



breakfast.

spicy rbh bae roll 18
bacon, fried egg, cheddar, hashbrown,
spinach and spicy mayo on a sesame milk bun

eggs your way on toasted sourdough 14
poached, scrambled or fried (v)
add your favourite sides

eggs benny on toasted sourdough 22
2 poached eggs, spinach and hollandaise (v)
add double smoked ham • 6
add bacon • 6
add smoked salmon & salmon roe • 7

loaded avo toast 22
toasted sourdough, smashed avocado,
heirloom cherry tomato, feta, zaatar, fresh
picked herbs and evoo (v)
add poached egg • 4
add smoked salmon • 8

scrambled eggs and chorizo 22
romesco, guindillas, espelette pepper
on toasted sourdough

rbh xo crab omelette 30
crème fraiche with toasted sourdough

nourish bowl 19
seasonal greens, sprouting legumes, quinoa,
capsicum relish and toasted almond flakes
(vg, df, gf)
add poached egg • 4
add avocado • 4
add bacon • 6

sides.

add or create your own plate
egg, hollandaise • 4 ea
tomato, hash brown, avocado • 4ea
spinach, bacon, ham, flat mushroom, haloumi • 6ea
smoked salmon, Rodrigues Brother chorizo • 8ea

acai bowl 22
mixed berries, banana and granola (vg, df)

nutty maple granola 18
brookfarm super seed granola with
seasonal fruit, evia yoghurt (v)
add coconut yoghurt (df) • 3

sweet stack buttermilk pancakes 23
whipped ricotta and mascarpone,
fresh seasonal fruit and canadian maple (v)
made to order please allow 15 minutes

from the bakery.

sonoma sourdough
white/soy and linseed/fruit toast 8
2 slices toasted with choice of one spread

noni's gluten free 5pp

spreads
drunken sailor strawberry & rose jam, blood
orange marmalade, vegemite, peanut butter
add extra spread • 3

banana bread toasted 7
add whipped ricotta and mascarpone • 4

pastries fresh daily selection

fruit danish 7

almond croissant 8.5

kids. 12 and under.

fried egg, bacon and toast 13

hotcakes, strawberries and maple (v) 10

baby cino 1.5

milkshake - chocolate/vanilla
caramel/strawberry/banana 5.5

fresh juice apple/orange 6

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.

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. from 10am.

double raspberry pink gin spritz	18
limoncello and yuzu spritz	18
breakfast bellini	12
mimosa	14
bloody mary	18

rbh house blend coffee.

espresso	4.2
long black	4.8
milk based	4.8
hot chocolate	4.8
chai latte	4.8
dirty chai	5.8
matcha latte	4.8
mocha	5.2
iced latte	6.8
iced long black	6.2
frappe/freddo espresso	6.2
freddo cappuccino	6.8
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)	
sencha green tea	
french earl grey (hibiscus, rose petals and calendula petals)	
chamomile (lemon balm passionflower and lavender)	
chai (cinnamon, cloves & cardamom)	
minty (peppermint and spearmint)	

cold drinks.

milkshakes	8.5
chocolate/vanilla/caramel	
strawberry/banana	

fresh juice	9.5
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	

cranberry	6
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tomato	6
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smoothies	9.5
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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	

soft drink	5
pepsi, pepsi max, lemonade, solo, sunkist, pink lemonade	

lemon lime & bitters	6
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