



EVENING MENU

ENTREE

GARLIC BREAD	9
CHEESY GARLIC BREAD	12
FLAT BREAD & DIPS*	16
BUFFALO NIBBLES*	17
Chicken nibbles coated in a spicy buffalo sauce w/blue cheese dipping sauce	
BLACK RABBIT BRUSHETTA*	17
Grilled Halloumi, tomato salsa, balsamic glaze – v, gf	
CRISPY SQUID*	16
w/ wakame & aioli	
MARINATED BABY PORK RIBS	18
FISH SLIDERS (3)*	19
Beer battered fresh fish, gherkin, tomato, cos lettuce & wasabi	
CHILLI MUSSELS*	18
½ kilo steamed mussels in a chilli tomato sauce w/toasted ciabatta	

MAIN 30

MAINS

VENISON SALAD*	24
Seared venison, maple candied walnut, pear, blue cheese, tomatoes, mesclun & rocket	
BABY BACK PORK RIBS	32
Bourbon marinated ribs w/ beer battered fries & salad	
BLACK RABBIT NOODLES	22
Stir Fry vegetables w/ rice noodles in a chilli, sesame, ginger and soy sauce	
Add Chicken	5
Prawns	7
FISH OF THE DAY*	36
Ask your server for details	
SMOKED VENISON RACK*	42
Kumara rosti, roasted beetroot, baby broccolini, w/ a Port & Cherry compote	
DUCK 2 WAYS	40
Confit duck leg spring roll, baby bok choy, crispy skin duck breast, spiced pumpkin puree, wasabi hollandaise & red wine jus	

CRISPY PORCHETTA*	32
Pork fillet rolled in pork belly stuffed with fennel, garlic & rosemary served with Potato mash, green beans, red wine jus & apple sauce	

250G SCOTCH FILLET STEAK*	38
served with creamy mushroom sauce, mash & Vegetables or Salad & Fries	
Add creamy garlic prawns	7

BEEF FILLET*	42
Served with Beer Batter Fries, Salad, two fried eggs, beer battered onion rings and a red wine jus	

FISH & CHIPS*	28
fresh market fish choose beer battered or pan fried served w/ salad & fries	

BLACK RABBIT PIE	22
Slow cooked Bannockburn rabbit and shitake Mushroom ragu served in flaky puff pastry with creamy mash & salad	

these dishes can be made **gluten free, please let your server know*

Please show respect for our neighbours & keep noise at a reasonable level when dining outdoors & when leaving the premises

DAILY CHANGING SPECIALS BOARD

please ask your server for details