

EST.

Peter  
*Rabbit*  
Café

2015

# food menu

(v) vegetarian (ve) vegan (gf) gluten free | Please specify allergies when ordering

## AMY'S FRUIT BREAD 12

Housemade banana & dried fruit bread, Dairyman fresh Jersey butter (v)

## FRIES 12

Shoestring, sumac salt, kewpie (v) (gf)

## POACHED OR FRIED EGGS 15

Prove's sourdough, Rohde's free range double egg (poached or fried), sumac salt, tomato & apricot preserves (v)

## TRIPLE SCRAMBLE 17

Prove's sourdough, creamy Rohde's free range triple egg, sumac salt, tomato & apricot preserves (v)

Make 'em chilli +\$1

## ADD ONS + SIDES

- House chilli crisp 2
- Dark rye bread 3
- Gluten free bread 3
- Charred greens 5
- Roasted tomato 5
- Avocado 5
- Halloumi 6
- Herb roasted mushroom 6
- Smoked bacon 7
- Dairyman sausage 7
- 200g Buttermilk fried chicken 8

## BREKKIE ROLL 18

Bap roll, Skara smoked bacon, Rohde's fried egg, caramelised onion, kewpie, BBQ, lettuce

Add side of fries +\$6

\*Swap bacon for halloumi (v)

## SUMMER BIRCHER 19

Kangaroo Island oats, chia, currants, strawberry & white balsamic compote, compressed watermelon, toasted coconut (ve)

## MISTER POTATO 23

Crispy smashed potato, almond cream, xo sauce, frisee, snow peas, radish, pickled pearl onion, herbs (ve)

Add poached eggs +\$5

## SMASHED AVOCADO 24

Dark rye bread, smashed avocado, peas, pickled shallots, pea tendrils, herbs, preserved lemon dressing, chilli oil (ve)

Add poached eggs +\$5

## DAN'S SANDO 24

Twice fried eggplant, housemade tonkatsu sauce, vegan mayonnaise, purple cabbage, apple, nori rice crackers, chives, lime, white bread (ve)

## CREPES BENNY 25

Housemade crepes, mushroom duxelle, mozzarella, crispy enoki, poached eggs, seeded mustard sauce, fennel, herbs, lemon wedge, chilli oil (v) (gf)

## BREAKFAST BRIOCHE 25

Brioche, blueberry compote, peanut butter frangipane, vanilla mascarpone, oat crackle (v)

## NONNA'S GNOCCHI 26

Fried potato gnocchi, creme fraiche, pecorino, roasted pumpkin, arugula pesto, pepitas, rye pangrattato (v)

## FRIED CHICKEN BURGER 26

Potato bun, 200g buttermilk fried chicken, chilli honey kewpie, pecorino, lettuce, pickled qukes

Add fried egg +\$2.5

Add side of fries +\$6

\*Swap chicken for mushroom (v)

## RABBIT BOWL 26

Grilled cos lettuce, fermented honey smoked bacon, potato & egg salad, capers, shallot, confit garlic croutons, caesar dressing, chives, apple, parmigiano reggiano

## MUSHROOM UDON 27

Udon noodles, mushroom broth, fried tofu, bok choy, charred corn, enoki, spring onion, xo sauce, sesame, shichimi togarashi, nori crackers (ve)

scan the QR to view your  
DIETARY OPTIONS



# cafe drinks menu

Kids menu on request | Beer, wine & cocktail list on back page

## COFFEE

White	5
Black	5
Espresso	4.5
Single Origin	5.5
Filter/Bottomless	5/7
Mocha	5.5
Iced Filter	5.5
Iced Long Black	5.5
Iced Latte	6

## ALTERNATIVES 1

Soy, Oat, Coconut,  
Almond, Lactose Free

## HOT DRINKS

Babyccino	3
Hot Chocolate	5
Chai Latte	5
Turmeric Latte	5
Matcha Latte	5

## VEGAN HOT DRINKS

(served with soy milk)

Strawberry Matcha	6
Sticky Chai	7

## ELMSTOCK TEA

English Breakfast	5
Lemon Myrtle	5
French Earl Grey	5
Oolong Formosa	5
Ceylon Green	5
Peppermint	5
Rooibos Kalahari	5
Chamomile	6
Pu-Erh	6

## COLD DRINKS

Coke	5
Coke no sugar	5
Fruit Iced Tea	7
San Pellegrino	7

- Limonata
- Aranciata Rossa

## JUICES

Orange	8
Apple & strawberry	9
Cucumber, apple, mint, lemon, ginger	10

## ICED DRINKS

(served with ice-cream)

Iced Milo	6
Iced Chai	9
Iced Choc	9
Iced Coffee	9
Iced Mocha	10

## SCULL KOMBUCHA 7

- Ginger Turmeric
- Elderflower

## SMOOTHIES

Classic Banana	10
Banana, honey, cinnamon, milk	

## Tropical 11

Banana, mango,  
passionfruit, coconut,  
coconut milk (ve)

## SMOOTHIE BOWL 18

Banana, peanut butter,  
cacao, almond milk  
with granola, coconut,  
chia seeds & seasonal  
fruit (ve) (gf)

\*will come out separate to  
meals

## FUNCTIONS + EVENTS at PR & McGregors

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We offer private venue hire along with tailored food and  
drink packages to suit any celebration, up to 150 pax.



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[www.peterabbit.com.au](http://www.peterabbit.com.au)  
to view our function information  
packs & enquire today!

Check out McGregors - our new function + events  
venue located just down the road at 196 Hindley St!

IG: @mcgregors.events.hindley

## FOOD GLOSSARY

**Arugula** | Type of peppery leaf

**Bap Roll** | Soft round bread roll

**Frisee** | Type of leafy green

**Furikake** | Japanese seaweed sesame seasoning

**Mushroom Duxelle** | French minced mushroom  
with shallots

**Pangrattato** | Fried bread crumbs

**Parmigiano Reggiano** | Type of parmesan cheese

**Pecorino** | Hard cheese from sheep's milk

**Qukes** | Baby Lebanese cucumbers

**Shichimi Togarashi** | Japanese spice blend from red  
peppers

**Tonkatsu** | Japanese bbq sauce

**XO Sauce** | Asian mushroom sauce



# beer, wine & cocktails

Check our taps for current brews | Jugs available  
Cageage - \$3pp

## RED

<b>The Pawn El Desperado Pinot Noir 2023</b> (Adelaide Hills)	11	52
<b>Murdoch Hill Syrah 2020</b> (Adelaide Hills)	13	58
<b>Brash Higgins "The Ripple" 2022 Nero/Cabernet</b> (McLaren Vale)	14	60

## WHITE

<b>Alpha Box &amp; Dice Tarot Pinot Grigio</b> (Langhorne Creek)	10	48
<b>Palmetto Sauvignon Blanc</b> (South Australia)	10	48
<b>Vinteloper Riesling 2022</b> (Clare Valley)	11	52
<b>Guthrie 'Clones' Chardonnay</b> (Adelaide Hills)	11	52

## SPARKLING

<b>Shaw Winery Road Sparkling</b> (Currency Creek)	9	42
<b>Delinquente "Amaya" Negroamaro Pet Nat</b> (Riverland)	11	52
<b>DAOSA</b> (Piccadilly Valley)		95

## OTHER

<b>Italian Plastic 'Golden' White Blend</b> (South Australia)	10	48
<b>La Prova Aglianico Rosato</b> (Adelaide Hills)	11	52

## NON-ALCOHOLIC

<b>Lyre's Classico Sparkling</b>	9	48
<b>Lyre's London Dry gin &amp; Fever Tree Tonic</b>	9	
<b>Heaps Normal Quiet XPA (0%)</b>	9	

## BEER

<b>Coopers Australian Lager</b> (4.2%)	11
<b>Coopers Pale Ale</b> (4.5%)	11
<b>Barossa Apple Cider</b> (5%)	11
<b>Peter Rabbit Draught jug</b>	15

## COCKTAILS

<b>Mimosa</b>	16
<b>Gin &amp; Juice</b> Gin, seasonal juice <i>*non-alc option available</i>	18
<b>Gin &amp; Jam</b> Bohemian Pink Gin, seasonal housemade jam, lemon	20
<b>Rabbit Refresher</b> Vodka, cucumber, lime, mint, cardamom, sparkling	20
<b>Mango &amp; Coconut Margarita</b> Espolon Blanco Tequila, mango, passionfruit, coconut cream, triple sec, lime	20
<b>Frozen Limoncello Strawberry Spritz</b> Limoncello, strawberry, sparkling	20
<b>Bloody Mary</b> Vodka, tomato juice, lemon, celery salt, Worcestershire, house made fermented chilli	20
<b>Fig &amp; Thyme Negroni</b> Fig Amaro, sweet vermouth, Gin, thyme	20
<b>Irish Espresso</b> Irish Whiskey, Baileys, Mr Black, oat milk, panela	20

15% public holiday surcharge | 10% weekend wage surcharge | min 1% surcharge on all credit cards

