



HOUSE OF JACK RABBIT

ALL DAY MENU FROM 10AM

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

JR poke bowl \$25

Lightly pickled cabbage & carrots, baby radish, edamame, wakame & sesame salad, brown rice, fried renkon, avocado, wasabi vegan mayo *GF, D, VG*
Add grilled herbed chicken +\$8 | Add smoked salmon +\$8

Rabbit's breaky burger \$24

Fried Kossie's egg, Barwon Valley bacon, avocado spread, spinach, La Madre brioche bun, fries *GFA*

Smashed pumpkin \$22

Tandoori hummus, pomegranate, fresh chilli, zucchini ribbon, crumbled feta, spiced za'atar, La Madre 7 grain sourdough *GFA, VGA* Add poached egg +\$3

Flying Brick Cider battered local Gummy Shark \$30

Wilted kale, mixed beans and seeds salad lightly dressed with mayonnaise, fries, tartare sauce, lemon *GF, D*

Portarlinton mussels \$27

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

Local fried squid \$27

Fresh chilli, kaiso salad, Szechuan salt, lemon, citrus aioli *GF, D*

Bellarine Beef salad \$28

Cabbage, carrots, spring onion, mint, rice noodles, crushed peanuts, tom yum dressing, balsamic glaze *GF, D*

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 tuna +\$8 | smoked salmon +\$8 | grilled herbed chicken +\$8

Crispy fried tofu \$25

Roasted beans, baby beets, red pepper, spring onion, carrots, spicy soy glaze, sesame seed *GF, D, VG*

Black Angus burger \$28

La Madre brioche bun, lettuce, pickled onion, aged cheddar, salsa fresca, chipotle mayo, fries *GFA*

Linguine ai Gamberi \$32

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

TO SHARE

House made Guacamole \$16

Pico de gallo salsa, vegan ranch, corn chips, fresh lemon *GFA, D, VG*

Vegan rock star platter \$32

House marinated grilled vegetables, battered rice stuffed zucchini flower, Mt Zero olives, mix mushroom pate, tandoori hummus, crisp breads *GFA, D, VG*

Meat Lovers charcuterie \$34

Barwon Valley sopressa, rum and date pork terrine, Bellarine Beef silverside, pickled vegetables, fruit chutney, crisp breads *GFA*

Seafood grazing platter \$68

Natural oysters (4), whole tiger prawn (4) and avocado salad, smoked salmon, grilled barramundi, pickled Portarlinton mussels, marinara skewers (2), seaweed salad, tartare sauce, citrus aioli, lemon, crisp bread *GFA*

Cheese board \$32

Truffle triple cream brie, Gorgonzola dolce, Red Leicester, pickled figs, fruits, pear & pistachio paste, candied hazelnuts, crisp bread *GFA*

SIDES

Fries \$10

Served with tomato relish *GF, D, VG*

Garden salad \$12

Lettuce, crispy pancetta, parmesan, Caesar dressing, croutons, anchovies



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



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LITTLE BUNNIES

(12 yrs and under)

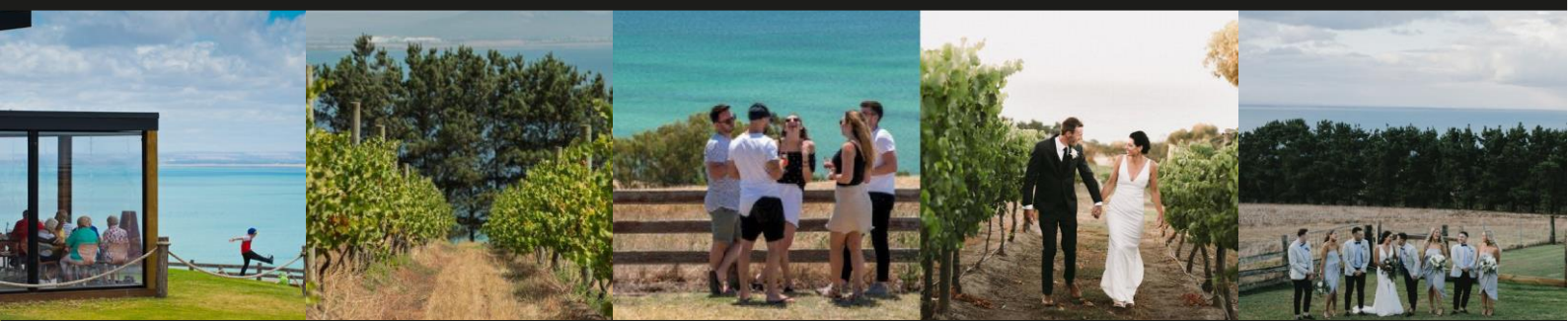
Kids breaky	\$15
Poached egg, bacon and toast <i>GFA, D</i>	
Chicken schnitzel	\$15
Crumbed chicken, chips, salad, tomato sauce <i>GF, D</i>	
Fish and Chips	\$15
Battered local gummy shark, chips, salad, tomato sauce <i>GF, D</i>	
Spaghetti & meatballs	\$15
Spaghetti pasta, meatballs in a traditional tomato sugo, parmesan	
Kids antipasto platter	\$15
Kabana, marinated olives, cheese, carrot, cucumber, dip, crackers <i>GFA</i>	
Kids burger	\$15
Angus beef patty, cheese, lettuce, chips, tomato sauce <i>GFA</i>	

SOFT DRINKS & JUICE

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

COFFEE, TEA & CAKE

Julius Meinl Coffee	
Cup Mug	\$5 \$6
Baby Chino	\$2
Bondi Chai latte	\$5
Hot Chocolate	\$5
Extra Shot	\$0.50
Soy Almond Oat Milk	\$0.50
Pots of loose leaf LOVE TEA	\$5
Green Chamomile English Breakfast Honey Chai Peppermint Lemongrass & Ginger Earl Grey	
Something Sweet	
Selection of cakes & slices add a coffee	\$9 \$13



Having an event?

Ask our friendly staff about our event options or contact our Wedding & Events Manager at functions@jackrabbitvineyard.com.au

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