

**PETER
RABBIT**

FOOD MENU

(v) vegetarian (ve) vegan (gf) gluten free | Glossary on back page | Please specify allergies when ordering

AMY'S FRUIT BREAD 12

Housemade banana & dried fruit bread, Dairyman fresh Jersey butter (v)

FRIES 12

Shoestring, sumac salt, kewpie (v) (gf)

POACHED OR FRIED EGGS 15

Prove's sourdough, Rohde's free range double egg (poached or fried), sumac salt, tomato & apricot preserves (v)

TRIPLE SCRAMBLE 17

Prove's sourdough, creamy Rohde's free range triple egg, sumac salt, tomato & apricot preserves (v)
Make 'em chilli +\$1

ADD ONS + SIDES

House chilli crisp 2
Dark rye bread 3
Gluten free bread 3
Charred greens 5
Roasted tomato 5
Avocado 5
Halloumi 6
Herb roasted mushroom 6
Smoked bacon 7
Dairyman sausage 7
200g buttermilk fried chicken 8

WILLOW'S PORRIDGE 18

Kangaroo Island oats, Holy Mother's malted barley and oat crumb, currants, malt, sunflower seeds, roasted rhubarb (ve)

BREKKIE ROLL 18

Bap roll, Skara smoked bacon, Rohde's fried egg, caramelised onion, kewpie, BBQ, lettuce
Add side of fries +\$6
**Swap bacon for halloumi (v)*

MISTER POTATO 23

Crispy smashed potato, almond cream, xo sauce, frisee, snow peas, radish, pickled pearl onion, herbs (ve) (gf)
Add poached eggs +\$5

SMASHED AVOCADO 24

Dark rye bread, smashed avocado, peas, pickled shallots, pea tendrils, herbs, preserved lemon dressing, chilli oil (ve)
Add poached eggs +\$5

DAN'S SANDO 24

Twice fried eggplant, housemade tonkatsu, vegan mayonnaise, purple cabbage, apple, nori rice crackers, chives, lime, white bread (ve)

CREPES BENNY 24

Housemade crepes, mushroom duxelle, mozzarella, crispy enoki, poached eggs, seeded mustard sauce, fennel, herbs, lemon wedge, chilli oil (v) (gf)

BREAKFAST BRIOCHE 25

Brioche, peanut butter frangipane, warm blueberry compote, vanilla mascarpone, oat crackle (v)

NONNA'S GNOCCHI 26

Fried potato gnocchi, creme fraiche, pecorino, roasted pumpkin, nasturtium pesto, pepitas, rye pangrattato (v)

FRIED CHICKEN BURGER 26

Potato bun, 200g buttermilk fried chicken, chilli honey kewpie, pecorino, lettuce, pickled qukes
Add fried egg +\$2.5
Add side of fries +\$6
**Swap chicken for mushroom (v)*

RABBIT BOWL 26

Grilled cos lettuce, fermented honey smoked bacon, potato and egg salad, capers, shallot, confit garlic croutons, caesar dressing, chives, apple, parmigiano reggiano

MUSHROOM UDON 27

Udon noodles, mushroom broth, fried tofu, bok choy, charred corn, enoki, spring onion, xo sauce, sesame, shishito flakes, nori crackers (ve)

SCAN FOR
DIETARY
OPTIONS



DRINKS MENU

Kids menu on request | Beer & wine list on back page

COFFEE

White	4.8
Black	4.8
Espresso	4.3
Single Origin	5.5
Filter/Bottomless	5/7
Mocha	5.5
Iced Latte	5.5
Iced Long Black	5.5
Iced Filter	5.5

ALTERNATIVES 1.0

Soy, Oat, Coconut,
Almond, Lactose Free

HOT DRINKS

Babyccino	3.0
Hot Chocolate	5.0
Chai Latte	5.0
Turmeric Latte	5.0
Matcha Latte	5.0

VEGAN HOT DRINKS

(served with soy milk)

Strawberry Matcha	6.0
Sticky Chai	7.0

ELMSTOCK TEA

English Breakfast	5.0
Lemon Myrtle	5.0
French Earl Grey	5.0
Oolong Formosa	5.0
Ti Kwan Yin (green)	5.0
Peppermint	5.0
Rooibos Kalahari	5.0
Chamomile	6.0
Pu-Erh	6.0

COLD DRINKS

Coke	5.0
Coke no sugar	5.0
San Pellegrino	7.0
- Limonata	
- Aranciata Rossa	
- Sparkling Water	

JUICES

Orange	8.0
Pear & kiwi	9.0
Carrot, ginger, lemon beetroot, orange	10.0

ICED DRINKS

Iced Milo	6.0
Fruit Iced Tea	7.0
Iced Chai	9.0
Iced Choc	9.0
Iced Coffee	9.0
Iced Mocha	10.0

SCULL KOMBUCHA 7.0

- Ginger Turmeric
- Elderflower

SMOOTHIES

Classic Banana	10.0
Banana, honey, cinnamon, milk	
Tropical	11.0
Banana, mango, passionfruit, coconut, coconut milk (ve)	

SMOOTHIE BOWL 18.0

Banana, peanut butter,
cacao, almond milk
with granola, coconut,
chia seeds & seasonal
fruit (ve) (gf)

**will come out separate to
meals*

COCKTAILS

Mimosa 16
Prosecco,
orange juice

Gin & Juice 18
SQUARE 1 Big Red Gin,
seasonal juice

**swap for non alcoholic
LYRE's London Dry*

Gin & Jam 18
SQUARE 1 Bohemian
Raspberry Gin, seasonal
housemade jam, lemon

Mandarin Cream Margarita 20
Espolon Blanco Tequila,
mandarin, coconut cream,
triple sec, agave, lime

Chamomile Daiquiri 20
Bacardi Blanca Rum,
chamomile tea, lemon,
honey

Bloody Mary 20
SQUARE 1 Vodka, tomato
juice, lemon, celery salt,
Worcestershire, house
made fermented chilli

Rabbit Refresher 20
SQUARE 1 Vodka, pear,
ginger, lime, sage,
La Prova Prosecco,

Spiked Sticky Chai 20
Kraken Black Spiced
Rum, Montenegro, sticky
chai tea, apricot syrup

Irish Espresso 20
Jameson Irish Whiskey,
Baileys, Mr Black, oat
milk, panela

BEER & WINE

Cakeage - \$3pp | Check our taps for current brews | Jugs available

RED

The Pawn El Desperado Pinot Noir 2023 (Adelaide Hills)	11	52
Murdoch Hill Syrah 2020 (Adelaide Hills)	13	58
Brash Higgins "The Ripple" 2022 Nero/Cabernet (McLaren Vale)	14	60

WHITE

Hustle & Vine, Pinot Grigio (Adelaide Hills)	10	48
Vinteloper Riesling 2022 (Clare Valley)	11	52
Guthrie 'Clones' Chardonnay (Adelaide Hills)	11	52

ROSE

La Prova Aglianico Rosato (Adelaide Hills)	11	52
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SPARKLING

Shaw Winery Road Sparkling (Currency Creek)	9	42
Delinquente "Amaya" Negroamaro Pet Nat (Riverland)	11	52
DAOSA (Piccadilly Valley)		95

NON-ALCOHOLIC

Lyre's Classico Sparkling	9	48
Lyre's London Dry gin & Fever Tree Tonic	9	
Heaps Normal Quiet XPA (0%)	9	

STUBBIES

Pikes Pilsener (4.5%)	10
Barossa Apple Cider (5%)	11
Pirate Life Acai Passionfruit Sour (3.5%)	11
Kaiju Krush Tropical Pale Ale (4.7%)	11
Bridge Road Beechworth Pale Ale (4.8%)	13
Peter Rabbit Draught jug	15

GLOSSARY

Bap Roll | Soft round bread roll

Frisee | Type of leafy green

Furikake | Japanese seaweed sesame seasoning

Mushroom Duxelle | French minced mushroom with shallots

Nasturtium | Type of peppery herb

Pangrattato | Fried bread crumbs

Parmigiano Reggiano | Type of parmesan cheese

Pecorino | Hard cheese from sheep's milk

Qukes | Baby Lebanese cucumbers

Scamorza | Smoked mozzarella

Shishito Flakes | Sweet & tangy chilli flakes from Japanese green pepper

Tonkatsu | Japanese bbq sauce

XO Sauce | Asian mushroom sauce

FUNCTIONS

If you are looking for a venue for your next function, please get in touch with our team. Our garden is perfect for any event and can host up to 120 people with food and drink packages available

