

from the bakery. 7am-11.30am.		loaded avo toast toasted sourdough, smashed avocado,	
toasted sourdough 2 slices with choice of spread	8	heirloom cherry tomato, feta, zaatar, fresh picked herbs and evoo (vg) add poached egg • 3, bacon • 6	
noni's gluten free	5рр	smoked salmon • 7	
spreads drunken sailor strawberry & rose jam,		Ham and Cheese Toastie	12
blood orange marmalade, vegemite, peanut butter, honey, nutella		lunch. 11.45am-3pm.	
ham & cheese toasted croissant	10	two hands	
banana bread toasted with butter	6	fish tacos battered fish, pineapple and	2 for 18
fresh muffins	6.5	bundaberg rum salsa, pickled red cabbage and coriander mayo (df)	
pastries fresh daily selection		cabbage and contained mayo (ar)	
fruit danish	7	chicken taco spiced chicken, guacamole, tomato,	2 for 18
almond croissant	7.5	onion, lettuce, sour cream	
breakfast. 7am-11.30am.		cheeseburger cheese, onion, pickles, tomato sauce and dijon mustard	15
acai bowl	16	add chips • 3	
nutty maple granola, fresh berries, bananc passionfruit pulp, toasted coconut and lemon balm (vg, df) add peanut butter • 3	а,	steak sandwich lettuce, tomato, dijon aioli and caramelised onion (df)	18
nutty maple granola	14	add chips • 3	
super seed granola with seasonal fruit and evia yoghurt (v, vg) add coconut yoghurt • 3	14	barra burger fried barra, cos lettuce, cheddar and tartare sauce	15
vegetarian brekkie burger	15	add chips • 3	
mushroom, haloumi, spinach & tomato relish (v)	15	chicken schnitzel burger slaw, cheese, and chipotle aioli	15
spicy rbh bae roll	15	add chips • 3	
bacon, fried egg, cheddar and peri peri mayo on a milk bun		kids chicken schnitzel and chips	10
add hashbrown • 4		kids fish n chips	10

Last breakfast orders at 11.15am

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.

seafood.

salt & szechuan pepper calamari with chips with tartare (gf, df)	22
beer battered nz hoki fish & chips with tartare (df)	22
humpty doo grilled barramundi served with chips, salad and tartare sauce (gf, df) allow 15 minutes	24

salads and sides.

goddess salad 15 kale, maple roasted pumpkin, quinoa, pomegranate, soy beans, green goddess dressing and roasted almonds (vg, gf, df) add chicken · 8 add haloumi • 6 add avocado · 4 poke bowl 20

albacore tuna marinated in soy ginger and chilli dressing, brown rice, shredded carrot, cucumber, kimchi, pickled cabbage, edamame

and sesame dressing (gf, df)

skinny fries with tomato sauce small • 6, large • 10 (v, vg, gf, df)

rbh house blend coffee.

long black • 4.5 milk based • 4.5 hot chocolate • 45 dirty chai • 5.5 mocha · 5 iced latte • 6.5

espresso · 4

frappe/freddo espresso · 6

freddo capuccino • 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 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 and cardamom) minty marrakesh (peppermint and spearmint)

cold drinks.

milkshakes • 8 chocolate/vanilla/caramel/strawberry/banana

fresh iuice fresh cut seasonal fruit and vegetables

straight up oj

immune carrot, celery, ginger, apple

green goddess kale, celery, apple, mint, cucumber

tropical

smoothies

bananarama honey, cinnamon, milk and ice cream

orange, apple, pineapple, watermelon

9

berry boost

mixed berries, milk and ice cream

mango tango

mango, passionfruit, milk and ice cream

add whey vanilla protein • 3 coconut yoghurt • 3

soft drink • 4.5

pepsi, pepsi max, lemonade, solo, sunkist (600ml bottle)

still water • 3.5 600ml bottle

Last breakfast orders at 11.15am

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.