

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

Crisp skin duck breast, pork hock croquette, orange braised witlof,
star anise jus GF, DF
\$48

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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