

**PETER
RABBIT**

FOOD MENU

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (nf) nut free | Glossary on back page

FRESH PASTRIES

See bar for daily cakes & pastries
Sorry no dietary changes available

FRUIT LOAF (V) (NF) 12

Served with Pepe Saya butter
Contains apricots, figs, sultanas, raisins, currants
Swap butter for nuttelex = vegan

FRIES (V) (NF) 12

Beer battered, sumac salt, kewpie
Switch for tomato sauce or BBQ = vegan

MISTER EGGY (V) (NF) 15

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

Contains cream, kewpie mayo

EGGS YOUR WAY (V) (NF) 15

Poached, Scrambled or Fried Sourdough, double egg, sumac salt, peach chakalaka chutney
Chilli scrambled eggs +\$2
**Build with extras*

Switch for GF bread = gluten free
Chutney contains onion
Dairy free scramble available upon request

EMMA'S BIRCHER (V) (NF) (DF) 16

Kangaroo Island oats, coconut milk, currants, chia seeds, compressed watermelon, fresh strawberry, coconut meringue
Remove meringue = vegan

CHORIPAN ROLL (DF) (NF) 20

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

Switch for GF bread = gluten free
Swap sausage for halloumi = vegetarian
Contains egg, mustard, cumin, paprika, onion, garlic, white wine vinegar, soy

PICNIC PLATTER (V) (NF) 22

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

Switch for GF bread + crackers = gluten free
Remove brie = dairy free
Hummus contains garlic, seeds, chickpeas, cumin,

SMASHED AVOCADO (VE) (NF) 22

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

Switch for GF bread = gluten free

PETER'S PANCAKE (V) (NF) 23

Ricotta pancake, bayleaf macerated strawberry, pepitas, chantilly cream, strawberry dust
Sorry no dietary changes available

DAN'S SANDO (VE) (NF) 24

Twice fried eggplant, housemade tonkatsu, vegan mayonnaise, purple cabbage, apple, nori rice crackers, chives, lime, white bread
Contains garlic, onion, soy, paprika

SPRING EDAMAME (V) (NF) 25

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

Switch for GF bread = gluten free
Swap chevre & egg for plant based feta & mushroom = vegan
Contains soy & sesame

RABBIT BOWL (VE) (NF) 26

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

Swap tempura for roasted shimeji = gluten free
Contains seeds, sesame, chickpeas, garlic

GARDEN PASTITSIO (V) (NF) 27

Bucatini, Mediterranean vegetable ragu, kefalotyri bechamel, crispy sage, herbs

Contains onion, garlic, lentils, egg

AHI TUNA SOBA (DF) (NF) 30

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

Contains onion, garlic, soy, sesame

MRS. PORKY (NF) 32

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

Remove sourdough & crispy sage = gluten free
Contains onion, garlic, sesame

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

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