



# HOUSE OF JACK RABBIT

ALL DAY MENU FROM 10AM

*Please order and pay at the bar, quoting your table number*

**JR vitality bowl \$22**

Cucumber noodles, quinoa, corn, baby radish, avocado, cherry tomato, edamame, tahini dressing *GF, D, VG*  
Add teriyaki baked salmon +\$9 | Add teriyaki baked tofu +\$6

**Sweet potato & zucchini fritter \$26**

Sauteed mushrooms, smashed avocado, roasted tomato, capsicum hummus, relish *GF, D, VG*  
Add poached egg +\$3 | Add chorizo + \$6

**Homemade potato hash \$28**

Double smoked Barwon valley ham hock, Jack Rabbit Blanc de Blanc poached apple puree, kossie's poached eggs, creamy hollandaise, paprika *GF*

**Flying Brick Cider battered local Gummy Shark \$30**

Rocket and seasonal vegetable salad with mustard dressing, fries, tartare sauce, lemon *GF, D*

**Portarlinton mussels \$27**

Served with La Madre sourdough  
(see specials board for daily selection) *GFA*

**Grilled garlic & chilli squid \$27**

Kimchi rice, zucchini noodles, spicy mango sauce, snow peas *GF, D*

**Leura Lamb Shank Pappardelle \$30**

Overnight braised Lamb shank in master stock, Italian rose sauce, Grana Padano

**JR Super food salad \$26**

Kale, quinoa, roasted cauliflower, goji berries, currants, puffed wild rice, charred corn, asparagus, crispy seeds, vegan mozzarella, lime dressing *GF, D, VG*  
Add grilled chicken +\$8

**Mixed grain & pasta salad \$25**

Lentils, chickpeas, Penne Rigate, confit tomato, spinach, buffalo mozzarella, crunchy seeds, pesto dressing  
*GF, VGA* Add grilled chicken + \$8

**Black Angus burger \$28**

La Madre brioche bun, Barwon Valley bacon, butter lettuce, jalapenos, aged cheddar, chipotle mayo, caramelised onion, fries *GFA*

**Linguine ai Gamberi \$32**

Prawn cutlets, Jack Rabbit Sauvignon Blanc, lemon garlic butter, chilli, parsley, rocket, Grana Padano

## TO SHARE

**Popcorn Prawns \$19**

Crispy fried prawn, sweet chili mayo, chives, lemon *GF, D*

**JR Vegan Platter \$32**

Grilled vegetables skewers (2), chef's selection of fresh seasonal vegetables, sweet potato hummus, baba ghanoush, marinated Mt. Zero olives, crisp bread  
*GFA, D, VG*

**Meat Lovers charcuterie \$34**

Barwon valley ham, Bellarine Beef pastrami, smoked mild chorizo, hot N'duja, stuffed green olives, Sauerkraut, Marinated feta, crisp bread *GFA*

**Seafood grazing platter \$68**

Yuzu ponzu oysters (4), grilled king prawn (4), crispy fried soft shell crab, smoked tuna, selection of local seafoods and Portarlinton mussels in tomato soup, seaweed salad, tartare sauce, seafood cocktail sauce, lemon, garlic bread, crisp bread *GFA*

**Cheese Please \$34**

Honey glazed baked camembert, vintage aged cheddar, whipped ricotta, mixed fruit chutney, pistachio praline, citrus fruits, crisp bread *GFA*

## SIDES

**Fries \$10**

Served with tomato relish *GF, D, VG*

**Garden salad \$10**

Lettuce, rocket, cherry tomato, cucumber, pomegranate, chilli, radish, sweet mustard dressing *GF, D, VG*



Please note, on public holidays there is a 20% surcharge on food & beverages | Credit Card charges apply | Menu subject to change without notice



V = Vegetarian VG = Vegan VGA = Vegan option available D = Dairy Free GF = Gluten Free GFA = Gluten Free available | Please discuss your requirements with our wait staff

Food allergies: Here at Jack Rabbit we endeavour to make every effort to accommodate those guests with food allergies. Dairy, fructose, flour, onion, garlic & other traditional ingredients are routinely used in our kitchen as part of our regular preparation. As a result, we cannot guarantee a complete lack of any trace of any routine ingredients



# HOUSE OF JACK RABBIT

ALL DAY MENU FROM 10AM

## LITTLE BUNNIES

(12 yrs and under)

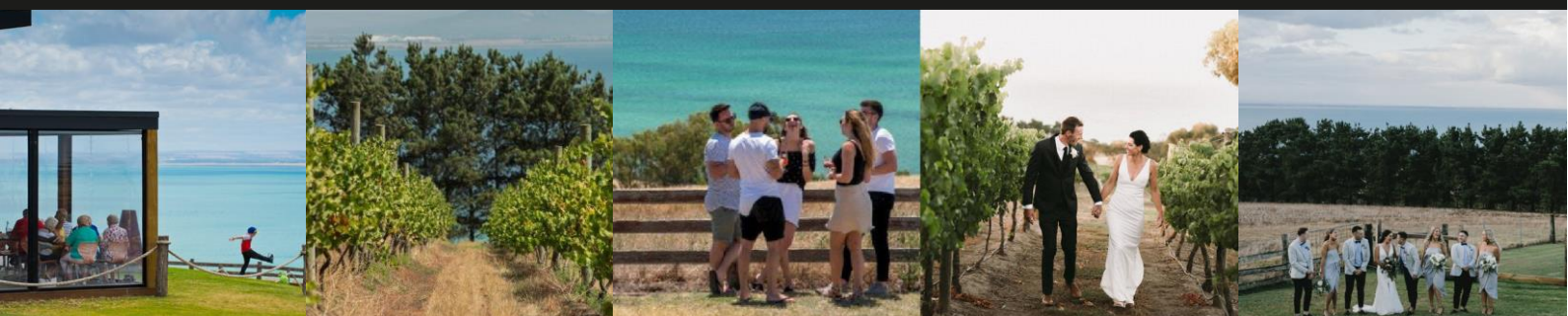
<b>Ham and cheese toastie</b> Served with chips, tomato sauce	\$15
<b>Chicken tenders</b> Crumbed chicken, chips, salad, tomato sauce <i>GF, D</i>	\$15
<b>Fish and Chips</b> Battered fish, chips, salad, tomato sauce <i>GF, D</i>	\$15
<b>Penne bolognese</b> Penne, beef bolognese, parmesan <i>GFA</i>	\$15
<b>Kids antipasto platter</b> Kabana, marinated olives, cheese, carrot, cucumber, dip, crackers <i>GFA</i>	\$15
<b>Kids cheeseburger</b> Beef patty, cheese, lettuce, chips, tomato sauce <i>GFA</i>	\$15

## SOFT DRINKS & JUICE

<b>Soft Drinks</b> Lemonade   Solo Lemon   Pepsi   Pepsi Max Lemon, lime, bitters   Dry Ginger Ale   Soda Water	\$5
<b>Flying Brick Sparkling Pink Lady Apple Juice</b> 375ml bottle	\$5
<b>Juices</b> - Ask our staff for current selection	\$5
<b>Kombucha</b> - Ask our staff for current selection	\$6
Voss Sparkling Water 375ml   800ml	\$5   \$9

## COFFEE, TEA & CAKE

<b>Julius Meinl Coffee</b> Cup   Mug	\$5   \$6
Baby Chino	\$2
Bondi Chai latte	\$5
Hot Chocolate	\$5
Extra Shot	\$0.50
Soy   Almond   Oat Milk	\$0.50
<b>Pots of loose leaf LOVE TEA</b>	\$5
Green   Chamomile   English Breakfast   Honey Chai Peppermint   Lemongrass & Ginger   Earl Grey	
<b>Something Sweet</b> Selection of cakes & slices   add a coffee	\$11   \$15



### Having an event?

Ask our friendly staff about our event options or contact our Wedding & Events Manager at [functions@jackrabbitvineyard.com.au](mailto:functions@jackrabbitvineyard.com.au)

Please note, on public holidays there is a 20% surcharge on food & beverages | Credit Card charges apply | Menu subject to change without notice



V = Vegetarian VG = Vegan VGA = Vegan option available D = Dairy Free GF = Gluten Free GFA = Gluten Free available | Please discuss your requirements with our wait staff

Food allergies: Here at Jack Rabbit we endeavour to make every effort to accommodate those guests with food allergies. Dairy, fructose, flour, onion, garlic & other traditional ingredients are routinely used in our kitchen as part of our regular preparation. As a result, we cannot guarantee a complete lack of any trace of any routine ingredients