



White Rabbit Food and Beverage Menu

Juices

Fresh Orange	6
Pineapple, Cranberry, Apple, Tomato	4.5

Milkshakes

Smoothies

(Strawberry, Mixed Berry or Banana)	8
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Green - spinach, cucumber, mint, banana & coconut water	9
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Milkshakes

(Strawberry, Vanilla, Caramel, Chocolate, Banana, Blue Heaven)	6 / Kids 4
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Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite, Lift, Fanta	4.10
Ginger Beer	4.50
Lemon, Lime & Bitters	4.50
San Pellegrino Sparkling Water 250ml	4.9
San Pellegrino Sparkling Water 500ml	6.5
San Pellegrino Sparkling Water 1 Litre	9.9

Coffee

Espresso, Double Espresso	4	
	Reg	Lrg
Long Black	4.2	4.7
Cafe Latte	4.2	4.7
Cappuccino	4.2	4.7
Flat White	4.2	4.7
Mocha	4.2	4.7
Chai Latte	4.2	4.7
Dirty Chai	5	5.5
Chai Leaf	5.5	
Iced Latte	4.2	4.7
Iced Long Black	4.2	4.7
Iced Coffee	6	
Iced Chai	6	
Iced Mocha	6	
Iced Chocolate	6	
Cold Brew	6	

Cocktails

Strawberry Daiquiri

20

White Rum, Strawberry Liqueur, and strawberries

Cosmopolitan		19
Vodka, Cointreau, Cranberry Juice, fresh lime		
Espresso Martini		21
Fresh coffee, Kahlua, 43, vodka		
Bloody Mary		16
Vodka, crushed cherry tomatoes, worcestershire sauce, tobasco, salt, pepper, celery, fresh lemon, tomato juice		
Mojito		20
White Rum, sugar, lime juice, sparkling water & mint		
Amaretto Sour		21
Amaretto, lemon juice, sugar syrup, egg white, bitters		
Martini		21
Gin or Vodka, Dry Vermouth		
Beers		
Heineken	9.5	
Asahi	10	
Boags Premium Light	7	
Carlton Draught	7.5	
Corona	10	
Crown Lager	9	
Peroni	10	
Pure Blonde	9	
Coopers Pale Ale	9.5	
Boags Premium	9	
Boutique Beers		
White Rabbit White Ale	11.5	
White Rabbit Dark Ale	11.5	
Mountain Goat Hightail Ale	10	
Pilsner	9.5	
James Squire Nine Tales Amber Ale	9.50	
Ciders		
Somersby Apple or Pear Cider	9.50	
Sparkling & Champagne		
Taylor Ferguson Brut NV		8 / 34
Yarra Valley, Victoria		
Jansz Tasmania Premium Cuvee NV		11 / 46
Pipers Creek, Tasmania		
Guerrieri Rizzardi Prosecco		12 / 48
Veneto, Italy		
Billecart-Salmon Extra Brut		130
Champagne, France		

Sauvignon Blanc	
Babich Black Label Sauvignon Blanc	9.50 / 40
Marlborough, New Zealand	
Maude Sauvignon Blanc	46
Marlborough, New Zealand	
Ros Ritchie Sauvignon Blanc	10 / 43
Mansfield, Victoria	
La Galope Sauvignon Blanc	43
Gascony, France	
Riesling / Aromatic Whites	
Skillogalee Riesling	47
Clare Valley, South Australia	
Liz Heidenreich Riesling	9 / 40
Clare Valley, South Australia	
Juniper Estate Small Batch Fiano	47
Margaret River, Western Australia	
Pinot Grigio / Gris	
Cantina Tollo Rocca Ventosa Pinot Grigio	9 / 37
Puglia, Italy	
Babich Black Label Pinot Gris	9.50 / 40
Marlborough, New Zealand	
Indigo Pinot Grigio	42
Beechworth, Victoria	
Riposte “Stillette” Pinot Gris	45
Adelaide Hills, South Australia	
Chardonnay	
Ross Hill Max & Maya Chardonnay	9.5 / 41
Orange, New South Wales	
Babich Organic Chardonnay	11 / 45
Marlborough, New Zealand	
Singlefile “Run Free” Chardonnay	47
Great Southern, Western Australia	
Indigo Chardonnay	60
Beechworth, Victoria	
Rose	
Hahndorff Hill Rose	11 / 45
Adelaide Hills, South Australia	
Chateau de Clarettes Rose	12 / 48
Provence, France	
Turkey Flat Rose	48
Barossa Valley, South Australia	

Pinot Noir	
Underground Winemakers ‘Black & White’ Pinot Noir	11 / 45
Mornington Peninsula, Victoria	
Riposte “Dagger” Pinot Noir	46
Adelaide Hills, South Australia	
Balgownie Black Label Pinot Noir	47
Yarra Valley, Victoria	
Banks Road “Yarram Creek” Pinot Noir	49
Bellarine, Victoria	
Maude Pinot Noir	65
Central Otago, New Zealand	
Alternate Red Varietals	
Cantina Tollo Rocca Ventosa Sangiovese	9.5 / 38
Abruzzo, Italy	
La Galope Malbec	45
Gascony, France	
Irvine “Springhill” Merlot	44
Eden Valley, South Australia	
Chateau L’Eglise	42
Bordeaux, France	
Woodstock ‘Octogenarian’ Grenache Tempranillo	49
McLaren Vale, South Australia	
Turkey Flat Butchers Block Grenache Shiraz Mataro	47
Barossa Valley, South Australia	
Cabernet Sauvignon	
Paul Conti Cabernet Sauvignon	10 / 42
Margaret River, Western Australia	
Penley Estate Tolmer Cabernet Sauvignon	47
Coonawarra, South Australia	
Woodstock Cabernet Sauvignon	52
Clare Valley, South Australia	
Shiraz	
Penley Estate “Hyland” Shiraz	10 / 42
Margaret River, Western Australia	
Maxwell ‘Silver Hammer’ Shiraz	11.5 / 46
McLaren Vale, South Australia	
Balgownie Black Label Shiraz	48
Bendigo, Victoria	
Buckshot Shiraz	62
Heathcote, Victoria	
Indigo Shiraz	67
Beechworth, Victoria	
Sweet & Desert Wines	
Underground “Violets” Pink Moscato	8 / 36
Mornington Peninsula, Victoria	
Woodstock Botrytis Semillon 375ml	9 / 29
McLaren Vale South Australia	

Breakfast

Toast (Sourdough, multigrain, orange and fennel seed fruit loaf)	\$8.00
Gluten free toast	\$8.50
B&E slider, egg, bacon, BBQ sauce, mayo and lettuce	\$8.50
Porridge, berry compote, maple syrup and candied walnut	\$16.50
Acai sago bowl (vegan, GF), sago pudding, seasonal fruit, mix seeds, coconut flake, peanut butter	\$17.90
Red velvet pancake, berries, vanilla ice cream, Persian fairy floss, maple syrup	\$21.90
Smashed avocado, feta cheese, dukkah, corn salsa, multigrain	\$18.90
add poached egg	\$2.50
Chilli scrambled eggs, bacon, chilli, cherry tomato, mozzarella cheese, parsley, crispy shallots, sourdough	\$21.90
Spanish omelette, chorizo, roasted capsicum, potato, red onion, feta cheese, sourdough	\$19.90
Georgie Boom Boom's omelet, egg white, bacon, smashed avocado, tomato salsa, truffle oil	\$19.90
Benedict, honey leg ham, poached eggs, hollandaise, sourdough	\$20.00
Royale, spinach, smoked salmon, poached eggs, hollandaise, sourdough	\$21.90
Breakfast bruschetta, avocado, tomato salsa, fresh basil, poached eggs, balsamic reduction	\$20.90
WR burrito, bacon, cheesy eggs, avocado, corn salsa, jalapeño, tomato quetta, flour tortilla	\$19.90
Scotch egg, harissa, Italian sausage, sweet potato basket, grilled asparagus	\$22.90
Maple glazed pork belly, 2 fried eggs, barley, macadamia and radish salad, mint yoghurt	\$22.90
Eggs on Toast, Eggs the way you like it	\$11.90
Kids eggs the way you like it	\$7.90
Kids baked beans on toast	\$7.90
Extra:	
Avocado, spinach, braised mushroom, balsamic roasted tomato, hash brown, baked beans	\$5.00
Bacon, pork sausage, smoke salmon, chorizo	\$6.00

Lunch

	add fries	\$4
Double Cheese burger		\$22.90
Two grilled Angus beef patties, cheese, mustard mayo, tomato sauce, onion, on a charcoal brioche bun, shoestring fries		
Southeast Asian Fried chicken burger		\$22.90
Crispy fried chicken, sriracha mayo, asian slaw, kimchi, on a beetroot brioche bun, bad boy fries		
Spicy peri peri chicken wrap		\$16.90
Grilled spicy peri peri chicken, lettuce, avocado, roasted capsicum, red onion, flour tortilla		
BLT Club sandwich		\$15.90
Double layer Sandwich, bacon, lettuce, tomato, cheese, mayo		
Roasted chicken Pide		\$16.90
Roasted chicken mayo mix, lettuce, avocado, on Turkish bread		
Rueben club		\$17.90
Corned beef, cheese, pickled cabbage, sriracha mayo, pickled cucumber, on multigrain		
HCT Toastie		\$13.90
Ham, cheese, tomato on sourdough		

Small plates to share (Lunch)

Roasted duck bao (3 pieces)	\$21.90
Roasted duck, cucumber, cabbage coleslaw, hoisin mayo, chilli, coriander	
Fried lemon pepper calamari	\$18.90
Calamari dusted with flour, caper aioli, rocket	
Sticky garlic chicken wings (4 pieces)	\$18.90
Sticky chicken wings, ginger, garlic, lemongrass, honey, cucumber, sriracha mayo	
WR fish taco (3 pieces)	\$22.90
Crispy fried fish, corn salsa, avocado, cabbage, sriracha mayo, chilli, coriander, corn tortilla	

Salad

Caesar salad	\$20.90
Bacon, lettuce, crouton, Caesar dressing, parmesan, poached egg	
	add chicken \$5
Steak salad	\$27.90
Grilled porterhouse, papaya salad, tomato, cucumber, red onion, coriander, tamarind dressing, dried shrimp, chilli	

Grilled prawn salad \$27.90
Grilled prawn, red onion, tomato, carrot, mango, mixed lettuce, coriander, nuoc mam dressing, crushed peanuts, chilli

Grilled chicken salad \$27.90
Marinated grilled chicken, red onion, carrot, cucumber, tomato, lettuce, avocado, house dressing, poached egg

Small plates to share (Dinner)

Roasted duck bao (3 pieces) \$21.90
Roasted duck, cucumber, cabbage coleslaw, hoisin mayo, chilli, coriander

Lemon pepper calamari \$18.90
Fried calamari, caper aioli, rocket

Chicken ravioli \$22.90
Chicken mousse and smoked ricotta, roasted pumpkin sauce, crispy sage

Chilli mussels \$22.90
Mussels, chilli, garlic, white wine, napoli sauce, parsley, crusty bread

WR fish taco (3 pieces) \$22.90
Crispy fried fish, corn salsa, avocado, cabbage, sriracha mayo, chilli, coriander, corn tortilla

Main

Slow braised lamb shank \$34.00
Slow braised lamb shank, creamy spinach and potato mash, sautéed greens

Slow cooked beef cheek \$34.00
Asian style slow cooked beef cheek, sweet potato puree, sautéed spinach, house made potato crisps

Veal schnitzel \$34.00
Veal schnitzel, harissa, apple, red onion and cabbage slaw

Porter house steak \$40.00
Grilled 300g porter house, sweet potato puree, chimichurri, confit burnt onion, fermented dutch carrot, bone marrow and red wine reduction

Fish of the Day \$36.90
Please ask our friendly wait staff

Pasta

Spaghetti bolognese	\$29.00
Braised bolognese sauce, parmesan	
Penne amatriciana	\$29.00
Bacon, fresh tomato, red onion, olive, chilli & garlic, Napoli sauce	
Spaghetti carbonara	\$29.00
Bacon, pea, creamy white wine sauce, parmesan	
Seafood Linguini	\$32.00
Mussels, prawns, calamari, blue eye, olive oil, white wine, fresh tomato, chilli & garlic	

Risotto

Lamb risotto	\$30.00
4 hour slow braised red wine lamb shank and tomato ragu, parmesan	
Prawns & scallops risotto	\$32.00
Grilled prawns and scallops, napoli sauce, fresh tomato, beans, chilli & garlic	
Pumpkin risotto	\$30.00
Roasted pumpkin, spinach, feta, truffle oil	

Side Dishes

Rocket & pear salad, parmesan, balsamic reduction	\$10.00
Sautéed buttered zucchini, roasted almond, feta	\$12.00
Honey glaze pumpkin, pine nut, mint yoghurt	\$12.00
Sautéed buttered asparagus, capers, boiled egg, parmesan	\$12.00
Shoestring fries	\$11.00
Bad boy fries	\$13.00

Pizza from 11:30am

Garlic, cheese & Sea Salt	\$16
Tomato, buffalo mozzarella w fresh basil	\$18.5
Hot sopressa, chilli, black olive & Spanish onions	20.5
Mixed mushrooms, ricotta, roast garlic, rocket & truffle oil	20.5
Shaved honey leg ham, balsamic roasted artichokes & mushrooms	20.9
Shaved prosciutto, sliced pear, rocket & gorgonzola cream	20.9
House smoked salmon w capers, Spanish onion, w goats cheese & fennel	24
Tiger prawns, cherry tomato, baby spinach w grilled lime aioli	24
Artichoke, capsicum, mushrooms w olives, fresh Rocket & sage oil	20.9
Slow roasted lamb, feta, Spanish onion & tahini sauce	22.9
Chicken, bacon, mushroom, spinach & smoky bbq sauce	23.5
Roast pumpkin, eggplant & zucchini w feta & tahini sauce	20.5
Pork and fennel sausage w chilli & olive tapenade	23.9
Calamari, prawns, confit garlic, onion w fresh rocket & Smoked paprika aioli	25.9
Chorizo, cherry tomato, Spanish onion, bocconcini & basil	23.9
Ham, hot sopressa, bacon, chicken, chilli, w Spanish onion & bbq sauce	25

****All pizzas come with mozzarella cheese***

****Olives may contain pips***

****Gluten free bases available***

****No half/half***

Kids Menu

Kids Margherita Pizza	15
Kids Ham and Cheese Pizza	15
Kids Hawian Pizza	15
Kids Chicken and Pea Risotto	15
Kids Spaghetti Bolognese	15
Klds Spaghetti Napoli	15
Kids Nuggets and Chips	15
Kids Calamari and Chips	15
Kids Fish and Chips	15

Dessert

Choux pastry crumble	\$16.00
Almond mousse, salted caramel sauce, honeycomb, vanilla ice cream	
Pistachio cake	\$16.00
Pistachio cake, cream anglaise, rose meringue, vanilla ice cream	
Creme brûlée tart	\$16.00
Passionfruit cream brûlée tart, praline, banana, raspberry jelly, vanilla ice cream	