



## breakfast.

<b>coconut acai bowl</b> mixed berries, banana served in a fresh coconut (vg, gf, df)	22
<b>nutty maple granola</b> super seed granola with seasonal fruit, evia yoghurt and your choice of milk (v) add coconut yoghurt (df) • 3	18
<b>sweet stack buttermilk pancakes</b> whipped ricotta, mascarpone, fresh seasonal fruit and canadian maple (v)	23
<b>spicy rbh bae roll</b> bacon, fried egg, cheddar, hashbrown, spinach and spicy mayo on a milk bun	18
<b>eggs your way on toasted sourdough</b> poached, scrambled or fried (v) add your favourite sides	14
<b>eggs benny on toasted sourdough</b> 2 poached eggs, spinach and hollandaise (v) add double smoked ham • 6 add smoked salmon & salmon roe • 7	20
<b>loaded avo toast</b> toasted sourdough, smashed avocado, heirloom cherry tomato, feta, zaatar, fresh picked herbs and evoo (v) add poached egg • 4 add smoked salmon • 8	20
<b>scrambled eggs and chorizo</b> romesco, guindillas, espelette pepper on toasted sourdough	21
<b>rbh xo crab omelette</b> crème fraiche with toasted sourdough	28
<b>nourish bowl</b> seasonal greens, sprouting legumes, quinoa, capsicum relish and toasted almond flakes (vg, df, gf)	19

## sides.

<b>add or create your own plate</b> egg, hollandaise • 4 ea tomato, hash brown, avocado • 4ea spinach, bacon, ham, flat mushroom, haloumi • 6ea smoked salmon, Rodrigues Brother chorizo • 8ea
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## from the bakery.

<b>white sourdough/rye/fruit toast</b> 2 slices toasted with choice of one spread	8
<b>noni's gluten free</b>	5pp
<b>spreads</b> drunken sailor strawberry & rose jam, blood orange marmalade, vegemite, peanut butter	
<b>banana bread toasted</b>	7
<b>pastries fresh daily selection</b>	
<b>fruit danish</b>	7
<b>almond croissant</b>	8.5

## kids.

fried egg, bacon and toast	13
hotcakes, strawberries and maple (vg)	10
baby cino	1.5
milkshake - chocolate/vanilla caramel/strawberry/banana	5.5

## cocktails.

breakfast bellini	12
mimosa	14
bloody mary	18

### Last breakfast orders at 11.30am

Please note no alterations to the menu. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we can not guarantee that our food will be allergen free. Please let our waitstaff know if you have any allergies.

No split bills • 10% Sunday Surcharge • 15% Public Holiday Surcharge • 15% Credit Card Surcharge • VG = Vegan • V = Vegetarian • GF = Gluten Free • DF = Dairy Free



## cocktails.

**summer spritz** 18

**double raspberry g&t**  
pink gin and raspberry tonic

**vodka spritz**  
marine botanicals and mediterranean tonic

**yuzu spritz**  
limoncello, lime and yuzu soda

breakfast bellini 12

mimosa 14

bloody mary 18

## rbh house blend coffee.

espresso 4

long black 4.5

milk based 4.5

hot chocolate 4.5

chai latte 4.5

dirty chai 5.5

mocha 5

iced latte 6.5

iced long black 6

frappe/freddo espresso 6

freddo cappuccino 6.5

bon soy, oat, almond, lactose free 1

decaf, large, extra shot .7

caramel, hazelnut, vanilla .7

## tea.

**the rabbit hole loose leaf tea** 5

australian owned and made  
using australian natives

breakfast blend (black tea)

dragonwell (green tea)

french earl grey (hibiscus, rose petals  
and calendula petals)

sweet dreams (chamomile, lemon balm  
passionflower and lavender)

chai (cinnamon, cloves & cardamom)

minty marrakesh (peppermint  
and spearmint)

## cold drinks.

**milkshakes** 8

chocolate/vanilla/caramel  
strawberry/banana

**fresh juice** 9

fresh cut seasonal fruit  
and vegetables

**straight up oj**

**immune**

carrot, celery, ginger, apple

**green goddess**

kale, celery, apple, mint, cucumber

**tropical**

orange, apple, pineapple, watermelon

**smoothies** 9

**bananarama**

honey, cinnamon, milk  
and ice cream

**berry boost**

mixed berries, milk and ice cream

**mango tango**

mango, passionfruit, milk  
and ice cream

**add whey vanilla protein • 3**

coconut yoghurt • 3

**purezza still and sparkling** 6

per bottle unlimited

**soft drink** 5

pepsi, pepsi max, lemonade, solo, sunkist,  
pink lemonade

**lemon lime & bitters** 6

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