



HOUSE OF JACK RABBIT

GROUP MENU

SHARED ENTRÉE

JR Vegan Platter

Grilled vegetables skewers (2), chef's selection of fresh seasonal vegetables, sweet potato hummus, baba ghanoush, marinated Mt. Zero olives, crisp bread *GFA, D, VG*

Meat Lovers charcuterie

Barwon valley ham, Bellarine Beef pastrami, smoked mild chorizo, hot N'duja, stuffed green olives, Sauerkraut, Marinated feta, crisp bread *GFA*

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)

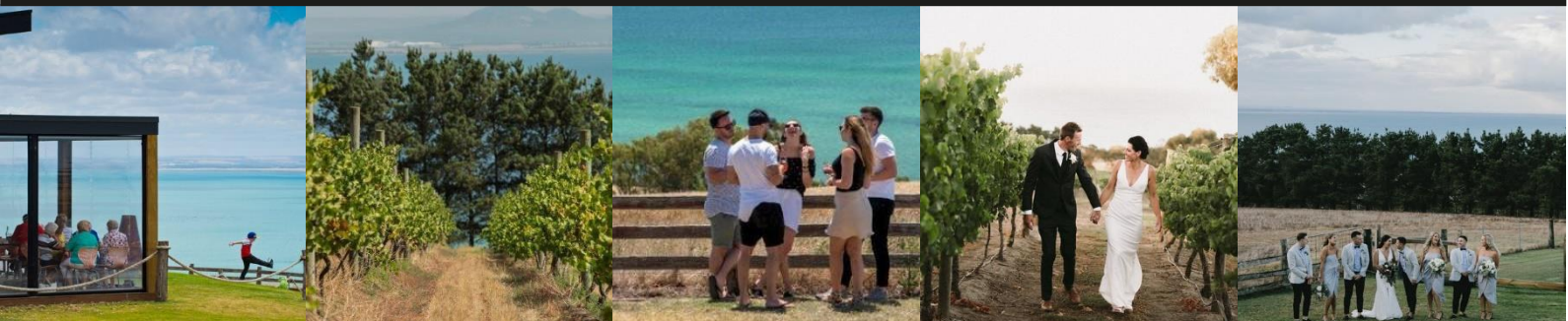
Ham and cheese toastie	\$15
Served with chips, tomato sauce	
Chicken tenders	\$15
Crumbed chicken, chips, salad, tomato sauce <i>GF, D</i>	
Fish and Chips	\$15
Battered fish, chips, salad, tomato sauce <i>GF, D</i>	
Penne bolognaise	\$15
Penne, beef bolognaise, parmesan	
Kids antipasto platter	\$15
Kabana, marinated olives, cheese, carrot, cucumber, dip, crackers <i>GFA</i>	
Kids cheeseburger	\$15
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	\$5
Ask our staff for current selection	
Kombucha	\$6
Ask our staff for current selection	
Voss Sparkling Water	\$5 \$9
375ml 800ml	

COFFEE, TEA & CAKE

Julius Meini 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	\$11 \$15



Having an event?

Ask our friendly staff about our event options or contact our Weddings & Event Manager at 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