

HOUSE OF JACK RABBIT

GROUP MENU

SHARED ENTRÉE

Vegan mezze plate

House marinated grilled vegetables, dolmades, Mt Zero olives, cashew labneh, roast beetroot hummus, baba ghanoush, La Madre bread GFA, D, V, VGA

Local harvest selection

Barwon Valley ham, potted smoked egg, Mt Zero olives, Drysdale goats cheese labneh, pickled Portarlington mussels, Flying Brick Cider cured salmon, house made piccalilli, La Madre bread GFA

CHOICE OF MAIN

Savoury granola bowl

Moroccan cauliflower, red cabbage, currants, almond, hummus, olive oil granola GF, D, V, VG

Cantonese style Bellarine Beef

Fragrant jasmine rice, bok choy, fried Kossies egg GF

Warm chicken cobb salad

Grilled chicken, bacon, egg, avocado, tomato, cos lettuce, blue cheese dressing GF

Local fried squid

Potato bravas, chorizo crumble, rocket, lemon, aioli GF, D

Tandoori roast pumpkin

Spicy chickpea masala, coconut yoghurt, mango chutney, pappadums GF, D, V, VG











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GROUP MENU

LITTLE BUNNIES

(12 yrs and under)

\$12 Kids breaky

Poached egg, bacon and toast GFA, D

Popcorn chicken \$12

Southern style chicken pieces, chips, salad, tomato sauce

GF. D

Fish and Chips \$12

Battered local gummy shark, chips, salad, tomato sauce GF. D

\$12 House made Lasagne

Beef and pork lasagne served with chips and salad

Kids antipasto platter \$12

Kabana, marinated olives, cheese, carrot, cucumber, dip, crackers GFA

Kids burger \$12

Angus beef patty, cheese, lettuce, chips, tomato sauce **GFA**

SOFT DRINKS & JUICE

\$5 **Soft Drinks**

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

Voss Sparkling Water 375ml | 800ml \$5 | \$9

COFFEE, TEA & CAKE

Julius Meinl Coffee

Cup | Mug \$4.50 | \$6 Baby Chino \$2 Bondi Chai latte \$4

Hot Chocolate \$4

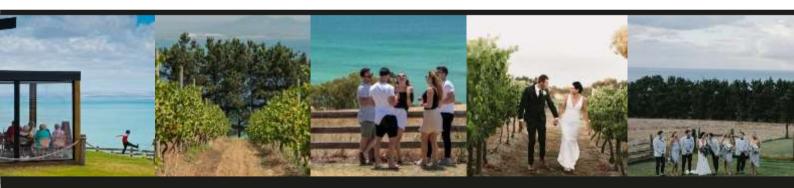
Extra Shot \$0.50 \$0.50 Sov I Almond Milk

Pots of loose leaf LOVE TEA \$4

Green | Chamomile | English Breakfast | Honey Chai Peppermint | Lemongrass & Ginger | Earl Grev

Something Sweet

Selection of cakes & slices | add a coffee \$9 | \$12



Having an event?

Ask our friendly staff about our event options or contact Kate Pickering, our Weddings & Event Manager at functions@jackrabbitvineyard.com.au

Please note, on public holidays there is a 20% surcharge on food & beverages | Menu subject to change without notice



