



## 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** 16  
poached, scrambled or fried (v)  
add your favourite sides

**eggs benny on toasted sourdough** 23  
2 poached eggs, spinach and hollandaise (v)  
add double smoked ham • 6  
add bacon • 7  
add smoked salmon & salmon roe • 7

**loaded avo toast** 23  
toasted sourdough, smashed avocado,  
heirloom cherry tomato, feta, zaatar, pickled  
onions, fresh picked herbs and evoo (v)  
add poached egg • 4  
add smoked salmon • 8

**mushrooms on toast** 22  
sauteed mushrooms in garlic butter  
and thyme with grana padano  
add scrambled eggs • 5

**scrambled eggs and chorizo** 24  
romesco, guindillas, espelette pepper  
on toasted sourdough  
add haloumi • 7

**rbh xo crab omelette** 30  
crème fraiche with toasted sourdough

**nourish bowl** 20  
seasonal greens, sprouting legumes, quinoa,  
capsicum relish and toasted almond flakes  
(vg, df, gf)  
add poached egg • 4    add avocado • 4  
add bacon • 7    add chicken • 8

## sides.

**add or create your own plate**  
egg, hollandaise • 4ea  
tomato, hash brown, avocado • 4ea  
spinach, bacon, ham, flat mushroom, haloumi • 7ea  
smoked salmon, Rodrigues Brother chorizo,  
chicken • 8ea

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

**nutty maple granola** 22  
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** 8  
add whipped ricotta and mascarpone • 4

### pastries fresh daily selection

**fruit danish** 8

**almond croissant** 10

**plain croissant with jam** 10

## kids. 12 and under.

fried egg, bacon and toast 14  
hotcakes, strawberries and maple (v) 12  
made to order allow 15 minutes

baby cino 2  
milkshake - chocolate/vanilla 6  
caramel/strawberry/banana  
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% Weekend Surcharge • 20% Public Holiday Surcharge • 1.5% 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.

<b>the rabbit hole loose leaf tea</b>	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.

<b>milkshakes</b>	8.5
chocolate/vanilla/caramel	
strawberry/banana	

<b>fresh juice</b>	9.5
fresh cut seasonal fruit	
and vegetables	

### straight up oj

<b>immune</b>	
carrot, celery, ginger, apple	

<b>green goddess</b>	
kale, celery, apple, mint, cucumber	

<b>tropical</b>	
orange, apple, pineapple, watermelon	

<b>cranberry</b>	6
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<b>tomato</b>	6
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<b>smoothies</b>	9.5
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<b>bananarama</b>	
honey, cinnamon, milk and ice cream	

<b>berry boost</b>	
mixed berries, milk and ice cream	

<b>mango tango</b>	
mango, passionfruit, milk and ice cream	

<b>add whey vanilla protein</b>	• 3
<b>coconut yoghurt</b>	• 3

<b>purezza still and sparkling</b>	6
per bottle	

<b>soft drink</b>	5
pepsi, pepsi max, lemonade, pink lemonade	

<b>lemon lime &amp; bitters</b>	6
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