roast tomato 5
Avocado 5
Halloumi 5
Herb roasted mushroom 6
Smoked bacon 6
Spanish chorizo 6

DRINKS MENU

Check our taps for current brews | Wine list on back page

COFFEE		ELMSTOCK TEA		ICED DRINKS		COCKTAILS		Bloody Mary	20
White	4.5	English Breakfast	4.5	Fruit Iced Tea	7.0	Mimosa	16	Vodka, tomato juice,	
Black	4.5	Pu-Erh	5.5	Milo	6.0	Prosecco, cold pressed		lemon, house chilli	
Espresso	4.0	French Earl Grey	4.5	Iced Chai	9.0	OJ		paste	
Filter/Bottomless	4/5	Oolong Formosa	4.5	Iced Choc	9.0	Gin & Juice	18	Check the Lime	20
Mocha	5.0	Ti Kwan Yin (green)	4.5			Tanqueray, apple and		White rum, citrus	
Iced Latte	5.0	Silver Needles	5.5	FRESH JUICES		strawberry		sorbet, coconut, lime,	
Iced Long Black	5.0	Rooibos Kalahari	4.5	Cold pressed Orange	8.0	Seaside Spritz	18	mint, soda	
Iced Filter	5.0	Peppermint	4.5	Apple Strawberry	8.0	Pink pet nat, aperol,		Henry's Cider Spider	20
Iced Coffee	9.0	Lemon Myrtle	4.5			luxardo, lime,		Apple cider, fireball,	
Iced Mocha	10.0			SMOOTHIES		cucumber		ice cream, cinnamon	
ALTERNATIVES		SOFT DRINKS		Classic Banana	9.0	Espresso Martini	20	Honeydew Martini	22
Soy, Oat, Coconut,	0.7	Coke	5.0	Banana, honey,		Mr Black, vodka,		Vodka, honeydew,	
Almond, Lactose Free		Coke no sugar	5.0	cinnamon, milk		espresso		lemon, ginger, mint	
HOT DRINKS		San Pellegrino	6.0	Strawberries	10.0				
Babyccino	2.0	- Limonata		& Cream		BEER & CIDER			
Hot Chocolate	4.5	- Aranciata Rossa		Strawberries, banana,		Barossa Apple Cider (5%)			11
Chai Latte	4.5			milk, honey, vanilla		Pikes Pilsener (4.5%)			10
Turmeric Latte	4.5	REMEDY KOMBUCHA		ice cream		Pirate Life Acai Passionfruit Sour (3.5%)			11
Matcha Latte	4.5	Cherry Plum	8.0			Shifty Lizard West Coast IPA (6.2%)			14
Sticky Chai (ve) (soy)	6.0	Lemon Lime & Mint	8.0			Big Shed American Pale Ale (5.8%)			13
Peanut Butter Hot	7.0	Raspberry	8.0			Big Shed Brown Ale (5.0%)			13
Chocolate (soy)		Lemonade							
		Ginger Lemon	8.0						

WINE LIST

RED

Coulter Grenache (Barossa)	10	48
Torbreck Shiraz (Barossa)	12	56
Giant Steps Pinot Noir (Yarra Valley)		68
Samuel's Gorge Tempranillo (McLaren Vale)		84

WHITE

Lino Ramble Pinot Grigio (Adelaide Hills)	10	48
Spider Bill Chardonnay (Adelaide Hills)		62
Reislingfreak No2 (Clare Valley)		66

ROSE

Camwell Mourvedre Rose (McLaren Vale)	12	56
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SPARKLING

Alpha Box and Dice Prosecco (McLaren Vale)	10	48
Delinquente Pink Pet Nat (Riverland)	11	52
Terre a Terre DAOSA Sparkling (Piccadilly Valley)		78

GLOSSARY

Bearnaise – French hollandaise sauce seasoned with shallot & tarragon

Daikon – Japanese radish

Gremolata – Italian parsley condiment

Miso – Fermented soy bean

Pangrattato – Crispy garlic bread crumb

Piccalilli – Relish made of pickled vegetable and hot spices

Salsa Verde – Green sauce made of fresh herbs

Scamorza – Italian cows milk cheese

Shimeji – Japanese mushroom variety

Shiso – Sweet & earthy Asian herb

Shoyu – Soy based broth

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

