




28 - 34 O'CONNELL STREET, SYDNEY

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 whiterabbitsydney.com



THE HOUSE RULES

Our goal at White Rabbit is to provide you with a calm and peaceful environment to sit down and relax

Our staff are here to help, and will do their best to ensure that you leave satisfied, and with a smile on your face.

Please be patient during busy periods of the day and we will attend to you as soon as possible.

To ensure a speedy service we kindly ask that no changes be made to our menu and if you do have food allergies please inform our staff prior to ordering food.

We have a very extensive menu that cater to all dietary requirements, therefore we do not allow external food and beverage to be brought into the venue.

If we make an error with your meal or there is a problem please notify our staff immediately. If the meal has been mostly eaten unfortunately we cannot refund the meal.

We kindly ask that all take away items that are purchased at the venue not be consumed in the dining areas.

We are fully licensed and abide by NSW liquor laws and RSA regulations, so please do not argue if we refuse you service or ask you to leave the premises.

Abusive language towards other guests or staff will not be tolerated and you will be asked to leave.

We have a designated smoking area where food cannot be consumed at any time.

We accept all major credit cards, however we do pass a 1.5% surcharge on all card transactions.

If you have had a bad experience, please give us the opportunity to fix the situation before you leave the venue.

We hope you enjoy your White Rabbit experience.

BREAKFAST

7AM — 11.30AM

HOUSE BAKED PASTRIES 5.5

Plain croissant, chocolate croissant, raisin snail, muffins, almond croissant +\$1

SOURDOUGH TOAST (V) 6

Your choice of white, night rye, seeded or fig and raisin sourdough toasted and served with your choice of preserves

NONIE'S GLUTEN FREE BREAD (V) 7.5

Served with your choice of preserves

EGGS YOUR WAY 13

Two eggs cooked the way you like them served with toasted sourdough and roasted tomato

RICOTTA PANCAKES (V) 18

Honeycomb butter, banana and maple syrup

SUMMER SMASH (V) 18

Smashed avocado, heirloom tomato, basil, chilli flakes, olive oil and whipped fetta

BREAK-FAST 23

Two scrambled eggs, roasted tomato, hash brown, mushrooms, avocado and sourdough toast

SMASHED AVOCADO (V) (DF) 18

Smashed avocado, coriander, soft boiled eggs, sea salt and olive oil served on night rye sourdough

SIGNATURE GRANOLA (V) 16

Passionfruit panna-cotta, compressed apples, berries, banana and passionfruit curd served with vanilla anglaise

FALAFEL & EGGS (DF) (V) 18

Beetroot and quinoa falafel, hummus, kale, dukkah, two poached eggs, paprika oil

EGGS BENNI 18

Two poached free range eggs, brioche French toast, sautéed baby spinach, bearnaise foam
With shaved smoked ham or crispy bacon

BREKKIE BURGER 19

Two fried eggs, crispy bacon, hash brown, cheese, roquette, chipotle & tomato relish

MAGIC MUSHROOMS (V) 18

Mushroom ragu, crispy polenta, kale, hummus, two poached eggs, whipped fetta

EXTRAS 6

Crispy bacon

Shaved smoked ham

EXTRAS 4.5

Free range egg

Smashed avocado

Sautéed spinach

Mushroom ragu

Roasted tomato

Hash browns

LUNCH

12PM – 2.30PM

SALADS

WHITE RABBIT CAESAR 23

Grilled chicken breast, baby cos lettuce, parmesan, prosciutto, soft boiled egg, croutons, house caesar dressing

WELLNESS SALAD (GF) (DF) 17

Roast sweet potato, kale, baby spinach, quinoa, almonds, mint, seeds, dried cranberries, tahini dressing

+ beetroot and quinoa falafel \$6

+ roast chicken breast \$7

+ grilled Tasmanian salmon \$7

THAI BEEF SALAD (DF) 24

Glass noodles, coriander, mint, capsicum, cucumber, chilli, toasted peanuts, nam jim dressing

JAPANESE SOBA NOODLE SALAD (DF) 24

Zucchini, shallots, bok choy, cabbage, black sesame, dashi dressing and miso glazed salmon

MAINS

WHITE RABBIT BEEF BURGER 23

Wagyu mince, chipotle bbq, butter leaf, jack cheese, pickled cucumber, fries

STEAK & FRITS (DF) 35

Wagyu scotch fillet, hand cut potato fries, bearnaise foam

SPAGHETTI CARBONARA 24

Mushroom, prosciutto, parmesan, confit egg yolk

SEAFOOD RISOTTO (DF) 32

Clams, squid, prawns, salmon, saffron, dill gremolata

PAPPARDELLE BOLOGNESE 24

6 hour tomato and veal ragu, olive crumb, parmesan, chilli oil, basil

PUMPKIN RAVIOLI (V) 24

Brown butter, sage, garlic, parmesan

VEAL COTOLETTA 35

Parmesan & sourdough crumb, heirloom & herb salad, lemon

ROASTED CHICKEN BREAST 28

Soft polenta, vegetable ratatouille, chicken jus, crispy kale

DINNER

BAR SNACKS

FRENCH FRIES (V)	12
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with garlic aioli	
ARANCINI (V)	16
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Three cheese, herbs, roast capsicum pesto	
SEASONED WEDGES (V)	15
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Chilli salt, sweet chilli, sour cream	
CHILLI FRIED SQUID	17
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Nam jim, crispy shallots	
CHARCUTERIE PLATE	25
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Sliced cured meats, marinated olives, sourdough, grissini	

MAINS

THAI BEEF SALAD (DF)	24
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Glass noodles, coriander, mint, capsicum, cucumber, chilli, toasted peanuts, nam jim dressing	
JAPANESE SOBA NOODLE SALAD (DF)	24
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Zucchini, shallots, bok choy, cabbage, black sesame, dashi dressing and miso glazed salmon	
WHITE RABBIT BEEF BURGER	23
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Wagyu mince, chipotle bbq, butter leaf, jack cheese, pickled cucumber, fries	
STEAK & FRITS (DF)	35
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Wagyu scotch fillet, hand cut potato fries, bearnaise foam	
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SEAFOOD RISOTTO (DF)	32
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PAPPARDELLE BOLOGNESE	24
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6 hour tomato and veal ragu, olive crumb, parmesan, chilli oil, basil	
PUMPKIN RAVIOLI (V)	24
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Brown butter, sage, garlic, parmesan	
VEAL COTOLETTA	35
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Parmesan & sourdough crumb, heirloom & herb salad, lemon	

BEVERAGES

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— SPARKLING WHITES

West Cape Howe Cape to Cape Moscato	MARGARET RIVER, WA	11	45
Corte Giara Prosecco DOC	VENETO, IT	12	49
Redbank Emily Chardonnay Pinot Noir Brut Cuvée	KING VALLEY	10	42

— SPARKLING ROSÉ

Louis Bouillot Perle d'Aurore Rosé de Presse	BURGUNDY, FR	13	55
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— CHAMPAGNE

Pol Roger Brut Reserve Non Vintage	CHAMPAGNE, FR	115	
Moët & Chandon Brut Impérial Champagne NV	CHAMPAGNE, FR	105	
Veuve Clicquot Brut Yellow Label Pinot Noir Chardonnay Pinot Meunier	CHAMPAGNE, FR	99	

— WHITE WINES

Heirloom Vineyards Adelaide Hills Pinot Grigio	ADELAIDE HILLS, SA	11	52
Bleasdale Sauvignon Blanc	ADELAIDE HILLS, SA	10	48
Fork & Spoon Sauvignon Blanc Semillon	REGIONAL, SA	9	38
Langmeil 'High Road' Chardonnay	EDEN VALLEY, SA	12	56
Hāhā Sauvignon Blanc	MARLBOROUGH, NZ	11	48
Mount Nelson Sauvignon Blanc	MARLBOROUGH, NZ	55	
William Fevre Petit Chablis	BURGUNDY, FR	61	
La Guardiense Fiano	CAMPANIA, IT	11	48

— ROSÉ

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Château Maylandie Les Amis Rosé	CORBIÈRES, FRANCE	15	59
Triennes Cinsault Vin du Pays	MEDITERRANEE, FR		60
La Vieille Ferme Rosé	PROVENCE, FR	13	50

— RED WINES

O'Leary Walker Pinot Noir	ADELAIDE HILLS, SA	12	55
Earthworks Cabernet Sauvignon	BAROSSA VALLEY, SA	11	47
Primo Estate Merlot	MCLAREN VALE, SA	11	48
Langmeil Winery 'Valley Floor' Shiraz	BAROSSA VALLEY, SA	13	59
TarraWarra Estate Shiraz	YARRA VALLEY, VIC		58
Pencarrow Pinot Noir	MARTINBOROUGH, NZ	12	56
Two Paddocks Pinot Noir	CENTRAL OTAGO, NZ		80
Kooyong 'Massale' Pinot Noir	MORNINGTON PENINSULA, VIC		60
Langmeil Three Gardens Grenache Shiraz Mataro	BAROSSA, SA		59
Pezat Bordeaux Superior	BORDEAUX, FR		69
Valdemoreda Tempranillo	SPAIN	12	45
Alamos Malbec	MENDOZA, ARG	12	52
Prunotto Barbera d'Alba	PIEDMONT, IT		59

— BEERS

ON TAP

James Squire One Fifty Lashes	10
White Rabbit Dark Ale	10
Heineken	10
Furphy	10
Hahn Super Dry	9

BOTTLES

Heineken 3 Mid Strength	7.5
White Rabbit White Ale	9.5
White Rabbit Dark Ale	9.5
Corona	8.5
Peroni	8.5
Pure Blonde	9.5
Asahi	9.5

— CIDERS

James Squire Orchard Crush Apple	9.5	Somersby Apple	9.5
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— HAPPY HOUR 4pm-7pm

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Hahn Super Dry	6
Heineken	6
Aperol Spritz	10
House red, white & sparkling	6
Margaritas	10
Espresso Martinis	10

— CLASSIC COCKTAILS

Mojito	15	Negroni	15
Amaretto Sour	15	Margarita	15
Old Fashioned	15	Cosmopolitan	15

— SPRITZ

Aperol Classic Aperol, prosecco, orange	15
Ginscato Bombay gin, cucumber, mint, lime, Moscato	16
Rosette Chamberyzette strawberry aperitif, strawberries, sparkling rosé	16
Sprizoni Aperol, lillet blanc , gin, orange, prosecco, soda	16
Positano Limoncello, lavender syrup, prosecco, lemon	16
White Rabbit Spritz Limoncello, Aperol, passionfruit, prosecco	17

— HOT BEVERAGES

Espresso / Ristretto	3.7
Macchiato / Piccolo	4.0
Flat White / Cappuccino / Latte / Chai Latte Long Black / Hot Chocolate / Mocha	4.0
Large / Strong / Double	0.5
Syrups / Honey / Almond / Soy / lactose free	0.5
Macca Milk	0.7
Tea Drop Specialty Tea (please see staff for details)	4.5

— FRESH JUICES

Fresh Squeezed Orange	7.0
Apple, Pineapple & Mint	7.0
Orange & Ruby Grapefruit	7.0
Carrot, Celery & Cucumber	7.0
Kale, cucumber, apple, celery, lemon	7.0

— ICED DRINKS

Ice Chocolate, Coffee Or Mocha SERVED WITH ICE AND WHIPPED CREAM	7.0
Milkshakes CHOCOLATE / VANILLA / CARAMEL / FRESH STRAWBERRY	7.0
Smoothies BANANA / WILD BERRY	7.0
Virgin Mary SPICED TOMATO JUICE WITH CELERY	7.0

— WATER

ACQUA PANNA NATURAL STILL MINERAL WATER

250ML	3.5
500ML	5.5
1000ML	9.5

S.PELLEGRINO

SPARKLING MINERAL WATER

250ML	3.5
500ML	5.5
1000ML	9.5

— SOFT DRINKS

Coke / Diet Coke / Coke Zero	4.0
Lemonade	4.0
Lemon Squash	4.0
Lemon, Lime And Bitters	5.0

