



Something Small

Grilled octopus, purple cabbage, nasturtium, sea urchin cream,
finger lime, daikon raddish GF

\$24

Salt baked beetroot, Drysdale goat cheese, hazelnuts,
carrot pickle, vin blanc GF, V

\$22

Smoked chicken breast, chicken liver parfait, quince & balsamic pearls,
burnt orange, brik pastry, chive GFA

\$24

Seared kingfish Niçoise, green beans, potato crisps, roast tomato,
white anchovy, olive, smoked Kossies egg, saffron GF, DF

\$24

Marinated quail, zucchini, mint & chilli chimichurri, jamon, pickled onion GF, DF

\$24

Charred watermelon, pickled rind, miso eggplant puree,
tofu cashew zhoug, puffed rice GF, DF, Vg

\$22

GF: gluten free

GFA: A gluten free option is available

DF: dairy free

V: Vegetarian

Vg: Vegan

There is a 20% surcharge on public holidays

Credit Card charges apply

Food Allergies: The team at Jack Rabbit Restaurant will make every effort to accommodate guests with food allergies. Present in our kitchen are ingredients and items such as garlic, eggs, dairy, sesame, gluten, nuts, fructose, shellfish; along with many other ingredients. As a result we cannot completely guarantee there will be no trace of these items in our dishes.



Something Bigger

Bellarine Beef eye fillet, burnt onion puree,
potato & shallot jam dauphinoise, parsley, red wine jus GF
\$55

Baked parsnip Roman gnocchi, spinach, King Brown mushrooms,
brown butter, peas V, GF
\$35

Pan seared market fish, white bean & lime puree, poached prawns,
fennel gratin, dill oil GF, DF
\$48

Seared Duck breast, braised cabbage croquette, beans, pecorino,
chilli, white wine jus GF
\$40

Rabbit & pork roulade, pancetta, pork & potato hash, mustard,
radish, chicory & dandelion GF, DF
\$40

Jerusalem artichoke pudding, amaranth, spaghetti squash,
sunflower pesto GF, DF, Vg
\$35

Sides \$12

Cos salad, Drysdale goat feta, roast tomatoes, pickled onion GF, V
Broccolini, lemon, sesame GF, DF, Vg
Crispy chats, rosemary gremolata GF, DF, Vg
Roast pumpkin, miso butter, flaked almonds GF, V



Something Sweet

Lime panna cotta, lavender cake, ginger beer gel, sorrel,
watermelon sorbet GF

\$18

Davidson plum & pistachio crumble, dried apple, strawberry gum ice cream GF

\$18

Orange & white chocolate cheesecake, cardamom shortbread,
toasted milk, passionfruit, stonefruit, blood orange sorbet GF

\$18

Chocolate marquise, salted caramel, elderflower poached pear, sesame,
malt ice cream GF

\$18

Coconut & feijoa mousse, mango cake, date crisp, malibu "ice cream" GF, DF, Vg

\$18

Selection of local & imported cheese, quince paste, muscatels,
pickled walnuts ^{GFA}

For 1 - \$20

For 2 - \$38