

Something Small

Scallop, daikon noodle, potato, scallop XO, truffle, shiso *GF*
\$25

Honey roasted figs, Bagna càuda, rosemary wafer, chervil,
raspberry & white pepper gel *GFA*
\$24

Confit duck & local mushroom open ravioli, fire dried Lonsdale tomatoes,
chard, burnt butter & sage, bottarga *GFA*
\$25

Beef carpaccio, garum cured egg yolk, pickled beet, kaffir lime gel,
macadamia cream *GF, DF*
\$25

Confit pencil leek & bullhorn pepper, pecorino butterbean purée, gooseberry,
Pangritata *GF, V*
\$24

Eggplant "Unagi", zucchini crisp, king brown mushroom, pomegranate,
green beans *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, charred onions, mustard pommes, confit carrots,
parsley & radish, red wine jus *GF*,
\$55

Pan seared market fish, cabbage, red radish & spring onion remoulade,
lapchong potato cake, coconut & tamarind sauce *GF, DF*
\$48

Carrot terrine, smoked paprika & honey beurre blanc, parmesan,
pea purée, oyster plant, carrot leaf, chive oil *GF, V*
\$34

Pork belly, orange & vanilla braised witlof, pork hock croquette, celeriac puree,
apple & mustard slaw, star anise jus *GF, DF*
\$46

Pressed chicken Tian, chorizo, confit potato, beetroot, pico de gallo,
nduja jus gras *GF*
\$42

Pickled pumpkin fritter, sprouts, garden mint, citrus roasted cashews,
"bacon" bits *GF, DF, Vg*
\$34

Sides \$12

Cos salad, Drysdale goat feta, roast tomatoes, pickled onion *GF, V*
Broccolini, preserved lemon, sesame *GF, DF, Vg*
Crispy chats, pecorino, dill, black pepper *GF, V*
Roast butternut pumpkin, labneh, soy pepitas *GF, V*

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Something Sweet

Pumpkin & vanilla crème pannacotta, mascarpone & maple,
spun toffee *GF*
\$18

Pear tarte tatin, honeycomb ice-cream, olive oil, pistachio
\$18

Toffee apple scroll, miso caramel, sour apple gel,
popcorn ice-cream *GF*
\$18

Frozen chocolate mousse, raspberry & lychee gel, caramel,
fermented cumquat, horchata sorbet *GF, DF, Vg*
\$18

Caramelized brown sugar tart, honey-butter figs,
chestnut & whisky ice-cream
\$18

Selection of local & imported cheese, quince paste, muscatels,
honey-comb, pecan jam *GFA*
For 1 - \$20 For 2 - \$38

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