

**PETER  
RABBIT**

# FOOD MENU

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

## FRESH PASTRIES AND TREATS

See bar for daily goodies

## SOURDOUGH FRUIT TOAST 9

Salted butter (v)

## DIPPY EGG 12

Butternut damper, soft boiled duck egg, butter, spices (v)

## LAMB-FAT POTATOES 12

Lemon aioli, rosemary  
*\*Swap for chips (v)*

## EGGS YOUR WAY 14

**Poached, Scrambled or Fried**  
Sourdough, double egg, bush tomato salt, capsicum kasundi relish (v) (df)  
*\*Build with extras*

## TOMATO & FETA 14

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

## CAJUN CAULIFLOWER 16

Charred cauli, cajun spice, skordalia, chimichurri, curry leaf (gf) (ve)

## WEST SIDE MUFFIN 16

English muffin, smoked bacon, capsicum kasundi, red onion, double cheddar  
*\*Swap bacon for haloumi (v)*  
Add fried egg + \$2

## PETEF'S PORRIDGE 18

Oat and chia porridge, coconut yoghurt, pear compote, cardamom macadamia dukkah, lemon thyme (ve)

## SWEET N SOUR SMASH 18

Seeded light rye, avocado, labneh, asparagus, sumac, pine nut, sesame, honey lemon (v)  
Add poached eggs +\$4

## RABBIT BOWL 22

Tumeric cauliflower, pea cous cous, white bean & macadamia pesto, kale, sugar snap peas, miso tahini, seeds (ve)  
Add sticky tofu +\$4

## POPPI'S PANCAKES 24

Poppysseed pancakes, roasted blackberry and bay leaf compote, hazelnut crumble, mascarpone, orange (v)

## BAKED BEANS 24

Tomato, bacon & butterbean ragu, duck egg, pecorino, chive.  
Garlic butter ciabatta

## FUNGI SHOYU 26

Mushroom shoyu, ramen noodle, confit leek, shimeji, black fungus mushroom, corn, tuscan kale, shiso (ve)

## WHITE-SAUCE PASTA 26

Pappardelle, garlic bechamel, butternut, silverbeet pesto, pistachio pangrattato, pecorino (v)

## WHITING KATSU 30

White bread, crumbed whiting, tartare, dill pickle, iceberg lettuce. Beer battered fries

## WINTER LAMB 32

Braised lamb shoulder, chickpea, smoked chèvre, red onion, zhoug, watercress (gf)

## BUILD WITH EXTRAS

House chilli paste 2  
Seeded light rye 3  
Gluten free bread 3  
Eggs 4  
Charred kale 4  
Roast tomato 5  
Avocado 5  
Haloumi 5  
Smoked bacon 6  
Herb roasted mushroom 6  
Spanish chorizo 6

PLEASE ORDER AT THE COUNTER

# DRINKS MENU

Check our taps for current brews | Wine list on back page

<b>COFFEE</b>		<b>ELMSTOCK TEA</b>		<b>ICED DRINKS</b>		<b>COCKTAILS</b>		<b>Espresso Martini</b> 20
White	4.5	English Breakfast	4.5	Fruit Iced Tea	7.0	<b>Mimosa</b>	16	Mr Black, vodka, espresso
Black	4.5	Pu-Erh	5.5	Milo	6.0	Prosecco, cold pressed OJ		<b>G N' Tea</b> 20
Espresso	4.0	French Earl Grey	4.5	Iced Chai	9.0	<b>Gin &amp; Juice</b>	18	Sloe gin, tanqueray, english breakfast tea, maple, vanilla, lemon - <i>served hot</i>
Filter/Bottomless	4/5	Oolong Formosa	4.5	Iced Choc	9.0	Tanqueray, apple & strawberry		<b>Mulled Vino</b> 20
Mocha	5.0	Ti Kwan Yin (green)	4.5			<b>Bloody Mary</b>	20	Grenache, orange, montenegro, maple, cinnamon, star anise, cloves - <i>served hot</i>
Iced Latte	5.0	Silver Needles	5.5	<b>COLD PRESSED JUICE</b>		Vodka, tomato juice, lemon, house chilli paste		<b>Check the Lime</b> 20
Iced Long Black	5.0	Rooibos Kalahari	4.5	Orange	8.0	<b>Woodland Sour</b>	22	Bacardi, citrus sorbet, coconut, lime, mint, soda
Iced Filter	5.0	Peppermint	4.5	Apple Strawberry	8.0	Tanqueray, luxardo, cherry, rosemary, black pepper, lemon, egg whites		
Iced Coffee	9.0	Lemon Myrtle	4.5					
Iced Mocha	10.0			<b>SMOOTHIES</b>				
<b>ALTERNATIVES</b>		<b>SOFT DRINKS</b>		<b>Banana</b>	9.0			
Soy, Oat, Coconut,	0.7	Coke	5.0	Banana, honey, cinnamon, milk				
Almond, Lactose Free		Coke no sugar	5.0					
<b>HOT DRINKS</b>		San Pellegrino	6.0	<b>Blueberry (ve)</b>	10			
Babyccino	2.0	- Limonata		Blueberry, banana, oat milk, chia				
Hot Chocolate	4.5	- Aranciata Rossa						
Chai Latte	4.5	<b>REMEDY KOMBUCHA</b>		<b>Black Forest (ve)</b>	10			
Tumeric Latte	4.5	Cherry Plum	8.0	Cacao, blackberry compote, banana, almond milk.		<b>BEER &amp; CIDER</b>		
Matcha Latte	4.5	Lemon Lime & Mint	8.0	Hazelnut crumble		Barossa Apple Cider (5.0%)	11	
Sticky Chai (soy)	6.0	Raspberry	8.0			Pikes Pilsener (4.5%)	10	
Peanut Butter Hot Chocolate (soy)	7.0	Lemonade				Pirate Life Acai Passionfruit Sour (3.5%)	11	
		Ginger Lemon	8.0			Shifty Lizard West Coast IPA (6.2%)	12	
						Big Shed American Pale Ale (5.8%)	13	
						Big Shed Brown Ale (5.0%)	13	

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# WINE LIST

## RED

Coulter Grenache (Barossa)	10	48
Torbreck Shiraz (Barossa)	12	58
Giant Steps Pinot Noir (Yarra Valley)		68
Samuel's Gorge Tempranillo (McLaren Vale)		84

## WHITE

Lino Ramble Pinot Grigio (Adelaide Hills)	10	48
Spider Bill Chardonnay (Adelaide Hills)		62
Reislingfreak No2 (Clare Valley)		66

## AMBER/ROSE

Camwell Mourvèdre Rosé (McLaren Vale)	12	54
Aller Trop Loin 'OJ' Amber (Victoria)		52

## SPARKLING

Alpha Box and Dice Prosecco (McLaren Vale)	10	48
Terre a Terre DAOSA Sparkling (Piccadilly Valley)		78

# GLOSSARY

**Kasundi** – Spiced capsicum & mustard seed relish

**Pangratatto** – Crispy garlic bread crumb

**Zhoug** – Middle eastern spiced coriander sauce

**Shoyu** – Soy based broth

**Shiso** – Sweet & earthy asian herb

**Shimeji** – Japanese mushroom variety

**Skordalia** – Greek potato & garlic dip

**Chimichurri** - Argentinian herbed 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.

Use the QR code below to view our packages.

