



SCAN TO ORDER

breakfast. 7am-11.15am.

spicy rbh bae roll 15

bacon, fried egg, cheddar and
peri peri mayo on a milk bun

add hashbrown • 2

chorizo and fried egg roll 15

cheese and hollandaise sauce

vegetarian brekkie burger 15

mushroom, haloumi, spinach &
tomato relish (v)

loaded avo toast 15

toasted sourdough, smashed avocado,
heirloom cherry tomato, feta, zaatar,
fresh picked herbs and evoo (vg)

add poached egg • 3, bacon • 6

smoked salmon • 8

acai bowl 16

nutty maple granola, fresh berries,
banana, passionfruit pulp, toasted
coconut and lemon balm (vg, df)

add peanut butter • 3

nutty maple granola 14

brookfarm super seed granola with
seasonal fruit and evia yoghurt (v, vg)

add coconut yoghurt • 3

ham and cheese toastie 12

from the bakery. 7am-11.30am.

toasted sonoma sourdough 8

2 slices white/soy linseed/fruit toast

noni's gluten free light rye 5pp

spreads

drunken sailor strawberry & rose jam,
blood orange marmalade, vegemite,
peanut butter, honey, nutella

ham & cheese toasted croissant 12

banana bread toasted with butter 7

fresh muffins 7

pastries fresh daily selection

fruit danish 7

almond croissant 8

Last breakfast orders at 11.15am

Please allow for longer wait times during busy period. 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





SCAN TO ORDER

rbh house blend coffee.

- espresso • 4
- long black • 4.5
- milk based • 4.5
- hot chocolate • 4.5
- matcha • 4.5
- dirty chai • 5.5
- mocha • 5
- iced latte • 6.5
- iced matcha, iced chai • 7
- 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

- black tea
- sencha green tea
- french earl grey (hibiscus, rose petals and calendula petals)
- chamomile (lemon balm passionflower and lavender)
- chai (cinnamon, cloves and cardamom)
- minty (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
- soft drink** 4.5
 - pepsi, pepsi max, lemonade, solo, sunkist (600ml bottle)
- still water** 3.5
 - 600ml bottle

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lunch. 11.45am-3.45pm.

two hands

moreton bay bug roll 25
celery, spring onion, dill, cos and mayo
on a brioche roll

fish tacos 2 for 18
beer battered fish, pineapple and
bundaberg rum salsa, pickled red
cabbage and coriander mayo (df)

skewers
2 skewers with chips and garlic dip
Chicken 15
Lamb 18

angus beef burger 15
american cheese, onion, pickles,
tomato sauce and dijon mustard
add chips • 3

steak sandwich 18
lettuce, tomato, dijon aioli and
caramelised onion (df)
add chips • 3

barra burger 15
fried barra, cos lettuce, cheddar
and tartare sauce
add chips • 3

chicken schnitzel burger 15
with slaw and cheese
add chips • 3

seafood.

salt & szechuan pepper calamari 22
with chips and tartare (gf, df)

beer battered nz hoki fish & chips 22
with tartare (df)

humpty doo grilled barramundi 24
served with chips, salad and
tartare sauce (gf, df)
allow 15 minutes

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

village salad 18
roma tomato, feta, cucumber, olives,
capers, onion, radish, dill, red capsicum
dressed in a red wine vinegar, oregano
and olive oil dressing

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)

kids.

**kids chicken
schnitzel and chips** 10

kids fish n chips 10

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