

DRINK ME

Cocktails by Batch & Co

Indulge for one or share 230mls

▶ **Strawberry Daiquiri** 16
Rum, strawberry & lime

▶ **Espresso Martini** 16
Vodka, cold drip coffee & chocolate

▶ **G & P** 16
Gin & prosecco w mandarin & finger lime

Batch & Co Spritz

▶ **Bondi** 14
Rosé w guava and strawberry

▶ **Noosa** 14
Rosé w double grapefruit

Wine

▶ **Prosecco** Tobacco Road 9 42
King Valley VIC

▶ **Pinot Gris** Quartier 12 56
Mornington Peninsula VIC

▶ **Rosé** Henrietta 10 48
Heathcote VIC

▶ **Pino Noir** Zonzo Estate 12 56
Yarra Valley VIC

Beer

▶ **Furphy Refreshing Ale** 8
Geelong Vic

▶ **Goat Lager** 9
Richmond VIC

▶ **Hawke's Patio Pale Ale** 9
Reservoir VIC

▶ **Apple Cider** 9
Darraweit Valley Cider House Vic

Daylesford & Hepburn Mineral Springs Co

Organics
Cola, Lemon, Ginger Beer 6

No Sugar
Blood Orange, Lemon Lime 6

Sparkling Mineral Water 5

Spring Water 5

Cold pressed juice

Orange 8.5

Mango 8.5

Watermelon, apple, mint 8.5

Kale, celery, apple, lemon, ginger 8.5

Carrot, pineapple, orange, ginger 8.5

Acai smoothie 10

That place between sleep and awake

White/black 4.5

Bonsoy .50

Almond .50

Oat .50

Single origin coffee .30

Mocha 4.5

Grounded Pleasures hot chocolate 6

Prana Chai served w soy 6

Organic Matcha Latte 4.5

Iced Matcha 4.5

Iced Latte 4.5

Iced long black 4.5

Iced Chai served with soy 6

Iced chocolate or coffee 6

It's always tea time

English breakfast 4.5

Earl grey 4.5

Green 4.5

Peppermint 4.5

Lemongrass + Ginger 4.5

Spill the Beans

Our coffees are made with our very own blend. A collaboration between our in-house baristas and Q grade coffee roaster. Enjoy!

▶ Sorry no split bills

KIDDIES

12 & UNDER

Coco pops w milk 6
The original and the best

Toastie 10
Ham + cheese toastie

Egg + soldiers 10
Fried egg w a small army of toasted goodness

Marty Monster's breakfast 12
Posh crumpets + nutella

Sliders + chips 14
Two meatball sliders w chips

Alice's surprise 6
Cup of vanilla ice cream w sprinkles + house made meringue

Kid's orange juice 5

Iced choc milk 4.5

DOWN
THE
RABBIT
HOLE

1.2% surcharge applies to all card payments

15% surcharge applies on public holiday's

EAT ME

Toast (v) Choice of sourdough, seeded grain, gluten free Posh crumpets +2 New York bagel +2 served w butter + preserves	10
Fruit toast (v) Bakery Lievito rye, orange and fennel fruit loaf served w butter + preserves	12
Build it from the ground up (v) Eggs your way Poached, scrambled, fried or scrambled egg whites On sourdough OR a bed of kale OR posh crumpets +2	14
Truffle scramble (v) Scrambled eggs, truffle oil w shaved parmesan + chorizo 6	16
Acai bowl (v) Our granola, acai smoothie, seasonal fruit, chia + sesame wafer + natural peanut butter 2	24
Something a lil Posh Gin cured salmon, poached eggs, avocado mousse + dill cream cheese on Posh Crumpets + roesti 5	25
Shrooms (v) (vgo) Smashed pea hummus, miso mushrooms, fried egg w fetta + herbs + bacon 6	24
Yuzu benedict Istra bacon, roesti, poached eggs, yuzu hollandaise + freeze dried yuzu dust	26
Breakfast board (vo) Mini breakfast bagel, acai cup + bronut holes, market jam citrus gel+ meringue	26
Hole' lotta breakfast Eggs how you like, Istra bacon, tomato duo, avocado mousse, chorizo + roesti on sourdough	27

Mad Hatter's surprise (v) White chocolate panna cotta, brioche cinnamon waffles, raspberry gel + mixed berries	22
Meatball sliders Beef & pork meatball sliders, American cheese, pickles, mayo + chips	24
TFC burger Templestowe Fried Chicken, white kimchi, chilli, mayo + chips	26
Above the rabbit hole (gf) (vgo) (v) Greens, quinoa, chickpeas, cauliflower, cranberries, almonds w fetta + salmon 8	20
Chicken caesar salad Cos, bacon jam, parmesan wafer, croutons, poached egg + TFC w caesar dressing	25
Salmon poke bowl (gf) Wild rice, sushi rice, lightly cured salmon, fuji apple, edamame, avocado mousse, cucumber, ponzu + chilli	26

Sides		Protein	
Miso mushrooms	5	Bacon	6
Kale	5	Chorizo	6
Halloumi	5	Gin cured salmon	8
Roesti	5	TFC	8
Avocado mousse	5	Meatballs	9
Bowl of chips	9		

Please ask a team member for dietary options
All eggs at DTRH are free range.

At DTRH we take great pride in sourcing local and organic produce

GF Gluten free
V Vegetarian
VO Vegetarian option
VGO Vegan option
VG Vegan

FROM THE DISPLAY

Classic ham & cheese toastie	10
Our egg & bacon bun Egg, bacon, American cheese w tomato date relish	14
Seeded halloumi bagel (v) Egg, halloumi, leaf, mayo w romesco	15
DTRH Reuben Pastrami, swiss cheese, pickles, dijon, mayo, kimchi on a turkish roll	15
Breakfast bagel (vo) Istra bacon, egg, mayo, tomato, leaf, halloumi date relish on a New York bagel	16
+ cup of chips 5 + roesti 5	

DTRH BRONUTS

What are bronuts you may ask?

Our chefs have been up since early this morning making up our specialty brioche donut recipe and topping them with amazing flavours. Ask our wait staff what flavours are available today!

Allergy alert: please let us know of any allergies you may have. While stringent precautions are taken, one should assume that contact with peanuts, tree nuts, seeds, wheat, eggs, milk, soy, shellfish and other allergens is possible in both food and beverage products

DOWN
THE
RABBIT
HOLE