PETER RABBIT

FOOD MENU

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

FRESH PASTRIES

See bar for daily cakes & pastries

FRUIT LOAF 12

Served with Pepe Saya butter (v)

FRIES 12

Beer battered, porcini salt, kewpie (v)

'TATO TOASTIE

Sourdough, smashed potato, pecorino, cheddar, chives (v)

EGGS YOUR WAY

Poached, Scrambled or Fried Sourdough, double egg, porcini salt, peach chakalaka chutney (v) Chilli scrambled eggs +\$2

*Build with extras

SCAN FOR DIETARY OPTIONS



MILK & HONEY PORRIDGE

Kangaroo Island oats, vanilla creme fraiche, cornflakes, honey (v)

TOMATO & RICOTTA

Preserved lemon whipped ricotta, roasted tomato, fermented garlic & oregano honey, buckwheat kernels. Focaccia (v)

CHORIPAN ROLL

15

15

Frankfurt roll, housemade sausage, charred pineapple chimichurri, herb aioli, red shiso Add side of fries +\$6

*Swap sausage for halloumi (v)

SMASHED AVOCADO 22

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

PETER'S PANCAKE

15

18

20

Ricotta pancake, bayleaf macerated strawberry, pepitas, chantilly cream, strawberry dust (v)

DAN'S SANDO

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

SPRING EDAMAME

Bagel from 'Holy Mother of Bagels', whipped edamame, chevre, portabello, cucumber, alfalfa, poached eggs (v)

RABBIT BOWL

Tempura shimeji, beetroot hummus, black rice, edamame, sprouted black lentils, red grapes, vegan feta, red shiso (ve)

GARDEN PASTITSIO

23

24

25

26

Bucatini, Mediterranean vegetable ragu, kefalotyri bechamel, crispy sage, herbs (v)

27

30

32

AHI TUNA SOBA

Yellowfin tuna, buckwheat soba noodles, edamame, pickled ginger, furikake, spring onion, lime, oolong soft boiled egg, soy ginger dressing

MRS. PORKY

Lemon pepper porchetta, green beans, apple, sourdough chunks, seeded mustard sauce, crispy sage

BUILD WITH EXTRAS

House chilli paste	Z
Dark rye bread	3
Gluten free bread	3
Eggs	5
Charred greens	5
Roasted tomato	5
Avocado	5
Halloumi	6
Herb roasted mushroom	6
Smoked bacon	7
Spanish chorizo	7

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

DRINKS MENU

COFFEE		ELMSTOCK TEA		ICED DRINKS		COCKTAILS		
Black Espresso Single Origin	4.8 English Breakfast 4.8 Lemon Myrtle 4.3 French Earl Grey 5.5 Oolong Formosa	5.0 5.0 5.0 5.0	Iced Milo Fruit Iced Tea Iced Chai Iced Choc Iced Coffee	6.0 7.0 9.0 9.0 9.0	Mimosa Prosecco, orange juice	16	Bloody Mary Australian Distilling Co. Adelaide Vodka, tomato juice, lemon, celery salt,	
Mocha lced Latte	5/7 5.5 5.5 5.5 5.5	Ti Kwan Yin (green) Peppermint Rooibos Kalahari Chamomile Pu-Erh	5.0 5.0 6.0 6.0 SCULL KO - Ginger T	SCULL KOMBUCHA - Ginger Turmeric	7.0	Australian Distilling Co. 7.0 Adelaide Gin, seasonal juice	Worcestershire, house made fermented chilli Rabbit Refresher 20	
ALTERNATIVES Soy, Oat, Coconut, Almond, Lactose Free	1.0	COLD DRINKS Coke Coke no sugar	5.0 5.0	- Elderflower SMOOTHIES Classic Banana Banana, honey,	10.0	*swap for non alcoholic LYRE's London Dry Matcha Martini Australian Distilling (20	Australian Distilling Co. Adelaide Vodka, La Prova prosecco, cucumber, green apple, lime, mint, sugar
HOT DRINKS Babyccino Hot Chocolate Chai Latte Turmeric Latte	3.0 5.0 5.0 5.0	San Pellegrino - Limonata - Aranciata Rossa - Sparkling Water	7.0	cinnamon, milk Tropical Banana, mango, passionfruit, coconu coconut milk (ve)	11.0 ut,	Adelaide Vodka, Amaretto, matcha, almond, honey Breakfastini	20	Fiery Tomato Marg 20 Patron Silver Tequila, hot cherry tomato syrup, basil, lemon
VEGAN HOT DRINKS (served with soy milk) Strawberry Matcha Sticky Chai		JUICES Orange Granny Smith apple, strawberry Cucumber, apple, ginger, lemon, mint	8.0 9.0 10.0	Banana, peanut bu cacao, almond mill with granola, coco chia seeds & seaso fruit (ve) (gf) *will come out separat	k nut, nal	Australian Distilling (Adelaide Gin, apricot orange, lemon, suga *swap for non alcoholic LYRE's London Dry	r	Irish Espresso 20 Jameson Irish Whiskey, Baileys, Mr Black, oat milk, panella

meals

BEER & WINE

Heaps Normal Quiet XPA (0%)

RED			STUBBIES				
DAZMA Pinot Noir 2021 (King Valley)	11	52	Pikes Pilsener (4.5%)	10			
Murdoch Hill Syrah 2020 (Adelaide Hills)		58	Barossa Apple Cider (5%)				
Brash Higgins 'The Ripple' 2022 Nero/Cabernet (McLaren Vale)		60	Pirate Life Acai Passionfruit Sour (3.5%) Bridge Road Beechworth Pale Ale (4.8%)	11 13			
			Clare Valley Brewing Company NEIPA (6.5%)	14			
WHITE				45			
Hustle & Vine, Pinot Grigio (Adelaide Hills)	10	48	Peter Rabbit Draught jug	15			
Vinteloper Riesling 2022 (Clare Valley)	11	52					
Guthrie 'Clones' Chardonnay (Adelaide Hills)	11	52	GLOSSARY				
			Bucatini Long tubular pasta variety				
ROSE			Chakalaka South African spiced relish				
La Prova Aglianico Rosato (Adelaide Hills)	11	52	Chevre Australian goat's cheese				
,			Chimichurri Argentinian parsley based sauce				
			Furikake Japanese seaweed sesame seasoning	•			
SPARKLING			Kefalotyri Bechamel Greek goat's cheese sau				
Fulltime Fantasy 'Pink Fizz' (Langhorne Creek SA)		52	Oolong soft boiled egg Egg marinated in tea v	variety			
Days & Daze Wild One Pet Nat 2022 (King Valley Vic)	11	52	Shiso Japanese mint variety				
La Prova Prosecco (Adelaide Hills)	12	56	Tonkatsu Japanese bbq sauce				
NON-ALCOHOLIC			FUNCTIONS				
Lyre's Classico Sparkling	9	48		en se consi			
Lyre's London Dry gin & Fever Tree Tonic	9		If you are looking for a venue for your next function, please get in touch with our team. Our	国际教训			
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garden is perfect for any event and can host up to