



HOUSE OF JACK RABBIT

DINNER MENU

FRIDAY & SATURDAY NIGHTS

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

TO SHARE

Mt. Zero Olives	\$14
Herb bread, balsamico, smokey eggplant dips <i>GFA, VG</i>	
House made Guacamole	\$16
Pico de gallo salsa, vegan ranch, corn chips, fresh lemon <i>GFA, D, VG</i>	
Vegan rock star platter	\$32
House marinated grilled vegetables, battered rice stuffed zucchini flower, Mt Zero olives, mix mushroom pate, tandoori hummus, crisp breads <i>GFA, D, VG</i>	
Meat Lovers charcuterie	\$34
Barwon Valley sopressa, rum and date pork terrine, Bellarine Beef silverside, pickled vegetables, fruit chutney, crisp breads <i>GFA</i>	
Seafood grazing platter	\$68
Natural oysters (4), whole tiger prawn (4) and avocado salad, smoked salmon, grilled barramundi, pickled Portarlington mussels, marinara skewers (2), seaweed salad, tartare sauce, citrus aioli, lemon, crisp bread <i>GFA</i>	
Cheese board	\$32
Truffle triple cream brie, Gorgonzola dolce, Red Leicester, pickled figs, fruits, pear & pistachio paste, candied hazelnuts, crisp bread <i>GFA</i>	

ENTRÉE

Oysters	½ doz \$18 Doz \$36
Natural <i>GF, D</i>	
Scallop and salsa (4)	\$21
Avocado, tomato, onion <i>GF, D</i>	
Agedashi Tofu	\$16
Rosted beans, baby beets, spicy soy glaze, Szechuan salt <i>GF, D, VG</i>	
PBT - Prosciutto, Burrata, Tomato	\$24
Heirloom tomatoes, Spanish onion, capers, asparagus, basil, herbed croutons <i>GFA</i>	

MAINS

Linguine ai Gamberi	\$32
Prawn cutlets, Jack Rabbit Vineyard Sauvignon Blanc lemon garlic butter, chili, parsley, rocket, Grana Padano	
Portarlington mussels	\$27
Served with La Madre sourdough <i>(see specials board for daily selection) GFA</i>	
220g Bellarine Beef Sirloin Steak	\$40
Served medium rare or medium well, crushed chats, grilled asparagus, Jack Rabbit Vineyard Shiraz jus <i>GF, D</i>	
Spiced cauliflower steak	\$28
Quinoa, cucumber, tomato, onion salad, seasoned potato wedges, vegan 'ranch' <i>GF, D, VG</i>	
Leura Lamb Rogan Josh	\$28
Fragrant rice, raita <i>GF</i>	
Gnocchi Fungi	\$28
Mix mushrooms, pumpkin cream, spinach <i>VG</i>	
Grilled Market fish fillet	\$34
Garlic and parmesan roasted carrots, lemon garlic butter <i>GF</i>	
Crispy skin Western Plains Pork belly	\$34
Broccolini, parsnip puree, chili caramel, fennel and dill salad <i>GF, D</i>	

SIDES

Fries	\$10
Served with tomato relish <i>GF, D, VG</i>	
Caesar 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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DESSERT

Tiramisu Fresh berries V	\$15
Coconut & tapioca pudding Seasonal fruits, mango relish GF, D, VG	\$15
Apple and rhubarb crumble Berries chutney VG	\$15

LITTLE BUNNIES

(12 yrs and under)

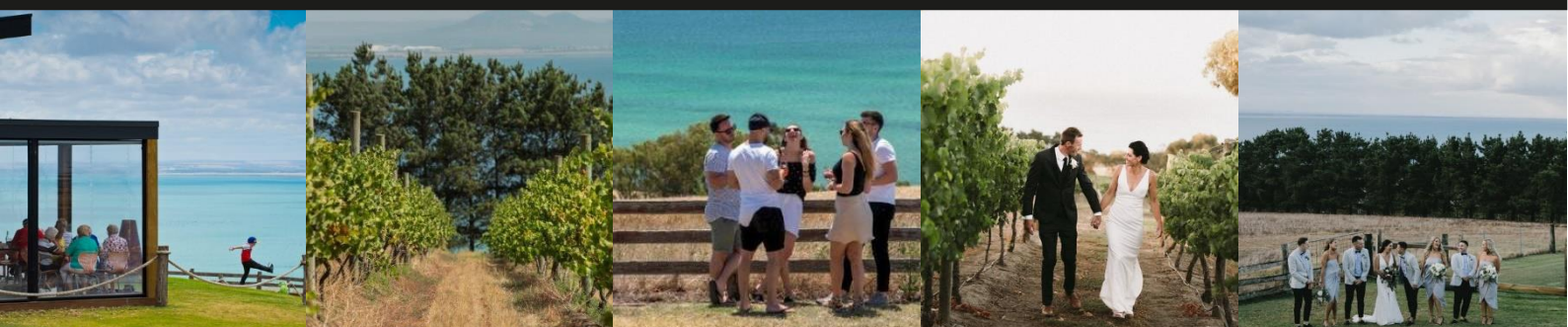
Chicken schnitzel Crumbed chicken, chips, salad, tomato sauce GF, D	\$15
Fish and Chips Battered local gummy shark, chips, salad, tomato sauce GF, D	\$15
Spaghetti & meatballs Spaghetti pasta, meatballs in a traditional tomato sugo, parmesan	\$15
Kids antipasto platter Kabana, marinated olives, cheese,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

SOFT DRINKS & JUICE

Soft Drinks Lemonade Solo Lemon Pepsi Pepsi Max Lemon, lime, bitters Dry Ginger Ale Soda Water	\$5
Flying Brick Sparkling Pink Lady Apple Juice 375ml bottle	\$5
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

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	



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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