



BREAKFAST (7AM-11.15AM)

Bacon and Egg Roll	16
bacon, fried egg, cheddar, spicy mayo	
Eggs Your Way on Toasted Sourdough	16
poached, scrambled or fried (V) add your favourite sides	
Loaded Avo on Toasted Sourdough	22
smashed avocado, cherry tomato, feta, zaatar, pickled onions, fresh picked herbs and evoo (V) add poached egg • 4 bacon • 8 smoked salmon • 8	
Eggs Benny on Toasted Sourdough	22
poached eggs, spinach and hollandaise (V) add ham • 7 bacon • 8 smoked salmon • 8	
Sides	
egg, hollandaise • 4ea hash brown, avocado • 5ea spinach, haloumi • 7ea smoked salmon, rodrigues brother chorizo, bacon • 8ea	

FROM THE BEACH BAR

Assorted Bagels	15
made fresh daily	
Double Smoked Ham and Cheese Croissant	14

BAKERY ITEM

Homemade Spanakopita (V)	9.5
Homemade Tiropita (V)	9.5
Banana Bread	8.5
Fruit Danish	8.5
Almond Croissant	10
Plain Croissant	8
Toasted Sonoma Sourdough	8.5
choice of strawberry jam, marmalade, vegemite, peanut butter, honey	

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No split bills • 10% Weekend Surcharge • 20% Public Holiday Surcharge

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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	5
australian owned and made using australian natives	
breakfast blend (black tea)	
sencha green tea	
french earl grey (hibiscus, rose petals & 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

Smoothies	12
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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

Soft Drink 600ml	5
pepsi, pepsi max, lemonade, solo, sunkist	

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LUNCH (FROM 11.45AM)



SEAFOOD

Sydney Rock Oysters Natural	7 Each
freshly shucked, alto chardonnay mignonette (GF, DF, A)	
Fish Tacos	2 For 26
beer battered nz hoki, pineapple and bundaberg rum salsa, pickled red cabbage, coriander, mayo (DF, I)	
Salt & Szechuan Pepper Calamari	24
with chips and tartare (GF, DF, I)	
Beer Battered Fish and Chips	30
nz hoki, tartare and lemon (DF, I)	
Chips Small/Large	8/12

BEACHSIDE CLASSICS

Angus Beef Burger	25
tomato, cos, american cheese, pickles, onion, mustard, tomato sauce, fries	
Steak Sandwich	25
scotch fillet, cos, tomato, caramelised onion, dijon, aioli, fries (DF)	
Lobster Roll	30
celery, spring onion, dill mayo, cos on a brioche roll, fries (I)	
Lamb Backstrap Skewers (2)	28
salad, fries, garlic dip	

SALADS

Poke Bowl	20
tuna sashimi, soy, ginger and chilli marinade, carrot, cucumber, kimchi, edamame, brown rice, pickled cabbage, sesame dressing (DF, A)	
Goddess Salad	18
kale, maple roast pumpkin, quinoa, kombu, pomegranate, edamame, roast almonds, green goddess dressing (VG, V, DF)	

KIDS

Fish and Chips Chicken Schnitzel and Chips Cheeseburger and Chips	16
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FROM THE BEACH BAR

Assorted Wraps	15
made fresh daily	
Double Smoked Ham and Cheese Toastie	12

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