

PETER RABBIT

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

FRUIT LOAF

12

Served with Pepe Saya butter (v)

FRIES

12

Beer battered, sumac salt, kewpie (v)

MISTER EGGY

15

Focaccia, hard boiled egg, mustard, alfalfa, fresh tarragon, crispy chickpeas, sumac (v)

EGGS YOUR WAY

15

Poached, Scrambled or Fried Sourdough, double egg, sumac salt, peach chakalaka chutney (v) Chilli scrambled eggs +\$2

**Build with extras*

SCAN FOR DIETARY OPTIONS



EMMA'S BIRCHER

16

Kangaroo Island oats, coconut milk, currants, chia seeds, compressed watermelon, fresh strawberry, coconut meringue (v)

CHORIPAN ROLL

20

Frankfurt roll, housemade sausage, charred pineapple chimichurri, herb aioli, red shiso Add side of fries +\$6

**Swap sausage for halloumi (v)*

PICNIC PLATTER

22

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

SMASHED AVOCADO

22

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

PETER'S PANCAKE

23

Ricotta pancake, bayleaf macerated strawberry, pepitas, chantilly cream, strawberry dust (v)

DAN'S SANDO

24

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

SPRING EDAMAME

25

Bagel from 'Holy Mother of Bagels', whipped edamame, chevre, portabello, cucumber, alfalfa, poached eggs (v)

RABBIT BOWL

26

Tempura shimeji, beetroot hummus, black rice, edamame, sprouted black lentils, vegan feta, grapefruit, red shiso (ve)

GARDEN PASTITSIO

27

Bucatini, Mediterranean vegetable ragu, kefalotyri bechamel, crispy sage, herbs (v)

AHI TUNA SOBA

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 paste	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
Spanish chorizo	7

DRINKS MENU

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

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 1.0

**Soy, Oat, Coconut,
Almond, Lactose Free**

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	8.0
Granny Smith apple, strawberry	9.0
Cucumber, apple, ginger, lemon, mint	10.0

ICED DRINKS

Iced Milo	6.0
Fruit Iced Tea	7.0
Iced Chai	9.0
Iced Choc	9.0
Iced Coffee	9.0
Iced Mocha	10.0

SCULL KOMBUCHA 7.0

- Ginger Turmeric
- Elderflower

SMOOTHIES

Classic Banana	10.0
Banana, honey, cinnamon, milk	

Tropical 11.0
Banana, 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

COCKTAILS

Mimosa 16
Prosecco,
orange juice

Gin & Juice **18**
Australian Distilling Co.
Adelaide Gin, seasonal
juice

*swap for non alcoholic
LYRE's London Dry

Matcha Martini 20
Australian Distilling Co.

Adelaide Vodka,
Amaretto, matcha,
almond, honey

Breakfastini	20
Australian Distilling Co. Adelaide Gin, apricot, orange, lemon, sugar	

*swap for non alcoholic
LYRE's London Dry

Bloody Mary 20
Australian Distilling Co.

Adelaide Vodka, tomato
juice, lemon, celery salt,
Worcestershire, house
made fermented chilli

Rabbit Refresher 20
Australian Distilling Co.

Adelaide Vodka, La Prova
prosecco, cucumber,
green apple, lime, mint,
sugar

Fiery Tomato Marg 20
Patron Silver Tequila,

hot cherry tomato syrup,
basil, lemon

Irish Espresso 20

Jameson Irish Whiskey,
Baileys, Mr Black, oat
milk, panella

BEER & WINE

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

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	

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
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GLOSSARY

Bucatini | Long tubular pasta variety

Chakalaka | South African spiced relish

Chevre | Australian goat's cheese

Chimichurri | Argentinian parsley based sauce

Furikake | Japanese seaweed sesame seasoning

Kefalotyri Bechamel | Greek goat's cheese sauce

Oolong soft boiled egg | Egg marinated in tea variety

Shiso | Japanese mint variety

Tonkatsu | Japanese bbq sauce

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

