



# HOUSE OF JACK RABBIT

## GROUP MENU

### CHOICE OF MAIN

#### **Sweet potato & zucchini fritter**

Sauteed mushrooms, smashed avocado, roasted tomato, capsicum hummus, relish  
*GF, D, VG*

#### **Mixed grain & pasta salad**

Lentils, chickpeas, Penne Rigate, confit tomato, spinach, buffalo mozzarella,  
crunchy seeds, pesto dressing *GF, VGA*

#### **Leura Lamb Shank Pappardelle**

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

#### **Grilled garlic & chilli squid**

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

#### **Black Angus burger**

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





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## GROUP MENU

### LITTLE BUNNIES

(12 yrs and under)

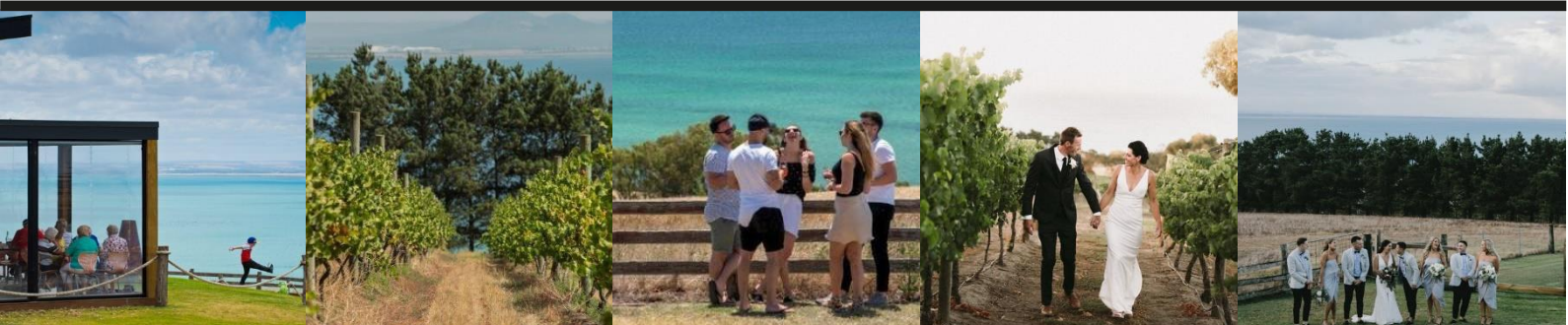
<b>Ham and cheese toastie</b>	<b>\$15</b>
Served with chips, tomato sauce	
<b>Chicken tenders</b>	<b>\$15</b>
Crumbed chicken, chips, salad, tomato sauce <i>GF, D</i>	
<b>Fish and Chips</b>	<b>\$15</b>
Battered fish, chips, salad, tomato sauce <i>GF, D</i>	
<b>Penne bolognaise</b>	<b>\$15</b>
Penne,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

### SOFT DRINKS & JUICE

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

### COFFEE, TEA & CAKE

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



### 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