

JACK RABBIT  
THE BELLARINE



*Laugh in the dark. Dance in the sun. Walk don't run.*

**HOUSE OF JACK RABBIT**

Wine & Beverage  
Menu

[www.jackrabbitvineyard.com.au](http://www.jackrabbitvineyard.com.au)



# SPARKLING, CHAMPAGNE & PROSECCO

---

## 2021 LEURA PARK ESTATE GRAND VINTAGE CUVEE SPARKLING PINOT CHARDONNAY ROSE

G \$16 B \$55

The combination of Pinot Noir (60%) and Chardonnay (40%) free run juice has delivered a wine of a delicate pale salmon hue. Strawberry, cherry and stone fruits burst from the glass. Fine beading, delightful freshness and persistent length form the signature of this Grand Cuvee. *90 Points - 2023 James Halliday Wine Companion; Bronze - 2023 Geelong Wine Show; Bronze - 2022 International Cool Climate Wine Show*

## CAT OUT OF THE BAG PROSECCO NV

G \$14 B \$45

Crafted from rich King Valley fruit, the 'home' of Prosecco in North Eastern Victoria. Lovely fine beading ushers in delicate floral notes of orange blossom and jasmine. The palate is lively with playful citrus notes and a crisp, elegant finish.

*91 Points – Jeni Port, Wine Pilot*

## NV JACK RABBIT FRIZZANTE (200ml can)

Can \$15

Frizzante means sparkle! Fresh and vivacious, sure to seduce with lifted floral and rose petal aromas which pirouette alongside crisp apple and citrus notes throughout. Delight in the enchanting balance of sweet nectar, delicate acidity and spritz.

## 2018 JACK RABBIT HERITAGE RESERVE SPARKLING CABERNET SAUVIGNON

B \$60

Estate grown on our Bellarine vineyards, the fruit for this luxurious sparkling Cabernet Sauvignon was selected and nurtured as a base wine prior to extended tirrage. Multiple small disgorgements ensure freshness and balance are the signature foundations of this sophisticated, dry-style wine. A magnificent bouquet displays lifted aromas of mocha, spice and tobacco leaf. The full bodied palate presents succulent berry flavours alongside savoury notes, elegant tannins and classic Cabernet tar and roses. Fine beading and delicate mousse is just the beginning. *Bronze - 2023 Geelong Wine Show; Bronze - 2022 Geelong Wine Show; Bronze - 2022 Geelong Wine Show*

## MOËT & CHANDON IMPÉRIAL BRUT

B \$145

Vibrant, generous and alluring, with bright fruitiness notes of green apple and white flowers and its elegant maturity is revealed in notes of brioche and wheat.

## VEUVE CLICQUOT YELLOW LABEL BRUT NV

B \$150

A Champagne from the fuller-bodied school with flavours of buttered toast, brioche and biscuit to complement the ever present fine acidity and flavour length that is a trademark. A wonderful celebration Champagne.

# WHITE WINES

---

## 2023 JACK RABBIT SAUVIGNON BLANC

G \$12 B \$40

A complex Sauvignon Blanc offering balanced fruit and structure. At the fore are typical cut hay characters and vibrant citrus notes iconic to The Bellarine. Palate nuances display lemon myrtle and bell pepper combining to deliver a soft, savoury finish. Enhanced texture is attributed to judicious use of aged French oak which bestows a more rounded back palate whilst retaining a lovely, crunchy astringency. *Silver - 2023 Victorian Wine Show; Bronze - 2023 Geelong Wine Show; Bronze - 2024 James Halliday Wine Companion*

## 2023 JACK RABBIT PINOT GRIGIO

G \$12 B \$40

A crunchy cool climate Grigio. Pear, white flower, peach and some spice. Hints of saline and ocean mist. Picked early and styled to be unashamedly fresh and vibrant. Great length with a clean, delicate finish. Enjoy this refreshing wine anytime. Perfect pairing with seafood, spice, salads and fine cheese. *93 Points - 2024 James Halliday Wine Companion; Silver - 2023 Geelong Wine Show*

## 2023 JACK RABBIT RIESLING

G \$12 B \$40

Dry, textural and engaging. Classic citrus notes with a pleasant mineral drive. The palate bestows lemon, lime and grapefruit, a fetching astringency and delicate white tannins derived from a cool slow growing period. Subtle use of aged French oak harmonizes both balance and structure. Enjoy in its youth or cellar for 10-15 years and allow graceful evolution for a richer wine. *Bronze - 2023 Geelong Wine Show; Bronze - 2023 Melbourne Royal Wine Awards*

## 2023 JACK RABBIT CHARDONNAY

G \$14 B \$45

Vibrant, racy, refined. Precision harvested at fruit perfection before maturation in neutral French oak, this is a wine of great line and balance. Classic varietal notes of stone fruit and citrus flank tart apple and fine, integrated oak texture. Partial malolactic fermentation liberates delicious hints of burnt butter. A driving mineral acidity delivers a clean, refreshing finish.

# ROSÉ

---

## 2023 JACK RABBIT ROSÉ

G \$12 B \$40

From our north facing, sandy loam vineyard, an elegant 100% Pinot Noir Rosé. Delicate aromas of strawberry, pear and orchard blossom. Distinctive hints of cherry, toffee apple and citrus provide some roundness on the palate and give balance. Secondary fermentation techniques in previous Pinot Noir Barriques support and enrich the savoury finesse and substance. *Silver - 2023 Geelong Wine Show; Silver - 2023 Victorian Wine Show*

# RED WINES

---

## 2022 P2

G \$12 B \$42

50% Pinot Gris. 50% Pinot Noir. Limited release.

Crunchy. Vibrant. Elegant. Aromatics of summer strawberries and watermelon, hints of dried rosemary and thyme. The palate sings again of ripe, wild strawberries alongside cherries and violets. Graceful tannins and balanced astringency complete the picture.

*Bronze - 2022 Geelong Wine Show*

## 2023 JACK RABBIT PINOT NOIR

G \$14 B \$50

Deep rose pink on the rim. Pronounced varietal characteristics of strawberries and cherries blissfully embrace delicate earthy aromas. The palate expresses rose petal, subtle ripe fruit and fine structured tannins. Restrained toasty nuances and fresh mineral acidity contribute to finessing a wine of intricate complexities and delightful balance.

## 2021 LEURA PARK ESTATE YUBLONG CABERNET SAUVIGNON

G \$14 B \$50

The fruit for the Yublong Cabernet comes off our vineyard at St. Leonards. Nurtured in fine French oak for 10 months, the wine was bottled without fining. Dark opulent red in colour. Violets, blackcurrant, chocolate and fresh plum waft from the glass, followed by secondary hints of cedar, rosemary and thyme. The wine has great depth and complexity with significant power. The finish is one of fine, savoury tannins and balanced acidity. Enjoy now or long into the future. *Silver - 2023 Geelong Wine Show; Bronze - 2022 Geelong Wine Show*

## 2022 JACK RABBIT SHIRAZ

G \$14 B \$50

A medium to full bodied well-structured Shiraz of commanding complexity and length. Violets, liquorice and fresh blueberries abound. The silky smooth palate showcases varietal characters of rich, dark red berries and savoury white pepper. Dusty tannins and well-integrated French oak complete the structure of this elegant, cool climate hero.

*92 Points - 2024 James Halliday Wine Companion; Silver - 2023 Melbourne Royal Wine Awards; Silver - 2023 Great Australian Shiraz Challenge; Bronze - 2023 Victorian Wine Show; Bronze - 2023 Geelong Wine Show*

## 2018 JACK RABBIT RESERVE SHIRAZ

B \$110

2018 will be revered on the Bellarine Peninsula as bestowing the best Shiraz wines seen in a decade. This reserve is testament to barrel selected wine crafted from 15 year old vines. The commanding bouquet reveals dark chocolate, blackberry and pepper. The palate evolves with earthy notes of violets, plum, nutmeg and spice. Inherent complexity and composure is nurtured by soft tannins. A refined, long finish. *Silver - 2022 Geelong Wine Show; 92 Points - 2021 Winestate World's Greatest Shiraz Challenge; Bronze - 2021 James Halliday Wine Companion; Bronze - 2019 Geelong Wine Show; Bronze - 2019 Shiraz Challenge*

# FORTIFIED

---

## NV JACK RABBIT FINE AGED MUSCAT

G \$12 B \$40

(375ml bottle | 90ml Glass)

Sourced from a premium solera, matured in aged oak, this fine aged Muscat is both rich and sumptuous. The splendid bouquet exudes perfumed raisin-fruit, ushering in a wine of great complexity and finesse. A luxurious palate reveals initial sweetness and raisin flavours before divulging indulgent hints of toffee.

# NON-ALCOHOLIC WINE

---

## FIZZERO SPARKLING NV

G \$8 B \$25

This refreshing and finely balanced non-alcoholic drink combines sparkling fermented grape juice blended with premium green tea.

*Please note, on public holidays there is a 20% surcharge on food & beverages  
Credit Card charges apply*

# BEER

---

HEINEKEN ZERO Netherlands, 0.0%	B \$6.5
PRICKLY MOSES OTWAY LIGHT BEER VIC, 2.9%	B \$7
GREAT NORTHERN SUPER CRISP QLD, 3.5%	B \$10
PERONI NASTRO AZZURRO Italy, 5.1%	B \$10
CORONA EXTRA Mexico, 4.5%	B \$10
ASAHI SUPER DRY Japan, 5.0%	B \$10
FURPHY REFRESHING ALE VIC, 4.4%	B \$10
CARLTON DRY VIC, 4.5%	B \$10
PRICKLY MOSES CHAINSAW VIC, 4.6%	B \$11
MOBY PALE ALE VIC, 5.1%	B \$11
TWO BAYS PALE ALE (Gluten Free) VIC, 4.5%	Can \$11



## FLYING BRICK CIDER CO. CIDERS

---



- PEAR CIDER 330ml** - *Light, crisp and delicate* **B \$9**  
Uncomplicated and pure. A delicate, pale straw appearance. Subtle, succulent pear notes across both nose and palate unashamedly denote this cider's origins. A lively, dryer cider style displaying vibrant acidity alongside luxurious fruit on the palate. (4.8%)
- ORIGINAL CIDER 330ml** - *Pure, clean and fresh* **B \$9**  
Opulent golden straw in colour and a fine, delicate bead. Lovely vanilla notes shining through on the nose. A playful creaming soda-like toffee complexity upon the palate and loads of fresh apple sweetness. (4.3%)
- DRAUGHT CIDER 330ml** - *Rich, big and generous* **B \$9**  
Warm honey/toasty display. This daring cider sees big, bold red apple varieties leaping out of the glass. A perfect balance of fruit, acid, tannins and alcohol ensure this cider pours with a perfect 'moosey' head every time. Great mouth feel and finish. (5.8%)
- PANGO 375ml** - *Pear, Mango* **Can \$12**  
A cloudy sunburnt orange profile with ripe mango aromas leaping out of the glass. Lush mango sweetness abounds within a dignified foundation of freshly crushed pear. Great balance throughout and a lovely, long crisp finish. (4.9%)
- SPLICER 375ml** - *Pear, Pineapple, Lime and Passionfruit* **Can \$12**  
Made from pineapples, limes and passionfruit. A cider salute to an iconic ice-cream. Cloudy blonde chartreuse in colour. Lashings of fresh Pineapple, Lime & Passionfruit curate a sublime fusion with the soft, creamy vanilla Pear Cider base. Refreshing tropical fruit perfectly balanced by a naturally dry, zesty acid crunch. (4.9%)
- RASPERRY 375ml** - *Pear, Raspberry* **Can \$12**  
Pear cider with raspberry extract, a light pale rose colour from the raspberry's natural pigments. Palate is light and delicate with the dryness of the pear cider delivering a fresh clean feel. Loads of raspberry flavor giving the perception of being sweet. (4.9%)