



breakfast.

spicy rbh bae roll 18

bacon, fried egg, cheddar, hashbrown, spinach and spicy mayo on a sesame milk bun

add double up egg bacon cheddar • 8

eggs your way on toasted sourdough 16

poached, scrambled or fried (v)

add your favourite sides

eggs benny on toasted sourdough 24

2 poached eggs, spinach and hollandaise (v)

add double smoked ham • 7

add bacon • 7

add smoked salmon & salmon roe • 8

loaded avo toast 24

toasted sourdough, smashed avocado, cherry tomato, feta, zaatar, pickled onions, fresh picked herbs and evoo (v)

add poached egg • 4

add smoked salmon • 8

mushrooms on toast 23

sauteed mushrooms in garlic butter and thyme with grana padano

add scrambled eggs • 5

scrambled eggs and chorizo 26

romesco, guindillas, espelette pepper on toasted sourdough

add haloumi • 7

rbh xo crab omelette 30

crème fraiche with toasted sourdough

nourish bowl 22

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 tenderloin • 8

sides.

add or create your own plate

egg, hollandaise • 4ea

tomato, hash brown, avocado • 4ea

spinach, bacon, ham, mushroom, haloumi • 7ea

smoked salmon, Rodrigues Brother chorizo,

chicken tenderloin • 8ea

prosciutto fig and ricotta 22

honey and basil flowers on toasted sourdough

acai bowl 22

seasonal fruit, banana, toasted coconut, passionfruit and granola (vg, df)

nutty maple granola 22

brookfarm super seed granola with seasonal fruit, banana, passionfruit, evia yoghurt (v) add coconut yoghurt (df) • 3

sweet stack buttermilk pancakes 24

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

from the bakery.

sonoma sourdough 8

white/soy and linseed/fruit toast

2 slices toasted with choice of one spread

noni's light rye gluten free bread 10

2 slices toasted with choice of one spread

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 8

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

Breakfast sittings are 1.5 hours





cocktails. from 10am.

double raspberry pink gin spritz	18
limoncello and yuzu spritz	18
mango bellini	14
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 matcha	7
iced long black	6.2
iced coffee with cream and ice cream	8.5
iced chocolate with cream and ice cream	8
iced mocha with cream and ice cream	9.5
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	6
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	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	

cranberry	8
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tomato	8
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smoothies	10
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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, pink lemonade	

lemon lime & bitters	6
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