



HOUSE OF JACK RABBIT

DINNER GROUP MENU

SHARED ENTRÉE

Mt. Zero Olives

Herb bread, balsamico, smokey eggplant dips *GFA, VG*

Vegan rock star platter

House marinated grilled vegetables, dolmades, Mt Zero olives, mix mushroom pate, tandoori hummus, crisp breads *GFA, D, VG*

Meat Lovers charcuterie

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

CHOICE OF MAIN

220g Bellarine Beef Sirloin Steak

Served medium rare or medium well, crushed chats, grilled asparagus, Jack Rabbit Vineyard Shiraz jus *GF, D*

Spiced cauliflower steak

Quinoa, cucumber, tomato, onion salad, seasoned potato wedges, vegan 'ranch' *GF, D, VG*

Leura Lamb Rogan Josh

Fragrant rice, pappadum, raita *GF*

Gnocchi Fungi

Mix mushrooms, creamy pesto, spinach *VG*

Grilled Market fish fillet

Red pepper and lemon sauce, rocket and apple salad, roasted carrots *GF*



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
Chocolate mousse Freshly whipped cream, choco flakes GF, V	\$15
Apple and rhubarb crumble Berries chutney VG	\$15

SOFT DRINKS & JUICE

Soft Drinks	\$5
Lemonade Solo Lemon Pepsi Pepsi Max Lemon, lime, bitters Dry Ginger Ale Soda Water	
Juices	\$5
Ask our staff for current selection	
Kombucha	\$6
Ask our staff for current selection	
 Azzurre Mineral Water 250ml 750ml	 \$5 \$9

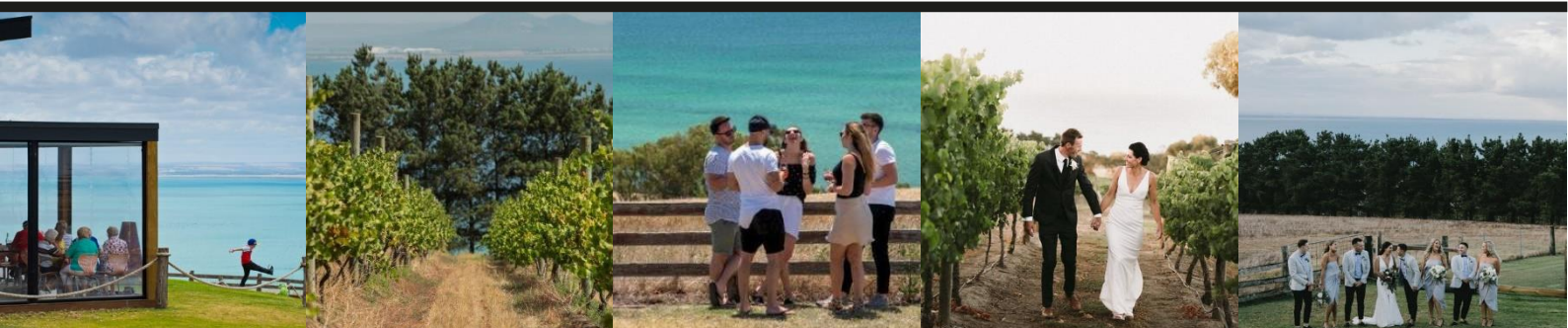
LITTLE BUNNIES

(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

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 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 Kate Pickering, our Wedding & Events Manager at functions@jackrabbitvineyard.com.au

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