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 • 8
add smoked salmon & salmon roe • 8

Loaded Avo Toast on Toasted Sourdough 24
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 24
sauteed mushrooms in garlic butter
and thyme with grana padano
add scrambled eggs • 5

Scrambled Eggs and Chorizo 28
romesco, guindillas, espelette pepper
on toasted sourdough
add haloumi • 7

RBH XO Crab Omelette 30
crème fraiche with toasted sourdough

Nourish Bowl 24
seasonal greens, sprouting legumes, quinoa,
capsicum relish and toasted almond flakes (VG, DF, GF)
add poached egg • 4 add avocado • 5
add bacon • 8 add chicken tenderloin • 8

SIDES

Add or create your own plate
egg, hollandaise • 4ea
truss tomatoes, hash browns, avocado • 5ea
spinach, ham, mushrooms, haloumi • 7ea
smoked salmon, rodrigues brother chorizo, bacon
chicken tenderloin • 8ea

Prosciutto, Fig & Ricotta 22
honey, basil flowers, chilli flakes 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
White/Soy And Linseed/Fruit Toast 9
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 9
add whipped ricotta and mascarpone • 4

Pastries Fresh Daily Selection
Fruit Danish 8.5
Almond Croissant 10.5
Plain Croissant 10
toasted with strawberry rose jam

KIDS (12 & 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 • Breakfast sittings are 1.5 hours

VG = Vegan • V = Vegetarian • GF = Gluten Free • DF = Dairy Free • I = Imported • M = Mixed • A = Australian

DRINKS

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	4.5
long black	5
milk based	5
hot chocolate	5
chai latte	5
dirty chai	5.8
matcha latte	5
mocha	5.5
iced latte	7
iced matcha	7.5
iced long black	6.5
iced coffee with cream and ice cream	10
iced chocolate with cream and ice cream	9
iced mocha with cream and ice cream	10.5
frappe/freddo espresso	6.5
freddo cappuccino	7
bon soy, oat, almond, lactose free	1
decaf, large, extra shot	.8
caramel, hazelnut, vanilla	.8

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 petalsa & calendula petals)

chamomile (lemon balm passionflower & lavender)

chai (cinnamon, cloves & cardamom)

minty (peppermint & spearmint)

COLD DRINKS

Milkshakes 10

chocolate/vanilla/caramel/strawberry/banana

Fresh Juice 10.5

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 9

Tomato 9

Smoothies 12

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 6

pepsi, pepsi max, lemonade, pink lemonade

Lemon Lime & Bitters 6

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