



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*

DESSERT

50/50 alternate drop

Apple and rhubarb crumble

Berries chutney *D, VG*

Chocolate mousse

Freshly whipped cream, choco flakes *GF, V*



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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DINNER GROUP MENU

LITTLE BUNNIES

(12 yrs and under)

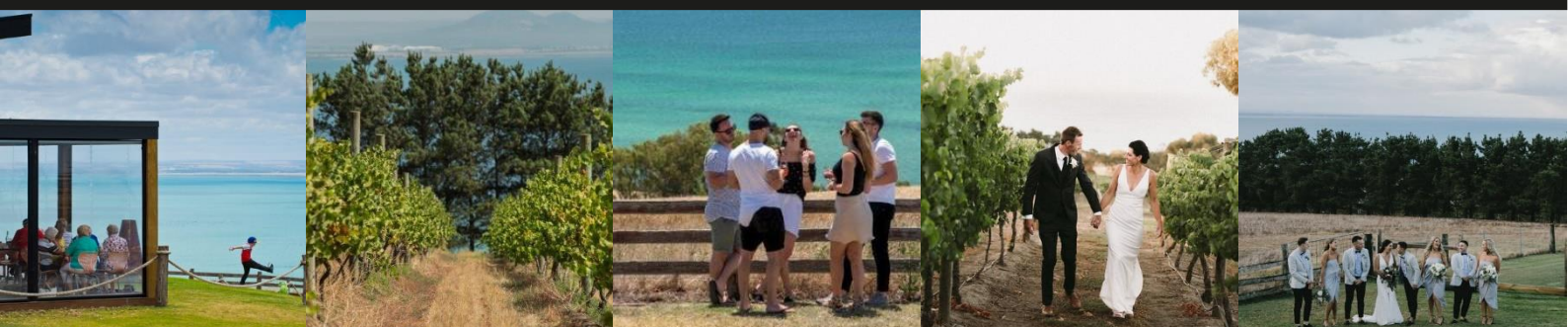
- Chicken schnitzel** \$15
Crumbed chicken, chips, salad, tomato sauce *GF, D*
- Fish and Chips** \$15
Battered local gummy shark, chips, salad, tomato sauce *GF, D*
- Spaghetti & meatballs** \$15
Spaghetti pasta, meatballs in a traditional tomato sugo, parmesan
- Kids antipasto platter** \$15
Kabana, marinated olives, cheese, carrot, cucumber, dip, crackers *GFA*
- Kids burger** \$15
Angus beef patty, cheese, lettuce, chips, tomato sauce *GFA*

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 250ml | 800ml \$5 | \$9

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 | Oat 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 our Wedding & Events Manager at functions@jackrabbitvineyard.com.au

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