PETER RABBIT

- 1

FOOD MENU

(v) vegetarian (ve) vegan (gf) gluten free | Glossary on back page |Please specify allergies when ordering

FRESH PASTRIES

See bar for daily cakes & pastries **PROVE'S FRUIT LOAF** 12

Served with Pepe Saya butter (v)

FRIES

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

POACHED & FRIED EGGS 15

Prove sourdough, Rohde's free range double egg (poached or fried), sumac salt, pineapple relish (v) *Build with extra

TRIPLE SCRAMBLE

Prove sourdough, creamy Rohde's free range triple egg, sumac salt, pineapple relish (v) Make 'em chilli +\$1

SIR JAMES'S SANDWICH

Toscano baguette, mortadella, scamorza, turmeric pickled zucchini, kewpie, american mustard

Add chilli crisp +\$2 Add fried egg +\$2.5 Add side of fries +\$6

SCAN FOR DIETARY **OPTIONS**

EMMA'S BIRCHER 16 Kangaroo Island oats, coconut milk, currants, chia seeds, compressed watermelon, fresh strawberry, coconut meringue (ve)

Frankfurt roll, housemade

sausage, charred pineapple

chimichurri, herb aioli, red shiso

CHORIPAN ROLL

Add side of fries +\$6

FIG FRENCH TOAST Cinnamon french toast. whipped brie, figs, candied walnut, honey (v) (gf)

DAN'S SANDO

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

RICOTTA & RYE

Dark rye bread, house made ricotta, sherry roasted grapes, sesame, fried parsley, celery flower, cured egg yolk (v) Add poached eggs +\$5

RABBIT BOWL

Tempura shimeji, beetroot hummus, black rice, edamame, buckwheat kernels, grapes, vegan feta, red shiso (ve) (gf)

NONNA'S GNOCCHI 26 Fried potato gnocchi, ricotta whey cream, roasted pumpkin, nasturtium pesto, pepitas, rye pangrattato (v)

AHI TUNA SOBA

24

24

25

26

30

Yellowfin tuna, buckwheat soba noodles, edamame, pickled ginger, furikake, spring onion, lime, oolong soft boiled egg, soy ginger dressing

MRS. PORKY

32

Lemon pepper porchetta, green beans, apple, sourdough chunks, seeded mustard sauce, crispy sage

BUILD WITH EXTRAS

House chilli crisp	2
Dark rye bread	3
Gluten free bread	3
Eggs	5
Charred greens	5
Roasted tomato	5
Avocado	5
Halloumi	6
Herb roasted mushroom	6
Smoked bacon	7
Dairyman sausage	7

16

17

12

Dark rye bread, smashed avocado, peas, pickled shallots, pea tendrils, herbs, preserved lemon dressing, chilli oil (ve) Add poached eggs +\$5

PICNIC PLATTER

*Swap sausage for halloumi (v)

egg, beetroot hummus, whole kalamata black olives, confit garlic, balsamic oil, strawberry, sourdough, crackers (v)

SMASHED AVOCADO

24

Onkaparinga brie, soft boiled

22

20

DRINKS MENU

COFFEE

White	4.8
Black	4.8
Espresso	4.3
Single Origin	5.5
Filter/Bottomless	5/7
Mocha	5.5
Iced Latte	5.5
Iced Long Black	5.5
Iced Filter	5.5

ALTERNATIVES

Soy, Oat, Coconut, Almond, Lactose Free

1.0

HOT DRINKS

Babyccino	3.0
Hot Chocolate	5.0
Chai Latte	5.0
Turmeric Latte	5.0
Matcha Latte	5.0

VEGAN HOT DRINKS

(served with soy milk) Strawberry Matcha 6.0

Sticky Chai	7.0

ELMSTOCK TEA

English Breakfast	5.0
Lemon Myrtle	5.0
French Earl Grey	5.0
Oolong Formosa	5.0
Ti Kwan Yin (green)	5.0
Peppermint	5.0
Rooibos Kalahari	5.0
Chamomile	6.0
Pu-Erh	6.0

COLD DRINKS

Coke	5.0
Coke no sugar	5.0
San Pellegrino	7.0
- Limonata	

- Aranciata Rossa

- Sparkling Water

JUICES

Orange

Granny Smith apple, 9.0 strawberry

8.0

Cucumber, apple, 10.0 ginger, lemon, mint

ICED DRINKS

Iced Milo Fruit Iced Tea Iced Chai Iced Choc Iced Coffee Iced Mocha

SCULL KOMBUCHA 7.0

- Ginger Turmeric
- Elderflower

SMOOTHIES

Classic Banana Banana, honey, cinnamon, milk

Tropical11.0Banana, mango,passionfruit, coconut,coconut milk (ve)

SMOOTHIE BOWL 18.0

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

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

COCKTAILS

6.0

7.0

9.0

9.0

9.0

10.0

10.0

Mimosa Prosecco, orange juice	16
Gin & Juice SQUARE 1 Big Red Gin seasonal juice *swap for non alcoholic LYRE's London Dry	18 n,
Summer Drip Bacardi Coconut Rum, iced filter coffee, lime passionfruit, mint, map	18 le

Batida Bunny20Cachaca, coconut condensedmilk, passionfruit, lime

Breakfastini 20 SQUARE 1 Big Red Gin, apricot, orange, lemon, sugar

*swap for non alcoholic LYRE's London Dry

Bloody Mary20SQUARE 1 Vodka, tomatojuice, lemon, celery salt,Worcestershire, housemade fermented chilli

Rabbit Refresher20SQUARE 1 Vodka,La Prova Prosecco,cucumber, green apple,lime, mint, sugar

Matcha Martini20SQUARE 1 Vodka,Amaretto, matcha,almond, honey

Irish Espresso 20 Jameson Irish Whiskey, Baileys, Mr Black, oat milk, panela

BEER & WINE

RED

DAZMA Pinot Noir 2021 (King Valley)	11	52
Murdoch Hill Syrah 2020 (Adelaide Hills)	13	58
Brash Higgins "The Ripple" 2022 Nero/Cabernet (McLaren Vale)	14	60

WHITE

Hustle & Vine, Pinot Grigio (Adelaide Hills)	10	48
Vinteloper Riesling 2022 (Clare Valley)	11	52
Guthrie 'Clones' Chardonnay (Adelaide Hills)	11	52

ROSE

La Prova Aglianico Rosato (Adelaide Hills)	11	52
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SPARKLING

Fulltime Fantasy 'Pink Fizz' (Langhorne Creek SA)		52
Days & Daze Wild One Pet Nat 2022 (King Valley Vic)	11	52
La Prova Prosecco (Adelaide Hills)	12	56

NON-ALCOHOLIC

Lyre's Classico Sparkling	9	48
Lyre's London Dry gin & Fever Tree Tonic	9	
Heaps Normal Quiet XPA (0%)	9	

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

STUBBIES

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
Clare Valley Brewing Company NEIPA (6.5%)	14

Peter Rabbit Draught jug

15

GLOSSARY

Chimichurri | Argentinian parsley based sauce Furikake | Japanese seaweed sesame seasoning Oolong soft boiled egg | Egg marinated in tea variety Nasturtium | Type of peppery herb Pangrattato | Fried bread crumbs Scamorza | Smoked mozzarella Shiso | Japanese mint variety Tonkatsu | Japanese bbq sauce Whey Cream | By-product from ricotta making

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

