

**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

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

<b>COFFEE</b>		<b>ELMSTOCK TEA</b>		<b>ICED DRINKS</b>		<b>COCKTAILS</b>		<b>Bloody Mary</b>	20
White	4.5	English Breakfast	4.5	Fruit Iced Tea	7.0	<b>Mimosa</b>	16	Vodka O, tomato juice,	
Black	4.5	Lemon Myrtle	4.5	Milo	6.0	Prosecco, cold pressed		lemon, celery salt,	
Espresso	4.0	French Earl Grey	4.5	Iced Chai	9.0	OJ		Worcestershire, house	
Filter/Bottomless	4/5	Oolong Formosa	4.5	Iced Choc	9.0			made fermented chilli	
Mocha	5.0	Ti Kwan Yin (green)	4.5			<b>Gin &amp; Juice</b>	18	<b>Maple Espresso</b>	20
Iced Latte	5.5	Peppermint	4.5	<b>SMOOTHIES</b>		Tanquery, apple and		<b>Martini</b>	
Iced Long Black	5.5	Rooibos Kalahari	4.5	<b>Classic Banana</b>	9.0	strawberry		Kraken spiced rum,	
Iced Filter	5.0	Silver Needles	5.5	Banana, honey,		<b>Earl Grey Gin Spritz</b>	18	Mr Black, maple, espresso	
Iced Coffee	9.0	Pu-Erh	5.5	cinnamon, milk		Early Grey infused gin,		<b>Freaky Mandy</b>	20
Iced Mocha	10.0			<b>Mr. Green</b>	10.0	lemon, honey, Wine		Never Never Juniper	
		<b>SOFT DRINKS</b>		Banana, mango, baby		Wave pet nat		Freak, Luxardo, Triple	
<b>ALTERNATIVES</b>		Coke	5.0	spinach, hemp seeds,				sec, mandarin	
Soy, Oat, Coconut,	0.7	Coke no sugar	5.0	almond butter, coconut		<b>Dark N Stormy</b>	18	<b>New York Sour</b>	20
Almond, Lactose Free		San Pellegrino	6.0	milk, (ve)		Kraken spiced rum,		Makers Mark bourbon	
		- Limonata		<b>SMOOTHIE BOWL</b>	18.0	'flamin' ginger beer,		whiskey, Amaretto,	
<b>HOT DRINKS</b>		- Aranciata Rossa		Banana, cacao, peanut		lime		lemon, Unicozelo	
Babyccino	2.0			butter, almond milk				pinot noir	
Hot Chocolate	4.5	<b>REMEDY KOMBUCHA</b>		with granola, coconut,		<b>STUBBIES</b>			
Chai Latte	4.5	Assorted	8.0	hemp seeds, cacao nibs		Barossa Apple Cider (5%)			11
Turmeric Latte	4.5	(See bar for flavours)		& seasonal fruit (ve) (gf)		Pikes Pilsener (4.5%)			10
Matcha Latte	4.5			*will come out separate to		Pirate Life Acai Passionfruit Sour (3.5%)			11
Sticky Chai (ve) (soy)	7.0	<b>FRESH JUICES</b>		meals		Bridge Road Free Time Pale Ale (0%)			12
Peanut Butter Hot		Cold pressed orange	8.0			Bridge Road Beechworth Pale Ale (4.8%)			13
Chocolate (soy)	7.0	Apple & strawberry	8.0			Shifty Lizard West Coast IPA (6.2%)			14
		Carrot, turmeric							
		orange, lemon	10.0						

Beer jugs also available, please ask at bar!

# WINE LIST

## RED

Unico Zelo Tropo, Pinot Noir (Adelaide Hills)	11	48
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
Rieslingfreak No2 (Clare Valley)	14	66
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	10	
Bizarro & Mischief Brew Tonic (5%)	12	
Delinquente Albarino Pet Nat (12%)	14	

# 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

