



Indulge

Something Small

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

or

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

Something Bigger

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

or

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

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.