

**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 14

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

VIOLET'S GRANOLA 16

Coconut yoghurt, tahini and cashew granola, plum, blackberry (ve) (gf)

SWEET SPUD 20

Salt baked sweet potato, fregola, cashew butter sauce, pickled carrot, basil, hot mint, currants (ve)

ZESTY AVO 20

Seeded light rye, avocado, black tomato, cashew cheese, zaatar (ve)

Add poached eggs +\$4

FRENCH TOAST 22

Dutch fruit loaf, mascarpone, vanilla custard, Adelaide Hills fig, almond (v)

PETER'S PLATTER 24

Damper, goats chevre, shaved ham, marinated seasonal vegetables, soft boiled duck egg, almond and caraway spice

BENNY'S BREKKY 24

Cornbread, cured 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

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 GNOCH 28

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

CHILLI CHICKEN 32

Charred chicken, fermented green chilli, radicchio, kipfler potato, radish, snow pea, mint, parsley, orange, pecan (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

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
Oriental green	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

PB Acai 10.0

Acai, banana, peanut butter, almond milk, chia seeds

SMOOTHIE BOWL 18.0

Mango, banana, passionfruit & coconut milk with granola, coconut, passionfruit, chia seeds & seasonal fruit (ve) (gf)

*will come out separate to meals

COCKTAILS

Mimosa	16
Prosecco, cold pressed OJ	

Gin & Juice 18

Tanquery, apple and strawberry

Thai Tom 18

Wild Gin, lemongrass, lime, thai basil

Bloody Mary 20

Vodka O, tomato juice, lemon, celery salt, house chilli paste

STUBBIES

Barossa Apple Cider (5%)	11
Pikes Pilsener (4.5%)	10
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!

Vietnamese Iced 20

'Spro Martini
Vodka O, Mr Black, condensed milk, espresso

Aperol Officer 20

Aperol, tanqueray, lemon, bitters

Naughty Marg' 20

Patron, triple sec, lime, jalapeno, passionfruit

Autumn Old Fashioned 22

Buffalo Trace, persimmon, orange bitters

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
Samuel's Gorge Tempranillo (McLaren Vale)	15	84

WHITE

Other Wine Co, Pinot Gris (Adelaide Hills)	11	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
Bright Young Thing, White Pet Nat (Adelaide Hills)		66
DAOSA - Terre a Terre Sparkling (Piccadilly Valley)		78

SOMETHING DIFFERENT

Bizarro & Mischief Brew Tonic (5%)		12
Delinquente Albarino Pet Nat (12%)		14

GLOSSARY

Fregola – Nutty pasta variety originating from Sardinia

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

