

# DAYTIME AT PETER RABBIT











A special celebration over a shared feast under our luscious garden deck



Peter Rabbit long shared lunch

# DAYS ON THE DECK

When you enter through our garden gates,  
the perfect function venue awaits.

A quaint and quirky wonderland, overgrown  
with leaves and vines, creates the perfect  
backdrop to enjoy some food and wine.

Our undercover deck and outdoor function space is  
perfect for a day time birthday celebration, bridal or  
baby shower or intimate corporate function for up to  
50 guests.

This space is available for hire during our cafe  
opening hours Monday to Sunday throughout the  
year.

Our space remains cool and shady in the  
summer and warm and cosy in the winter.

Our menu is tailored to your tastes with grazing  
boards, canapes and shared feasts available to suit all  
kinds of dining celebrations.

The prices quoted in the Daytime Function Package are current from 1  
July 2022 to 30 June 2023. Prices may increase by up to 5% to cover the  
fluctuation in cost of goods and services beyond 30 June 2023.

## 2 HOUR EXCLUSIVE HIRE

of the undercover deck  
and garden

## CAPACITY

Up to 30 seated  
Up to 50 standing

## FUNCTION HOURS

Monday to Sunday  
Bookings 8am - 4pm

## NO MINIMUM SPEND

## NO VENUE HIRE FEE

## GF, VEGO & VEGANS

all dietaries catered for

# SHARED LUNCH AT PR

Suitable for 10 to 30 people

**ENJOY A 2 HOUR LONG SHARED LUNCH WITH FRIENDS ON THE DECK AT PETER RABBIT.**

## **MAINS (SELECTION OF 2 OF THE FOLLOWING TO SHARE)**

6 hour beef brisket, sweet potato skordalia, leek, parsley, tomato oil, almonds

Tempura eggplant, cashew cheese sauce, sticky hoisin, chilli, watercress

Whole roasted cauliflower, braised chickpea, yoghurt, zaatar spice

Tagliatelle, chorizo, leek, fermented chilli, nduja pangrattato

## **SIDES (INCLUDED)**

Heirloom tomato, buffalo mozzarella, roasted garlic vinaigrette, basil

Roasted brussel sprouts, celeriac and granny smith slaw

Smashed kipfler potatoes, garlic and chive butter, parmesan

## **DRINKS (1.5 HOUR PACKAGE)**

Unico Zelo Tropo Sparkling White

Hustle and Vine Pinot Gris

Unico Zelo Tropo Pinot Noir

Peter Rabbit Draught, West End and Stone & Wood on tap

A selection of mocktails, non-alcoholic beer & soft drinks available

## **ENQUIRE ABOUT ADDING**

An Aperol Spritz on arrival

Entree or dessert

A Grazing Board

**\$90<sup>PP</sup>**

\*Please note menu and beverage selections are subject to availability and seasonal changes.





## Shared Menu

### MAINS

Art. skordalia, fermented cabbage  
radish, gremolata  
Basil & tarragon pesto, zucchini  
Pungo pargatarto

### DESSERTS

Apple, basil, sticky  
red chili, cream

# NOSH & NATTER

Suitable for 20 to 50 people

**NOSH & NATTER ON A SELECTION OF SAVOURIES ON THE DECK AND IN OUR GARDEN.**

## **CANAPES (SELECTION OF THE FOLLOWING)**

Pressed potato hash, whole egg mayonnaise, pecorino

Turkish bread, marinated mushrooms, cashew cheese

Crostini, smoked salmon, citrus cream cheese

Brioche slider, beef brisket, cabbage slaw, cucumber aioli

Chicken & vermicelli spring roll / Cabbage & carrot spring roll, sweet soy sauce

Roasted cherry tomatoes, whipped feta, fermented chilli, honey, sunflower seed (served with warm bread to share)

Seasonal hummus, spiced lamb mince, mint verde, almonds, pickled cucumbers (served with warm bread to share)

Tortilla chips, mixed beans, tomato salsa, cumin crème fraiche, guacamole

Beer battered fries, whole egg mayonnaise

Coconut pana cotta, seasonal fruit, sweet crumble

Milk chocolate and rooibos tea macaron, almond sponge

## **DRINKS (1.5 HOUR PACKAGE)**

Unico Zelo Tropo Sparkling White

Hustle and Vine Pinot Gris

Unico Zelo Tropo Pinot Noir

Peter Rabbit Draught, West End and Stone & Wood on tap

A selection of mocktails, non-alcoholic beer & soft drinks available

\*Please note menu and beverage selections are subject to availability and seasonal changes.

**ENQUIRE ABOUT ADDING**

Cocktails from our caravan

A Grazing Board

3 CANAPES  
**\$70<sup>PP</sup>**

5 CANAPES  
**\$80<sup>PP</sup>**







# GATHER & GRAZE

Suitable for 20 to 50 people

**A GRAZING BOARD IS A GREAT LIGHT AND SNACKY OPTION FOR A CASUAL GATHERINGS.**

## **GRAZING BOARD TO SHARE (INCLUDES A SELECTION OF THE FOLLOWING)**

2-3 types of locally sourced cheeses  
(e.g Soft Onkaparinga Brie, Adel Blue, Clothbound Cheddar)

Cured meats  
(e.g. prosciutto, salami, capicola)

Seasonal fruits  
(e.g. blueberries, raspberries, grapes, pineapple, watermelon)

House-made dips  
(e.g. hummus, pesto, romesco etc.)

All the other goodies such as chips, crackers, chocolate, bread, lollies, dried fruit, nuts etc.

## **DRINKS (1.5 HOUR PACKAGE)**

Unico Zelo Tropo Sparkling White

Hustle and Vine Pinot Gris

Unico Zelo Tropo Pinot Noir

Peter Rabbit Draught, West End and Stone & Wood on tap

A selection of mocktails, non-alcoholic beer & soft drinks available

**ENQUIRE ABOUT ADDING**

Canapes

Gin & Tonics served from  
our Mr Todd's caravan

**\$60<sup>PP</sup>**

\*Please note menu and beverage selections are subject to availability and seasonal changes.







# A BIT MORE LUNCH

**FANCY FILLING OUT YOUR MEAL A BIT MORE? TOP AND TAIL IT WITH SOME SHARED ENTREES OR INDIVIDUALLY SERVED DESSERTS!**

## **ENTREES (SELECTION OF 2 OF THE FOLLOWING TO SHARE)**

Thyme roasted mushrooms, goats chevre, honey, sage

Tuscan bread, feta, braised greens, crispy maple bacon

Smoked salmon, mayonnaise, tarragon, paprika, cornichons, pepper crackers

Roasted cherry tomato, feta, chilli, honey, sunflower seed

## **DESSERT (CHOICE OF ONE TO INDIVIDUALLY SERVE)**

Mandarin panna cotta, lemon shortbread, quince

Baked seasonal fruit crumble, creamed yoghurt

ENTREES  
**\$20<sup>PP</sup>**

DESSERT  
**\$20<sup>PP</sup>**

# APPRECIATE A TIPPLE OR TWO?

**ADD ON BASE SPIRITS TO OUR STANDARD DRINKS PACKAGE OR SWAP IT ALL OUT FOR A DELUXE PACKAGE OF WINE, BEER AND SPIRITS FOR YOUR EVENT.**

## **ADD ON BASE SPIRITS**

Australian Distilling Co. Gin  
Australian Distilling Co. Vodka  
Monkey Shoulder Scotch

1.5 HOURS  
**\$15<sup>PP</sup>**

## **DELUXE DRINKS PACKAGE**

Unico Zelo Tropo Sparkling White  
Hustle and Vine Pinot Gris  
Ben Murray 2021 Riesling  
Fierce III Dry Rose  
Unico Zelo Tropo Pinot Noir  
White Gate 2021 Syrah  
All rotating tap beers including craft beers  
Barossa Apple Cider  
A selection of mocktails, non-alcoholic beer & soft drinks available

### **Spirits served with mixers**

Australian Distilling Co. Gin  
Australian Distilling Co. Vodka  
Bacardi White Rum  
Jameson Irish Whiskey  
Buffalo Trace Bourbon  
Monkey Shoulder Scotch

1.5 HOURS  
**\$20<sup>PP</sup>**



PETER RABBIT

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Functions at Peter Rabbit can  
be tailored to suit your budget  
and event requirements.

Get in touch to find out more.



PETER  
RABBIT