

**PETER
RABBIT**

FOOD MENU

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

FRESH PASTRIES FROM OUR SISTER VENUE BLOOM

See bar for daily goodies

- Sorry no dietary changes available

FIG & WALNUT FRUIT LOAF (V) 9

Tahini butter

- Switch for nuttalex = vegan

FRIES (V) (NF) 12

Beer battered, lemon pepper kewpie

- Switch for tomato sauce or BBQ = vegan

H&C CROISSANT (NF) 12

Croissant, cheddar, smoked ham

Add onion jam +\$2

- Remove ham = vegetarian

- Switch for GF bread = gluten free

- Switch ham for haloumi = vegetarian

- Jam contains onion

EGGS YOUR WAY (V) (NF) 15

Poached, Scrambled or Fried Sourdough, double egg, herb salt, onion jam (v)

Chilli scrambled eggs +\$2

**Build with extras*

- Switch for GF bread = gluten free

- Dairy free scramble available upon request

- Jam contains onion

TOMATO & FETA (V) (NF) 15

Roasted cherry tomatoes, whipped feta, fermented chilli, honey, sunflower seeds, marjoram. Ciabatta

- Remove feta = dairy free

- Remove feta & honey = vegan

- Switch for GF bread = gluten free

PETER'S PORRIDGE (VE) 16

Mandarin & coconut porridge, stewed quince, ginger hazelnut

- Remove hazelnuts = nut free

IL PANINO 16

Panini, prosciutto, heirloom tomato, mozzarella, basil and tarragon pesto

- Switch for GF bread = gluten free

- Switch prosciutto for roast mushrooms = vegetarian

- Pesto contains garlic

ZESTY AVO (VE) 20

Seeded light rye, avocado, black heirloom tomato, cashew cheese, zaatar

Add poached eggs +\$4

- Switch for GF bread = gluten free

- Cashew cheese contains garlic

SWEET BABKA (V) 22

Gord's five spice babka, peanut butter custard, roasted rhubarb, lemon shortbread, creamed yoghurt

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PETER'S PLATTER 24

Damper, goats chevre, Barossa free range leg

ham, marinated seasonal vegetables, soft boiled duck

egg, almond and caraway spice

- Switch ham for roasted mushrooms = vegetarian

- Switch for GF bread = gluten free

- Remove almond & caraway spice = nut free

BENNY'S BREKKY (NF) 24

Cornbread, cured SA salmon, lime and brown butter hollandaise, sweet corn, watercress, granny smith, mint

Add poached eggs +\$4

- Switch salmon for roasted mushrooms = vegetarian

- Switch for GF bread = gluten free

PORK KATSU (NF) 24

White bread, panko crumbed
pork, whole egg gribiche,
potato crisps, coral lettuce

Add beer battered fries +\$6

- Sorry no dietary changes
available

-Gribiche contains onion & garlic

RABBIT BOWL (GF) (NF) (DF) 26

Raw SA ocean trout,
basmati rice, sauerkraut,
soy mushroom, cucumber,
avocado, sesame, coriander,
nori tahini

- Swap trout for salt and
pepper tofu = vegan

- Nori tahini contains garlic

CHICKY SHOYU (NF) 26

Chicken and lemongrass
shoyu, udon noodles, larb,
green chilli, spring onion,
crispy shallot, basil, sesame

- Switch udon for greens =
gluten free

- Shoyu contains onion &
garlic

GREEN GNOCH (V) 28

Potato gnocchi, skordalia,
zucchini, asparagus, goats
curd, pistachio pangrattato

- Sorry no dietary changes
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WINTER WAGYU (GF) (DF) 32

Wagyu rump skewer, burnt
cabbage, sweet potato
skordalia, wasabi furikake,
parsley, leek, tomato oil

- Sorry no dietary changes
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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

GLOSSARY

Furikake – Crunchy Japanese seasoning

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