



# JACK RABBIT Restaurant

## WINE & BEVERAGE MENU

### SPARKLING, CHAMPAGNE & PROSECCO

#### 2023 JACK RABBIT SINGLE VINEYARD SPARKLING BLANC DE BLANC

G \$14 B \$50

A vibrant, gracious cool climate sparkling displaying crisp grapefruit, citrus and green apple freshness flanked by delicate brioche notes. Creamy texture and fine mousse are palate signatures. Partial fermentation in fine French oak delivers depth, balance and poise. A decisive, dry mineral charisma drives the finish on this much loved diva of the Jack Rabbit stable. *Vg Silver - 2023 Geelong Wine Show*

#### 2018 JACK RABBIT HERITAGE RESERVE SPARKLING CABERNET SAUVIGNON

G \$14 B \$65

This luxurious sparkling Cabernet Sauvignon has been indulged by yeast lees for more than 4 years. It shows great complexity with mocha, spice and tobacco leaf aromas. The palate boasts succulent berry flavours alongside a medley of savoury notes and fine tannins. A sophisticated dryer style is complemented by fine persistent bead and delicate mousse.

#### NV JACK RABBIT FRIZZANTE

Can \$15

(200ml Can)

Fresh and vivacious, sure to seduce with lifted floral and rose petal aromas which pirouette alongside crisp apple and citrus notes throughout. Delight in the enchanting balance of sweet nectar, delicate acidity and spritz. *Vg*

#### CAT OUT OF THE BAG PROSECCO NV

B \$50

Crafted from rich King Valley fruit, the 'home' of Prosecco in North Eastern Victoria. Lovely fine beading ushers in delicate floral notes of orange blossom and jasmine. The palate is lively with playful citrus notes and a crisp, elegant finish. *Vg 91 Points - Jeni Port, Wine Pilot*

#### 2018 FLYING BRICK MC CIDER (750mL)

G \$14 B \$50

Hand crafted using 100% specific heritage cider Apples and handled with traditional methods. Complex and tannic cider with plenty of traditional style. Creamy textures throughout from maturing on fermentation lees, showing fresh rich sweet toffee apple characters that sit well with a perfect natural acid balance. Leaning on the Dryer style however drinks really round and with soft edges.

#### MOËT & CHANDON IMPÉRIAL BRUT

B \$145

Vibrant, generous and alluring, the Moët Impérial style is distinguished by a bright fruitiness with notes of green apple and white flowers. The wine's enticing palate, redolent of white-fleshed fruits and citrus, is enhanced by fine bubbles and its elegant maturity is revealed in notes of brioche and wheat.

#### VEUVE CLIQUOT

B \$150

A Champagne from the fuller-bodied school with flavours of buttered toast, brioche and biscuit to complement the ever present fine acidity and flavour length that is a trademark. A wonderful celebration Champagne.

#### POL ROGER BRUT VINTAGE CHAMPAGNE

B \$280

This Champagne is instantly appealing with its gorgeous lively effervescence. Fine bubbles sprinkled with silver glints carry a persistent stream. The nose, rich and elegant, opens up with delicate aromas of white fruit and apricot. The palate, extremely delicate and subtle, boasts a stunning balance on an opulent and creamy structure evolving towards dried fruit. It is a masterpiece of harmony.

#### FIZZERO SPARKLING NV

G \$8 B \$25

The sparkling alternative without alcohol - this refreshing and finely balanced non-alcoholic drink combines sparkling fermented grape juice blended with premium green tea.



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## WINE & BEVERAGE MENU

### WHITE WINES

#### 2023 JACK RABBIT SAUVIGNON BLANC

G \$14 B \$45

A complex Sauvignon Blanc offering balanced fruit and structure. At the fore are typical cut hay characters and vibrant citrus notes iconic to The Bellarine. Palate nuances display lemon myrtle and bell pepper combining to deliver a soft, savoury finish. Enhanced texture is attributed to judicious use of aged French oak which bestows a more rounded back palate whilst retaining a lovely, crunchy astringency. *Vg Silver - 2023 Victorian Wine Show; Bronze - 2023 Geelong Wine Show*

#### 2023 JACK RABBIT PINOT GRIGIO

G \$14 B \$45

A crunchy cool climate Grigio. Pear, white flower, peach and some spice. Hints of saline and ocean mist. Picked early and styled to be unashamedly fresh and vibrant. Great length with a clean, delicate finish. Enjoy this refreshing wine anytime. Perfect pairing with seafood, spice, salads and fine cheese. *Vg Silver - 2023 Geelong Wine Show*

#### 2018 YES SAID THE SEAL SAUVIGNON BLANC

G \$15 B \$50

An elegant, complex Sauvignon displaying green melon, fresh honey, nougat and stone fruit succulence. Commanding depth of flavour and structure is derived from the combination of excellent fruit, partial barrel fermentation, lees stirring and extended time on lees. *Bronze - 2022 Geelong Wine Show; 93 Points - 2021 James Halliday Wine Companion; 91 Points - 2022 Winestate Sauvignon Blanc & Blends Wine Show.*

#### 2023 JACK RABBIT RIESLING

G \$14 B \$45

Dry, textural and engaging. Classic citrus notes with a pleasant mineral drive. The palate bestows lemon, lime and grapefruit, a fetching astringency and delicate white tannins derived from a cool slow growing period. Subtle use of aged French oak harmonizes both balance and structure. Enjoy in its youth or cellar for 10-15 years and allow graceful evolution for a richer wine. *Vg Bronze - 2023 Geelong Wine Show; Bronze - 2023 Melbourne Royal Wine Awards*

#### 2023 JACK RABBIT CHARDONNAY

G \$15 B \$50

Vibrant, racy, refined. Precision harvested at fruit perfection before maturation in neutral French oak, this is a wine of great line and balance. Classic varietal notes of stone fruit and citrus flank tart apple and fine, integrated oak texture. Partial malolactic fermentation liberates delicious hints of burnt butter. A driving mineral acidity delivers a clean, refreshing finish. *Vg Silver - 2023 Geelong Wine Show; Silver - 2023 International Cool Climate Wine Show*

#### 2022 LEURA PARK ESTATE BLOCK 1 RESERVE CHARDONNAY

B \$60

Block 1 is the pride of our Chardonnay vines. The fruit is whole bunch pressed, wild yeast fermented and nurtured in fine French oak for 10 months. Spice, just ripe melon, nectarine, lemon blossom, white peach and a hint of roasted nuts. The palate is rich, complex and refined exhibiting superior texture and structure. Stone fruits, peach, lime and brioche are cocooned by fine tannins and refreshing acidity. Elegant, intense and compelling cool climate Chardonnay at its' zenith. *Silver - 2023 Victorian Wine Show; Bronze - 2023 Geelong Wine Show*

### ROSÉ

#### 2023 JACK RABBIT ROSÉ

G \$14 B \$45

From our north facing, sandy loam vineyard, an elegant 100% Pinot Noir Rosé. Delicate aromas of strawberry, cherry and red currents. Distinctive hints of toffee apple and citrus, alongside complexing texture and layered mouth feel. Partial malolactic fermentation and French oak barrel maturation enrich the savoury finesse. *Vg Silver - 2023 Geelong Wine Show; Silver - 2023 Victorian Wine Show*

#### 2022 LEURA PARK ESTATE ROSÉ

B \$45

A fragrant, complex and elegant cool climate Rose'. A blend of Pinot Noir and Shiraz exhibiting freshness, verve and intense flavour. The palate unleashes a burst of red fruits – strawberry, raspberry and ripe apple – perfectly embraced by refreshing acidity and dry, savoury tannins. Drink now or in the next few years – if you can wait! *Bronze - 2023 Geelong Wine Show*



# JACK RABBIT Restaurant

## WINE & BEVERAGE MENU

### RED WINES

#### 2022 JACK RABBIT P2

50% Pinot Gris. 50% Pinot Noir. Limited release.

Crunchy. Vibrant. Elegant. Aromatics of summer strawberries and watermelon, hints of dried rosemary and thyme. The palate sings again of ripe, wild strawberries alongside cherries, violets. Fine grained tannins and a lovely astringency to finish. *Vg*

G \$14 B \$45

#### 2022 JACK RABBIT PINOT NOIR

Deep rose pink on the rim. Pronounced varietal characteristics of strawberries and cherries blissfully embrace delicate earthy aromas. The palate expresses rose petal, subtle ripe fruit and fine structured tannins. Restrained toasty nuances and fresh mineral acidity contribute to finessing a wine of intricate complexities and delightful balance. *Vg*

G \$15 B \$60

#### 2020 YES SAID THE SEAL PINOT NOIR

An elegant, refined, supple Pinot Noir displaying strawberry, spice and forest floor. A soft expressive wine offering subtle layers of cherry, spice, watermelon and cedar. The palate's journey is luxuriant, immediately gliding across the palate with notes of pepper, citrus and just ripe plum. Fine fruity tannins channel the wine to an elegant, extended finish. *Vg Gold - 2021 Geelong Wine Show; Bronze - 2022 Geelong Wine Show; Bronze - 2022 Victorian Wine Show*

B \$85

#### 2018 JACK RABBIT MERLOT

Rich and sumptuous from nose to finish. Magnificent flavours of mulberry, blackcurrant and cinnamon immediately engage. Lavish purple fruits abound throughout with notes of freshly crushed eucalypt leaves. Abundant yet smooth tannins glide towards a refined finish. *Vg*

G \$12 B \$50

#### 2021 JACK RABBIT SHIRAZ

A well-structured, medium bodied Shiraz of great complexity and length. Violets, liquorice and fresh blueberries abound. A smooth palate delivers distinct cool climate varietal characters of rich berries and savoury white pepper. Dusty tannins and well-integrated French oak are both integral features of this wine's DNA. *Vg Silver - 2023 International Cool Climate Wine Show; Bronze - 2023 Great Australian Shiraz Challenge; Silver - 2022 Melbourne Royal Wine Awards; Silver - 2022 International Cool Climate Wine Show; Bronze - 2022 Great Australian Shiraz Challenge*

G \$15 B \$60

#### 2018 JACK RABBIT RESERVE SHIRAZ

2018 will be revered on the Bellarine Peninsula as bestowing the best Shiraz wines seen in a decade. This reserve is testament to barrel selected wine crafted from 15 year old vines. The commanding bouquet reveals dark chocolate, blackberry and pepper. The palate evolves with earthy notes of violets, plum, nutmeg and spice. Inherent complexity and composure is nurtured by soft tannins. A refined, long finish. *Vg Bronze - 2019 Geelong Wine Show; Bronze - 2019 Shiraz Challenge*

B \$120

#### 2021 YES SAID THE SEAL SHIRAZ

A rich, spicy, medium bodied Shiraz displaying red berries, pepper and wisps of citrus. Delightful aromas spring from the glass, raspberry and cherry with hints of strawberry and fresh liquorice. Immediately full in the mouth, round and opulent with red fruits, spice, pepper and some citrus hits of note. Fine chalky tannins and a chic crunchy acidity complete the wine. Enjoyable now but will evolve beautifully with a little time. *Vg Gold - 2023 International Cool Climate Wine Show; Bronze - 2023 Great Australian Shiraz Challenge; Bronze - 2023 Victorian Wine Show*

B \$85

#### 2019 LEURA PARK ESTATE SHIRAZ

Estate grown. Our Shiraz fruit was fermented in small batches utilising indigenous yeast. After maturation in premium French oak for 10 months, it was bottled without fining. Magnificent, vibrant crimson in colour. Aromas of black and red currants, fresh cherry and pepper abound. Medium bodied in structure with an almost fleshy, succulent mouth full presenting plums, spice and dark chocolate with hints of liquorice and sage. The wine rolls around the mouth with silky, refined tannins ensuring the wine lingers long after passing your lips. Enjoy now as an exuberant, fresh young wine or cellar medium term to capture complexities of time. *Vg*

B \$80

*Bronze - 2023 Geelong Wine Show; Bronze - 2023 Melbourne Royal Wine Awards; Bronze - 2022 Geelong Wine Show; Bronze - 2022 Great Australian Shiraz Challenge; Bronze - 2022 International Cool Climate Wine Show*

#### 2021 LEURA PARK YUBLONG CABERNET SAUVIGNON

The fruit for the Yublong Cabernet comes off our vineyard at St. Leonards. Nurtured in fine French oak for 10 months, the wine was bottled without fining. Dark opulent red in colour. Violets, blackcurrant, chocolate and fresh plum waft from the glass, followed by secondary hints of cedar, rosemary and thyme. The wine has great depth and complexity with significant power. The finish is one of fine, savoury tannins and balanced acidity. Enjoy now or long into the future. *Silver - 2023 Geelong Wine Show; Bronze - 2022 Geelong Wine Show*

B \$85

Please note, on public holidays there is a 20% surcharge on food & beverages - Credit card charges apply - *Vg = Vegan*



# JACK RABBIT Restaurant

## WINE & BEVERAGE MENU

### FORTIFIED

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#### NV JACK RABBIT FINE AGED MUSCAT

G \$15 B\$45

(375ml bottle | 90ml Glass)

Sourced from a premium solera, matured in aged oak, this fine aged Muscat is both rich and sumptuous. The splendid bouquet exudes perfumed raisin-fruit, ushering in a wine of great complexity and finesse. A luxurious palate reveals initial sweetness and raisin flavours before divulging indulgent hints of toffee.

#### MR PICKWICK'S PARTICULAR TAWNY

G \$15

A distinguished South Australian wine, rounded and mellowed that can only come from great age and a long period of maturation in small oak casks. It is this which enhances the bouquet, develops the rich tawny colour and deepens the palate.

### SPIRITS

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#### ROSEY & THE RABBITS BELLARINE GIN

G \$18

Juniper spirit, distilled apricots and Middle Eastern black limes spend four months in ex Pinot Noir barrels. The oak enhances the flavours from the sweet dried apricots whilst the black limes add a salty sour complexity. A sweet butterscotch with a peppery finish.

#### LARK SYMPHONY No.1 MALT WHISKY

G \$32

Crafted from a symphony of complementary casks, Head Distiller Chris Thomson has expertly woven the complexity of American oak bourbon with the balance of sherry and heavier depth of port to form a creamy, oily melody of flavours; a malt whisky that's full of life from start to finish and carries the uncompromised signature of Lark Whisky—a Tasmanian icon.

#### MORRIS RUTHERGLEN SINGLE MALT WHISKEY

G \$15

Expertly crafted to the Morris family signature style. Their prize winning fortified wine barrels impart unrivaled flavours of intense dried fruit with hints of spice and marzipan for a supremely rich depth of character.

#### ST AGNES XO VERY OLD BRANDY

G \$15

Candied stone with a warm embrace by fruit intensity, cedary oak and aged rancio character. Double distilled by the time honoured pot still method. A South Australian spirit that shows the balance and harmony achieved when oak and spirit integrate for over 15 years.

#### 666 VODKA

G \$15

Sweet dark chocolate, black pepper heat, softening to cooked sweet chillis. Hints of coffee, vanilla, cashew nuts, all rolled in dark rye bread. It starts its life as locally grown Tasmanian Barley. It's harvested, ground and fermented in Tasmania.

#### SAGATIBA CRISTALINA CACHACA WHITE RUM

G \$15

From the fields of Brazil, the world's first premium Cachaça. Multi-distilled to retain distinct flavour characteristics, it boasts a soft aroma of freshly cut sugarcane that's fresh, lively and delicate.

#### Cointreau Orange Liqueur

G \$15

#### Limoncello di Capri

G \$15

#### Mr Black Coffee Liqueur

G \$15

#### Frangelico Hazelnut Liqueur

G \$15



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### BEER

HEINEKEN ZERO Netherlands, 0.0%	B \$6.5
PRICKLY MOSES OTWAY LIGHT BEER VIC, 2.9%	B \$7
GREAT NORTHERN SUPER CRISP QLD, 3.5%	B \$10
PERONI NASTRO AZZURRO Italy, 5.1%	B \$10
CORONA EXTRA Mexico, 4.5%	B \$10
ASAHI SUPER DRY Japan, 5.0%	B \$10
FURPHY REFRESHING ALE VIC, 4.4%	B \$10
CARLTON DRY VIC, 4.5%	B \$10
PRICKLY MOSES CHAINSAW VIC, 4.6%	B \$12
MOBY PALE ALE VIC, 5.1%	B \$12
TWO BAYS PALE ALE (Gluten Free) VIC, 4.5%	Can \$12



### FLYING BRICK CIDER CO. CIDERS



<b>PEAR CIDER 375ML</b> - <i>Light, crisp and delicate</i> Uncomplicated and pure. A lively, dryer cider style displaying vibrant acidity alongside luxurious fruit on the palate. (4.8%)	B \$10
<b>ORIGINAL CIDER 375ML</b> - <i>Pure, clean and fresh</i> Opulent golden straw in colour and a fine, delicate bead. A playful creaming soda-like toffee complexity upon the palate and loads of fresh apple sweetness. (4.3%)	B \$10
<b>DRAUGHT CIDER 375ML</b> - <i>Rich, big and generous</i> Warm honey/toasty display. This daring cider sees big, bold red apple varieties leaping out of the glass. A perfect balance of fruit, acid, tannins and alcohol ensure this cider pours with a perfect 'moosey' head every time. Great mouth feel and finish. (5.8%)	B \$10
<b>SPLICER 375ml</b> - Pear, Pineapple, Lime, Passionfruit Made from pineapples, limes and passionfruit. A cider salute to an iconic ice-cream. Cloudy blonde chartreuse in colour. Lashings of fresh Pineapple, Lime & Passionfruit curate a sublime fusion with the soft, creamy vanilla Pear Cider base. Refreshing tropical fruit perfectly balanced by a naturally dry, zesty acid crunch. (4.9%)	Can \$13
<b>PANGO 375ml</b> - Pear, Mango A cloudy sunburnt orange profile with ripe mango aromas leaping out of the glass. Lush mango sweetness abounds within a dignified foundation of freshly crushed pear. Great balance throughout and a lovely, long crisp finish. (4.9%)	Can \$13
<b>PACHINGA 375ML</b> - <i>Pear, ginger, chilli and lime</i> Co fermented with ginger, chilli and lime and then back sweetened with fresh pear juice. Driving with chilli and ginger, the lime adds a level of freshness and zest to lighten. (8%)	Can \$14

### SOFT DRINKS & JUICES

<b>SOFT DRINKS</b>	B \$5
Pepsi   Pepsi Max   Lemonade   Solo Lemon   Dry Ginger Ale   Lemon Lime & Bitters   Soda Water   Remedy Kobucha	
<b>JUICES</b>	B \$5
Selection of organic juices	