



breakfast. 7am-11.15am.

from the kitchen

bacon and egg roll	15
bacon fried egg cheddar spicy mayo	
loaded avo	24
on toasted sourdough smashed avocado heirloom cherry tomato feta zaater fresh picked herbs pickled onion (v)	
add poached egg 4 bacon 7 salmon 8	

from the beach bar

assorted bagels	15
made fresh daily	
double smoked ham and cheese croissant	12

bakery item

homemade spanakopita (v)	9
homemade tiropita (v)	9
banana bread	8
fruit danish	8
almond croissant	8
plain croissant	8
sonoma sourdough	8
choice of strawberry jam, marmalade, vegemite	

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rbh house blend coffee.

- espresso • 4.2
- long black • 4.8
- milk based • 4.8
- hot chocolate • 4.8
- matcha • 4.8
- dirty chai • 5.8
- mocha • 5.2
- iced long black • 6.2
- iced latte • 6.8
- iced matcha, iced chai • 7
- frappe/freddo espresso • 6.2
- freddo capuccino • 6.8
- iced chocolate • 8
- with cream and ice cream
- iced coffee • 8.5
- with cream and ice cream
- iced mocha • 9.5
- with cream and ice cream
- 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** 9
- chocolate/vanilla/caramel/strawberry/banana
- fresh juice** 10
- 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** 10
- 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. from 11.45am.

from the kitchen

fish tacos (2pc) beer battered nz hoki	22
pineapple and bundaberg rum salsa pickled cabbage and mayo (df)	
salt and szechuan pepper calamari	22
with chips and tartare (df) (gf)	
beer battered fish and chips	28
nz hoki tartare and lemon (df)	
chips small/large	6/10
kids fish and chips	14
kids chicken schnitzel and chips	14

from the beach bar

assorted focaccias	18
made fresh daily	
double smoked ham and cheese toastie	12
salads	
poke bowl	18
tuna sashimi soy ginger and chilli marinade carrot cucumber kimchi edamame brown rice pickled cabbage sesame dressing (df)	
goddess salad	15
kale maple roast pumpkin quinoa kombu pomegranate edamame roast almonds green goddess dressing (vg) (v) (df)	

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