

**PETER
RABBIT**

FOOD MENU

(v) vegetarian (ve) vegan (gf) gluten free | Glossary on back page

FRESH PASTRIES AND TREATS

See bar for daily goodies

FIG & WALNUT FRUIT TOAST 9

Tahini butter (v)

CHOCGY COTTA 12

Milk chocolate panna cotta, ginger and oat sponge, kiwi fruit (v)

FRIES 12

Beer battered, lemon pepper kewpie (v)

H&C CROISSANT 12

Croissant, smoked ham, cheddar, piccalilli relish

EGGS YOUR WAY 14

Poached, Scrambled or Fried

Sourdough, double egg, herb salt, piccalilli relish (v)

Chilli scrambled eggs +\$2

**Build with extras*

TOMATO & FETA 14

Roasted cherry tomatoes, whipped feta, fermented chilli, honey, sunflower seeds, marjoram. Ciabatta (v)

CHEESY ROLL 16

Tuscano roll, crumbed scamorza, pineapple & green chilli salsa, bbq mustard (v)

VIOLET'S GRANOLA 16

Coconut yoghurt, tahini and cashew granola, plum, blackberry (ve) (gf)

CHARRED CAULI 20

Cauliflower, pearl cous cous, yellow peach, fennel, fermented chilli, mint, parsley, almond (ve)

ZESTY AVO 20

Seeded light rye, avocado, black tomato, cashew cheese, zaatar (ve)

Add poached eggs +\$4

FRUITY FRENCH TOAST 22

Dutch fruit loaf, mascarpone, vanilla custard, apricot, almond (v)

PETER'S PICNIC 24

Ciabatta, soft boiled duck egg, prosciutto, piccalilli relish, triple cream brie, cucumber, fennel, yellow peach

MISTER HASH 24

Potato hashbrown, mortadella, bearnaise, poached eggs, green tomato, parsley, sumac

RABBIT BOWL 26

Ocean trout, basmati rice, sauerkraut, soy mushroom, cucumber, avocado, sesame, coriander, nori tahini (gf)

**Swap for salt and pepper tofu (ve)*

SUMMER SHOYU 26

Chicken and lemongrass shoyu, udon noodles, larb, green chilli, spring onion, crispy shallot, basil, sesame

CRACKLE N PORK 26

Brioche bun, pork belly, crackle, daikon and apple slaw, salsa verde, cayenne aioli. Beer battered fries

PRAWN PASTA 28

Tagliatelle, wild caught prawn, fermented chilli, heirloom tomato, pangrattato

CHILLI CHICKEN 32

Charred chicken, fermented green chilli, radicchio, kipfler potato, radish, snow pea, mint, orange, pecan (gf)

BUILD WITH EXTRAS

House chilli paste 2

Seeded light rye 3

Gluten free bread 3

Eggs 4

Charred greens 4

Roast tomato 5

Avocado 5

Halloumi 5

Herb roasted mushroom 6

Smoked bacon 6

Spanish chorizo 6

DRINKS MENU

Check our taps for current brews | Wine list on back page

COFFEE

White	4.5
Black	4.5
Espresso	4.0
Filter/Bottomless	4/5
Mocha	5.0
Iced Latte	5.5
Iced Long Black	5.5
Iced Filter	5.0
Iced Coffee	9.0
Iced Mocha	10.0

ALTERNATIVES

Soy, Oat, Coconut,	0.7
Almond, Lactose Free	

HOT DRINKS

Babyccino	2.0
Hot Chocolate	4.5
Chai Latte	4.5
Turmeric Latte	4.5
Matcha Latte	4.5
Sticky Chai (ve) (soy)	6.0
Peanut Butter Hot Chocolate (soy)	7.0

ELMSTOCK TEA

English Breakfast	4.5
Pu-Erh	5.5
French Earl Grey	4.5
Oolong Formosa	4.5
Ti Kwan Yin (green)	4.5
Silver Needles	5.5
Rooibos Kalahari	4.5
Peppermint	4.5
Lemon Myrtle	4.5

SOFT DRINKS

Coke	5.0
Coke no sugar	5.0
San Pellegrino	6.0
- Limonata	
- Aranciata Rossa	

REMEDY KOMBUCHA

Assorted	8.0
(See bar for flavours)	

FRESH JUICES

Cold pressed orange	8.0
Pineapple Strawberry	8.0

ICED DRINKS

Fruit Iced Tea	7.0
Milo	6.0
Iced Chai	9.0
Iced Choc	9.0

SMOOTHIES

Classic Banana	9.0
Banana, honey, cinnamon, milk	

Strawberries & Cream

Strawberries, banana, milk, honey, vanilla ice cream	10.0
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SMOOTHIE BOWL

Acai, banana & coconut milk with granola, strawberry, apple, coconut & chia (ve)	16.0
*will come out separate to meals	

COCKTAILS

Mimosa	16
Prosecco, cold pressed OJ	

Gin & Juice

Tanquery, pineapple and strawberry	18
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Thai Tom

Gin, lemongrass, lime, thai basil	18
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Bloody Mary

Vodka, tomato juice, lemon, house chilli paste	20
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STUBBIES

Barossa Apple Cider (5%)	11
Pikes Pilsener (4.5%)	10
Pirate Life Acai Passionfruit Sour (3.5%)	11
Bizarro & Mischief Brew Tonic (5%)	12
Big Shed American Pale Ale (5.8%)	13
Shifty Lizard West Coast IPA (6.2%)	14
Deliquente Albarino Pet Nat (12%)	14

Espresso Martini	20
Mr Black, vodka, espresso	

Check the Lime

Bacardi, citrus sorbet, coconut, lime, mint, soda	20
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Kiwi Go Again

Bacardi, kiwi, lime, mint	20
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Black Betty

Hayman's sloe gin, blackberry, lemon paste	22
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Beer jugs also available, please ask at bar!

WINE LIST

RED

Coulter Grenache (Barossa)	10	48
Torbreck Shiraz (Barossa)	12	56
Giant Steps Pinot Noir (Yarra Valley)		68
Samuel's Gorge Tempranillo (McLaren Vale)		84

WHITE

Lino Ramble Pinot Grigio (Adelaide Hills)	10	48
Spider Bill Chardonnay (Adelaide Hills)		62
Reislingfreak No2 (Clare Valley)		66

ROSE

Camwell Mourvedre Rose (McLaren Vale)	12	56
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SPARKLING

Alpha Box and Dice Prosecco (McLaren Vale)	10	48
Bright Young Thing White Pet Nat (Adelaide Hills)		66
Terre a Terre DAOSA Sparkling (Piccadilly Valley)		78

GLOSSARY

Bearnaise – French hollandaise sauce seasoned with shallot & tarragon

Daikon – Japanese radish

Larb – Lao spiced ground chicken

Pangrattato – Crispy garlic bread crumb

Piccalilli – Relish made of pickled vegetable and hot spices

Salsa Verde – Green sauce made of fresh herbs

Scamorza – Italian cows milk cheese

Shoyu – Soy based broth

Zaatar – Middle Eastern spice blend

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

