

**PETER
RABBIT**

FOOD MENU

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

SOURDOUGH FRUIT TOAST 8

Salted butter (v)

BEER BATTERED FRIES 10

Smoked fennel salt, chipotle kewpie

EGGS YOUR WAY 14

Poached, Scrambled or Fried

Sourdough, double egg, smoked fennel salt & tomato relish (v) (df)

Build with extras
Chilli scramble +2

BOUJEE BAGUETTE 15

Toasted sourdough baguette, mortadella, white pepper aioli, swiss cheese, pecorino, green tomato, caramelised onion

COCONUT BIRCHER 16

Rolled oat bircher, rooibos poached fig, coconut yoghurt, pistachio, caramelised orange syrup (ve)

SMOKEY SMASH 18

Seeded light rye, smashed avocado, smoked feta, roasted cherry tomatoes, sunflower & almond dukkah, lime (v)

Build with extras

Add house chilli paste +2

PEARLY ROMESCO 20

Harissa marinated broccoli, romesco, pearl couscous, pickled heirloom tomato, buffalo mozzarella, toasted pine nut, seasonal herbs (v)

RABBIT BOWL 22

Spiced falafel, sweet potato hummus, sumac roasted pumpkin, charred wombok, cucumber, toasted seeds, herb tahini (ve) (gf)

CARACARA HOT CAKES 22

Ricotta hot cakes, thyme roasted strawberry, macadamia crumble, caracara orange, mascarpone, native Tasmanian honey (v)

KIMI'S ROSTI 22

Crispy potato & kimchi rosti, labneh, marinated button mushroom, snow pea, coriander, charred spring onion, fermented chilli peanuts, poached eggs (v) (gf) (vegan option available)

EAST SHOYU 24

Chicken and lemongrass shoyu, udon noodles, shiitake dumplings, sesame roasted tomato, charred bok choy, crispy leek, shiso
Add house chilli paste +2

BARRA'S MOJO 25

Spring onion flat bread, smoked barramundi, preserved lemon yoghurt, charred leek, white bean, mojo verde, toasted sesame & pine nuts
Add poached eggs +4

CHICKY CHURI 25

Charred brioche bun, spicy fried chicken, chimichurri aioli, provolone, mustard pickle, red onion, coral lettuce. Beer battered fries
Add fried egg +2

HOPPY GNOCCHI 28

Potato gnocchi, broccoli, green chilli, anchovy, confit garlic, basil, stracciatella, pangrattato

BUILD WITH EXTRAS

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

DRINKS MENU

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

COFFEE		ELMSTOCK TEA		ICED DRINKS		COCKTAILS		Espresso Martini 20
White	4.5	English Breakfast	4.5	Iced Rooibos Tea	6.0	Mimosa	14	Mr Black, vodka, espresso
Black	4.0	Pu-Erh	5.5	Milo	6.0	Prosecco, cold pressed OJ		Margaret & Rita 18
Espresso	3.8	French Earl Grey	4.5	Iced Chai	8.0	Gin & Juice	16	Smoked tequila, aperol, blood orange sorbet, lemon, fennel salt
Filter	4.0	Oolong Formosa	4.5	Iced Choc	8.0	Tanqueray, pineapple & blackberry		Coconut Myrtle 18
Bottomless cup	5.0	Ti Kwan Yin (green)	4.5			Bloody Mary	18	Bacardi, coconut, lemon myrtle, mint, bitters
Mocha	5.0	Silver Needles	5.5	COLD PRESSED JUICE		Vodka, tomato juice, lemon, house chilli paste		Espress Yourself 18
Iced Latte	5.0	Rooibos Kalahari	4.5	Orange	8.0			Kraken, frangelico, espresso, almond
Iced Filter	5.0	Peppermint	4.5	PineBlackberry	8.0			
Iced Coffee	8.0	Lemon Myrtle	4.5	Green	10			
Iced Mocha	8.0							
ALTERNATIVES		SOFT DRINKS		SMOOTHIES		Fig Spiced Sour	20	
Soy, Oat, Coconut, Almond, Zymil	0.7	Coke	4.0	Choc Banana (v)	10	Never Never Gin, fig, star anise, egg white		
		Coke no sugar	4.0	Banana, cacao, date, honey, almond milk				
		San Pellegrino	6.0					
		- Limonata		Tropical (ve)	10			
HOT DRINKS		- Aranciata Rossa		Banana, mango, maca passionfruit, coconut milk		BEER & CIDER		
Babyccino	2.0					Barossa Apple Cider (5%)		10
Hot Chocolate	4.5	REMEDY KOMBUCHA				Pikes Stout (5.2%)		10
Chai Latte	4.5	Cherry Plum	7.0	Blueberry (ve)	10	Pirate Life Acai Passionfruit Sour (3.5%)		10
Tumeric Latte	4.5	Lemon Lime & Mint	7.0	Banana, blueberry, rolled oats, chia, oat milk		Prancing Pony Pilsener (4.8%)		10
Matcha Latte	4.5	Raspberry	7.0			Pirate Life Pale Ale (5.4%)		10
Beetroot Latte	4.5	Lemonade				Prancing Pony IRA (7.9%)		11
Sticky Chai	6.0	Ginger Lemon	7.0					
Peanut Butter Hot Chocolate (soy)	7.0							

WINE LIST

RED

Hustle & Vine Sangiovese (McLaren Vale)	10	48
Torbreck Shiraz (Barossa)	12	58
Forage Supply Co Field Blend (Barossa)		64
Samuel's Gorge Tempranillo (McLaren Vale)		84

WHITE

Guthrie Sauvignon Blanc (Adelaide Hills)	10	48
Delinquente Vermantino (Adelaide Hills)		52
Reislingfreak No2 (Clare Valley)		64

AMBER/ROSE

Down the Rabbit Hole Rose (McLaren Vale)	11	52
Aller Trop Loin 'OJ' Amber (Victoria)		52

SPARKLING

Alpha Box and Dice Prosecco (McLaren Vale)	9	42
Terre a Terre DAOSA Sparkling (Piccadilly Valley)		78

GLOSSARY

Stracciatella – Italian mozzarella mixed with heavy cream

Mortadella – Italian cured pork

Kimchi – Korean style fermented cabbage

Pangratatto – Crispy bread crumb

Mojo Verde – Green sauce

Shoyu – Soy based broth

Caracara – Red-fleshed navel orange

FUNCTIONS

If you are looking for a venue for your next function then please get in touch with our team. Our garden is perfect for any event and can host up to 100 with food and drink packages available.