

**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

PROVE'S FRUIT LOAF 12

Served with Pepe Saya butter (v)

FRIES 12

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

POACHED/FRIED EGGS 15

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

**Build with extra*

TRIPLE SCRAMBLE 17

Prove's sourdough, creamy Rohde's free range triple egg, sumac salt, pineapple relish (v)

Make 'em chilli +\$1

SIR JAMES'S SANDWICH 18

Toscana 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



PETER'S POT PLANT 18

Wattleseed overnight Kangaroo Island oats, chia, nashi pear, coconut yoghurt, housemade granola (ve)

MISTER POTATO 23

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

Add poached eggs +\$5

BRIE BURGER 24

Potato bun, brie, housemade brisket patty, caramelised onion, lettuce, burnt onion aioli, balsamic glaze, house pickled qukes

Add fried egg +\$2.5

Add side of fries +\$6

SMASHED AVOCADO 24

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

Add poached eggs +\$5

FIG FRENCH TOAST 24

Cinnamon french toast, whipped brie, figs, candied walnut, honey (v) (gf)

DAN'S SANDO 24

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

RICOTTA & RYE 25

Dark rye bread, house made ricotta, sherry roasted grapes, sesame, fried parsley, celery flower, cured egg yolk (v)

Add poached eggs +\$5

RABBIT BOWL 26

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 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

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

SQUARE 1 Big Red Gin,
seasonal juice

*swap for non alcoholic

LYRE's London Dry

Summer Drip 18

Bacardi Coconut Rum,
iced filter coffee, lime
passionfruit, mint, maple

Batida Bunny 20

Cachaca, coconut condensed
milk, passionfruit, lime

Breakfastini 20

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

*swap for non alcoholic

LYRE's London Dry

Bloody Mary 20

SQUARE 1 Vodka, tomato
juice, lemon, celery salt,
Worcestershire, house
made fermented chilli

Rabbit Refresher 20

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

Matcha Martini 20

SQUARE 1 Vodka,
Amaretto, matcha,
almond, honey

Irish Espresso 20

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

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

GLOSSARY

Frisee | Type of leafy green

Furikake | Japanese seaweed sesame seasoning

Oolong soft boiled egg | Egg marinated in tea variety

Nasturtium | Type of peppery herb

Pangrattato | Fried bread crumbs

Qukes | Baby Lebanese cucumbers

Scamorza | Smoked mozzarella

Shiso | Japanese mint variety

Tonkatsu | Japanese bbq sauce

Whey Cream | By-product from ricotta making

XO Sauce | Asian mushroom 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

