

WHITE RABBIT

KIAORA PLACE

LIGHT BREAKFAST

(AVAILABLE ALL DAY)

SOURDOUGH

Your choice of White, Rye, Fruit, White Gluten free

Served with pepe saya cultured butter & your choice of preserves

IN HOUSE BAKED PASTRIES

Served with your choice of preserve

TOASTED BANANA BREAD

Served with whipped ricotta and honey (V)

HOME MADE CRUMPETS BY MERNA

Served with pepe saya butter and honey

SMASHED AVO

Smashed avocado, soft boiled egg, olive oil, sea salt, coriander, on sourdough (DF, V)

BROOKLYN BOY LOX BAGEL

Crème cheese, dill, roquette, Tasmanian smoked salmon

EGGS YOUR WAY

Two free range eggs served your way (Fried/Poached/Scrambled), marinated Roma Tomato, sourdough, pepe saya cultured butter (V)

SIDES

(AVAILABLE ALL DAY)

SMOKED BELLY BACON

TRIPLE SMOKED LEG HAM

EXTRA FREE RANGE EGG

SMASHED AVOCADO

ROASTED TOMATO

BIODYNAMIC YOGHURT

SMOKED KING SALMON

BREAKFAST BOWLS

(AVAILABLE ALL DAY)

GRANOLA BOWL

Passionfruit panna-cotta, honey spice granola, passionfruit curd, bio-dynamic yogurt, toasted coconut, seasonal berries and oat milk anglaise (V)

WHITE RABBIT ACAI BOWL

Soft serve acai, honey spice granola, seasonal berries, banana, peanut butter, cacao nibs (DF, V, VG)

SOMETHING SUPER GREEN

Sautéed kale, Tuscan kale, spinach, smashed avocado, chlorella-cashew hummus, dukkah, puffed grains, poached eggs (DF, V, VG)

OVERNIGHT OAT PORRIDGE

Caramelised banana, seasonal berries, organic honey, Medjool date puree, oat milk anglaise (DF, V, VG)

BreakFEAST

Two poached eggs, crispy belly bacon, mushrooms, roasted Roma tomato, potato hash and sourdough (DF)

SPANISH BAKED EGGS

Butter bean, green pea, tomato, roasted capsicum, la boqueria chorizo, two baked eggs, manchego and sourdough

WHITE RABBIT BREAKFAST SIGNATURES

(AVAILABLE ALL DAY)

BREAKFAST BURGER

Smoked belly bacon, fried eggs, house bourbon-BBQ chipotle relish, roquette, in soft potato bun

WHITE RABBIT PANCAKES

Caramelised banana, honeycomb butter and Canadian maple (V)

(cooked to order please allow 20mins during busy periods)

SUMMER TOAST

Smashed avocado, heirloom tomato, basil, chilli flakes, feta, poached eggs on Sourdough (V)

WHITE RABBIT EGGS BENNI

Challah French toast, two poached eggs, Sautéed baby spinach, whipped hollandaise with:

Smoked leg ham

Crispy belly bacon

Tasmanian smoked salmon

MAGIC MUSHROOMS

Chic pea and cumin hummus, crispy Polenta, Sautéed wild mushrooms and kale with goats cheese

COLD DRINKS

FRESH SQUEEZED JUICE

Orange | Apple

SIGNATURE FRESH JUICE

Apple, Pineapple, Mint

Carrot, Orange, Celery

Apple, Celery, Cucumber, Kale

SMOOTHIES

Acai | Banana | Mango

SIGNATURE SMOOTHIES

BERRY WONDERLAND Acai, Strawberry, Avocado, Maca & cacao blended with Coconut water

VEGAN SNICKER Peanut butter, Banana, Honey, Dates, Cacao nibs, with Almond milk

THE KETO Avocado, Banana, Celery, Kale, Spinach, Chlorella with Coconut water

MILKSHAKES

Favourable classic drinks to be the side of your meal served with whipped cream on top

Chocolate | Vanilla | Caramel | Strawberry

HOT BEVERAGES

COFFEE

ESPRESSO

MACCHIATO, PICCOLO

LONG BLACK, CAPPUCCINO, LATTE, FLAT WHITE

MOCHA, HOT CHOCOLATE

CHAI LATTE, (DIRTY)

BABYCCINO

EXTRAS

(SOY, ALMOND, LACTOSE FREE, EXTRA SHOT, DECAF) OAT MILK

FILTER COFFEE

BATCH

TEA

SINGLE TEA IN POT | DOUBLE BAG IT

Single bag is standard serving

English Breakfast | Peppermint

Lady French Earl | Chamomile

Honeydew green | Lemongrass Ginger

Oolong Rose

Vegan (VG) Gluten free (G) We accept all major cards, 1.5% surcharge on all card transactions. Public holiday and sunday surcharge 10%
Vegetarian (V) Dairy free (DF)



#FOLLOWTHEWHITERABBIT

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KIAORA PLACE

SALADS

(AVAILABLE FROM 11.30AM)

WHITE RABBIT CAESAR 21
Roasted chicken breast, baby gem lettuce, parmesan, house dressing, croûtons, prosciutto and soft poached egg

WELLNESS SALAD 16
Quinoa, sweet potato, kale, cranberries, seeds, fresh herbs, almond with cumin and Tahini dressing (VG, DF)

ADD ROASTED CHICKEN BREAST +7
GRILLED TASMANIAN SALMON +9

GRILLED CHICKEN SALAD 23
Tomato, smashed avocado, charred corn, green beans, cucumber, mixed greens, sherry vinaigrette (GF, DF)

WARM SOBA NOODLE SALAD 16
Cabbage, soba noodles, mint, coriander, cucumber, capsicum, tomato, Sesame and chilli dressing (VG)

ADD POACHED CHICKEN +7
BAKED TASMANIAN SALMON +9

PASTAS

(AVAILABLE FROM 11.30AM)

PORCINI RISOTTO 24
Braised butternut, roasted wild mushrooms, porcini powder, mascarpone, pecorino

ADD ROASTED CHICKEN BREAST +7

KING PRAWN SPAGHETTI 27
Chilli, garlic, king prawns, basil, heirloom tomato, olive oil, wine

GNOCCHI BURRATA 24
Hand rolled potato gnocchi, house made basil pesto, olive oil, creamy burrata

MAINS

(AVAILABLE FROM 11.30AM)

STEAK AND FRITES 35
300g Wagyu scotch fillet, hand cut potato fries, mix green salad, bearnaise sauce

WHITE RABBIT FISH AND CHIPS 25
White Rabbit White ale battered flathead, French fries, tartare, lemon, mix green salad

WHITE RABBIT CLASSIC BEEF BURGER 24
Angus beef, chipotle BBQ, butter leaf, Jack cheese, tomato, pickle, fries
DOUBLE UP (DOUBLE BEEF & CHEESE) + 5

OPEN WAGYU STEAK SANDWICH 25
Wagyu scotch fillet, seeded mustard, pickled cucumber, roquette, caramelised onions, roasted tomato, garlic aioli

DRINKS

STILL WATER | SPARKLING WATER 500ML 5

STILL WATER | SPARKLING WATER 1000ML 9

SOFT DRINKS 4

KOMBUCHA 7

SPARKLING

	GLS	BTL
Corte Giara, Prosecco DOC, Veneto, IT	12	49
Moët & Chandon, Brut Impérial Champagne NV, Champagne, FR		105

WHITE

Mortar & Pestle, Semillon Sauvignon Blanc, Regional, SA	9	38
Heirloom, Pinot Grigio, Adelaide hills, SA	12	51
Langmeil, 'High Road' Chardonnay, Eden Valley, SA	12	56
HABA, Sauvignon Blanc, Marlborough NZ	11	48

RED

Mortar & Pestle, Cabernet Merlot, Regional, SA	9	38
Earthwork, Cabernet Sauvignon, Barossa Valley, SA	11	52
Langmeil, 'Long mile' Shiraz, Barossa Valley, SA	13	59
Pencarrow, Pinot Noir, Martinborough, NZ	12	56

ROSE

Château Maylandie, Les Amis Rosé, Corbieres, France	15	59
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BEER

Asahi Corona Peroni		8
White Rabbit Pale Ale White Rabbit Dark Ale		9
James Squire Orchard Crush Cider		9

SPRITZ

Classic Aperol Spritz		15
Lemonchello Spritz		15



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LIKE WHAT YOU SEE?

We Cater

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