



WINTER
SHIRAZ

JACK RABBIT
THE BELLARINE



Local heroes vegan menu

Course 1

Confit Lonsdale Tomato Farm tomato, pepper crusted beetroot,
Geelong Fungi local mushroom medley, wild fennel, polenta *gf*

Matching wine: Jack Rabbit Rose' 2022

Course 2

Sweet potato filled cabbage, tempeh, Items from Girt Jerusalem
artichokes, Lighthouse olives, saltbush *gf*

Matching Wine: Yes said the Seal Pinot Noir 2020

Course 3

Smoked Geelong Fungi king brown mushrooms, parsnip,
maple roast apple, pine nut gremolata, Flying Brick Cider glaze *gf*

Matching Wine: Jack Rabbit Merlot 2018

Course 4

Roast butternut pumpkin, ancient grain salad,
red pepper puree, sweet & sour eggplant, pomegranate *gf*

Matching Wine: Jack Rabbit Reserve Shiraz 2018

Course 5

Coconut parfait, Jack Rabbit Shiraz poached pear, gingerbread,
macadamia crumble, Jack Rabbit Shiraz granita *gf*

Matching Wine: Jack Rabbit Fine Aged Muscat