

# HOUSE OF JACK RABBIT – Day Menu

Available 10.00am – 4.00pm daily

JACK RABBIT  
THE BELLARINE



Please place your order at the bar

Born & Bread sourdough, pistachio dukkah, Manzanillo olive oil D, GFA	\$10
Breaky bun, fried egg, sautéed mushrooms, spinach, tomato, tarragon mayonnaise, fries v, GFA	\$18
Roast pumpkin bruschetta, goats cheese, onion jam, blistered tomato, basil pesto, rocket v, GFA	\$22
Smoked salmon & tofu salad, edamame, cos lettuce, shallot, cherry tomato, sesame, miso dressing GF	\$22
Portarlington mussels, served with Born & Bread sourdough GFA (see specials board for daily selection)	\$25
Black bean & brown rice buddha bowl, pico de gallo salsa, avocado, capsicum, corn tortilla GF, v	\$25
Grilled Peri Peri chicken burger, mango ketchup, cos lettuce, tomato, fries	\$26
Fried local squid, rocket, cherry tomato, orange, sprout, fried shallot, citrus mayo GF, D	\$28
Wallaby shank salad, olive oil granola, feta, red onion, rocket, tomato, balsamic GF	\$28
Flying Brick Cider battered local gummy shark, rocket, pickled fennel, herb mayonnaise, fries GF, D	\$28
Prawn linguine, tomato passata, white wine, basil, chilli, garlic, parmesan	\$28
House smoked selection, chardonnay chicken, pickled mussels, fennel pork, chutneys, pickles, bread GFA	\$28
Cheese board – Cheddar, Blue, Triple cream brie, poached pear, grapes, quince paste, crisp breads GFA	\$34
Fries, tomato relish v, D, GF	\$10

*Vegan Menu available upon request.*

V = Vegetarian 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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### WINE LIST

Jack Rabbit Vineyard Frizzante (375ml bottle)	G\$10 B\$15	Jack Rabbit Pinot Noir	G\$12 \$45
Jack Rabbit Sparkling Blanc de Blanc	G\$12 B\$38	Jack Rabbit Merlot	G\$12 \$42
Jack Rabbit Pinot Grigio	G\$10 B\$35	Jack Rabbit Shiraz	G\$12 \$45
Jack Rabbit Riesling	G\$10 B\$35	Jack Rabbit Cabernet Sauvignon Shiraz	G\$12 \$42
Jack Rabbit Sauvignon Blanc	G\$10 B\$35	Jack Rabbit Muscat (375ml bottle   90ml Glass)	G\$10 \$32
Jack Rabbit Chardonnay	G\$12 B\$38	Jack Rabbit Heritage Reserve Sparkling	
Jack Rabbit P2	G\$10 B\$35	Cabernet Sauvignon	\$50 Bottle only
Jack Rabbit Rose	G\$10 B\$35		
Cat out of the Bag Prosecco NV	G\$10 B\$35		

Veuve Cliquot Champagne \$110 Bottle only  
 Moet & Chandon Champagne \$115 Bottle only

*Wines/Vintages are subject to availability - please refer to our Tasting Notes*

### FLYING BRICK CIDERS \$8

Original | Draught | Pear



### BEERS \$9 Light \$7

Peroni | Corona | Asahi | Furphy |

Moby Pale Ale | Prickly Moses Chainsaw

Prickly Moses Light

### REMEDY KOMBUCHA \$6

Raspberry lemonade | Lemon, lime & mint |

Cherry plum | Ginger lemon

### SOFT DRINKS & JUICE \$5

#### Soft Drinks

Blood Orange | Lemonade | Ginger Beer |

Coke | Coke sugar free | Lemon, lime, bitters

#### Juices

Apple | Orange | Passionfruit, orange, apple

Azzurre 250ml Mineral Water \$5.00

Azzurre 750ml Mineral Water \$7.50

### COFFEE, TEA & CAKE

#### Julius Meinl Coffee

Cup \$4.50

Mug \$6

Baby Chino \$2

Bondi Chai latte \$4

Extra Shot \$0.50

Soy Milk \$0.50

Almond Milk \$0.50

#### Pots of loose leaf LOVE TEA \$5

Green | Chamomile | English Breakfast

Honey chai | Peppermint | Lemongrass & Ginger

Earl Grey

#### Hot Chocolate \$4

Cakes are \$9 | Coffee & Cake \$12

Please note, on public holidays there is a 20% surcharge on food & beverages

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