



Indulge

Something Small

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

or

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

or

Eggplant "Unagi", zucchini crisp, king brown mushroom,
pomegranate, green beans *GF, DF, Vg*

Something Bigger

Bellarine Beef eye fillet, charred onions, mustard pommes,
confit carrots, parsley & radish, red wine jus *GF*

or

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

or

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

Something Sweet

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

or

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

or

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

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.