



CAFÉ BY DAY
BAR BY NIGHT

28 - 34 O'CONNELL STREET, SYDNEY

 facebook.com/whiterabbitcharcuterie

 instagram.com/whiterabbitsydney

 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, pain au chocolat, almond croissant, pain au raisin with your choice of preserves

SOURDOUGH TOAST (V) 6

Your choice of white, wholemeal, seeded sourdough served with butter and your choice of preserves

EGGS YOUR WAY 11

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

SALMON BAGEL (V) 17

Smoked king salmon, beetroot and gin relish, cream cheese, wild rocket, poached egg served on Brooklyn Boy seeded bagel

SUMMER SMASH (V) 17

Smashed avocado, heirloom tomato, goats curd, basil, chilli flakes and olive oil

SIGNATURE GRANOLA (V) 16

Whipped biodynamic yoghurt, compressed apple, berries, rhubarb, passionfruit curd and freeze dried raspberries

STEEL CUT OAT PORRIDGE (V) 16

Almond milk anglaise, poached swiss pear, crushed pecans, date puree and cinnamon paper

ULTIMATE FRENCH TOASTIE 16

Triple smoked shaved ham, raclette bechamel, sage, Dijon mustard, cornichon, two poached eggs

SOMETHING GREEN (V) 16

Sautéed kale, cashew hummus, avocado, poached eggs, puffed grains and dukkha

EGGS BENNI

Poached free range eggs, brioche French toast, sautéed baby spinach, bearnaise foam

SHAVED TRIPLE SMOKED HAM 16

SMOKED KING SALMON 19

SHAKSHUKA 18

Roasted red peppers, butter beans and green pea stew, smoked chorizo, baked eggs, basil, olive oil served with sourdough

RICOTTA PANCAKES (V) 18

Honeycomb butter, banana and maple

MAGIC MUSHROOMS (V) 17

Sautéed forest mushroom ragu, goat's curd, kalovo nero, hummus on sourdough

MANCHEGO SCRAMBLED EGGS 16

Grilled chorizo, baby herbs, sourdough

WHITE RABBIT BREKKIE ROLL 17

Two fried eggs, smoked belly bacon, chipotle tomato and capsicum chutney, wild rocket

SIDES

7

Smoked belly bacon

Smoked king salmon

Triple smoked ham

Grilled chorizo

SIDES

5

Extra egg

Smashed avocado

Avocado

Sautéed spinach

Sautéed forest mushrooms

Pan fried heirloom tomato

LUNCH

12PM – 2.30PM

SALADS

WHITE RABBIT CAESAR \$23

Grilled chicken breast, baby coz, parmesan cheese, prosciutto, poached egg, croutons in-house Caesar dressing

GRILLED CHICKEN SALAD (GF) (DF) \$23

Tomato, avocado, charred corn, green beans, cucumber, mixed greens, sherry vinaigrette

WELLNESS SALAD (VG) (GF) \$17

Shaved brussels sprouts, rocket, radicchio, avocado, tomato, cucumber, quinoa, pumpkin, cranberry, vinaigrette

Add chicken breast \$6 - Salmon \$7 - Lamb \$7

SUPER GREEN SALAD (VG) (GF) \$17

Mixed greens, kale, broccoli, baby spinach, poached pear, seeds, almonds, vinaigrette

Add chicken breast \$6 - Salmon \$7 - Lamb \$7

ASIAN SOBA NOODLE SALAD (VG) \$17

Cabbage, soba noodles, mint, coriander, cucumber, capsicum, tomato, sesame and chilli dressing

Add chicken \$6 - Salmon \$7

MOROCCAN LAMB SALAD \$24

Green peas, chic pea, mint, pumpkin, cous cous, Tuscan kale, spiced tahini, yogurt

HAND CRAFTED PASTA

PAPPARDELLE RAGU \$24

Braised veal, tomato sugo, basil, Sicilian olives, parmesan crumbs

PORCINI RISOTTO (V) \$24

Braised butternut, roasted swiss brown mushroom, porcini powder, mascarpone, pecorino

add chicken breast \$6

SPAGHETTI VONGOLE (DF) \$25

cloudy bay clams, pippies, garlic, white wine, gremolata

KING PRAWN ANGEL HAIR (DF) \$26

Chilli, Garlic, king prawns, tomato, olive oil, white wine, basil

GNOCCHI BURRATA (V) \$24

In-house basil pesto, olive oil, creamy burrata

RAVIOLI (V) \$24

Spinach, ricotta, brown butter, garlic, sage

BURGERS / SANDWICHES

WHITE RABBIT CLASSIC BEEF BURGER \$23

Angus beef, Chipotle BBQ, butter leaf, jack cheese, tomato, pickles, fries

Double up + \$5 (double beef & cheese)

PERI PERI CHICKEN BURGER (DF) \$23

Grilled chicken breast, pickled cucumber, butter lettuce, tomato, chili aioli, fries

GRILLED BARRAMUNDI BURGER \$25

Rocket, tomato, garlic aioli, herb butter, fries

OPEN WAGU STEAK SANDWICH \$25

Seeded mustard, pickled cucumber, rocket caramelised olions, roasted tomato, garlic aioli

PORK BELLY SANDWICH \$25

Pickled red cabbage, apple chutney, roasted tomato

MAINS

STEAK & FRITS \$35

300g wagu scotch fillet, hand cut potato fries, bearnaise

FISH OF THE DAY \$MP

Please ask waitstaff for details

WHITE RABBIT FISH & CHIPS \$29

White Rabbit white ale batter, flathead, hand cut chips, tartare, lemon, house salad

ROAST CHICKEN BREAST \$28

Roasted Dutch carrots, crispy brussels sprouts, currents, brown chicken jus with creme fraiche

CRACKLING PORK BELLY \$30

Roasted parsnips, paris mash potato, Calovo nero King mushroom jus

DESSERT

LEMON MERINGUE TART 15

ROASTED PEANUT, CHOCOLATE & HAZELNUT MOUSSE 15

CHOCOLATE LAVA CAKE 15

BAKED NEW YORK CHEESE CAKE 15



DINNER

5PM – LATE

SHARING

CHARCUTERIE BOARDS

a selection of White Rabbit's air dried cured meats

FOR 2 - 25 FOR 4 - 45 FOR 6 - 65

ANTIPASTO PLATTER

marinated char-grilled vegetables,
pickled vegetables and dips

FOR 2 - 25 FOR 4 - 45 FOR 6 - 65

INTERNATIONAL CHEESE PLATTER

a selection of 4 international cheeses,
(hard, medium and soft)

FOR 2 - 30 FOR 4 - 55 FOR 6 - 75

TAPAS

RUSTIC FRIES 12

garlic aioli, rosemary salt

SEASONED WEDGES 13

sweet chilli, sourcream

MARINATED OLIVES (V) 10

with toasted sourdough

SALT & PEPPER SQUID 16

lime & siracha mayo

THREE CHEESE ARANCINI (V) (6) 15

Garlic aioli, parmesan

PAN FRIED CHORIZO 16

mint, lemon, sourdough

MEATBALLS (4) 16

pork and veal, tomato sugo, basil, parmesan

SALADS

WHITE RABBIT CAESAR \$23

Grilled chicken breast, baby coz, parmesan
cheese, prosciutto, poached egg, croutons in-
house Caesar dressing

GRILLED CHICKEN SALAD (GF) (DF) \$23

Tomato, avocado, charred corn, green beans,
cucumber, mixed greens, sherry vinaigrette

SUPER GREEN SALAD (VG) (GF) \$17

Mixed greens, kale, broccoli, baby spinach,
poached pear, seeds, almonds, vinaigrette

Add chicken breast \$6 - Salmon \$7 - Lamb \$7

MOROCCAN LAMB SALAD \$24

Green peas, chic pea, mint, pumpkin, cous cous,
Tuscan kale, spiced tahini, yogurt

HAND CRAFTED PASTA

PAPPARDELLE RAGU \$24

Braised veal, tomato sugo, basil, Sicilian olives,
parmesan crumbs

PORCINI RISOTTO (V) \$24

braised butternut, roasted swiss brown
mushroom, porcini powder, mascarpone, pecorino
add chicken breast \$6

SPAGHETTI VONGOLE (DF) \$25

cloudy bay clams, pippies, garlic, white wine,
gremolata

KING PRAWN ANGEL HAIR (DF) \$26

Chilli, Garlic, king prawns, tomato, olive oil, white
wine, basil

GNOCCHI BURRATA (V) \$24

In-house basil pesto, olive oil, creamy burrata

RAVIOLI (V) \$24

Spinach, ricotta, brown butter, garlic, sage

BURGERS / SANDWICHES

WHITE RABBIT CLASSIC BEEF BURGER \$23

Angus beef, Chipotle BBQ, butter leaf, jack
cheese, tomato, pickles, fries

Double up + \$5 (double beef & cheese)

PERI PERI CHICKEN BURGER (DF) \$23

Grilled chicken breast, pickled cucumber,
butter lettuce, tomato, chili aioli, fries

GRILLED BARRAMUNDI BURGER \$25

Rocket, tomato, garlic aioli, herb butter, fries

OPEN WAGU STEAK SANDWICH \$25

Seeded mustard, pickled cucumber, rocket,
caramelised olions, roasted tomato, garlic aioli

MAINS

STEAK & FRITS \$35

300g wagu scotch fillet, hand cut potato fries,
bearnaise

WHITE RABBIT FISH & CHIPS \$29

White Rabbit white ale batter, flathead, hand cut
chips, tartare, lemon, house salad

ROAST CHICKEN BREAST \$28

Roasted Dutch carrots, crispy brussels sprouts,
currents, brown chicken jus with creme fraiche

BEVERAGES

— 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

gls

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— 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

Primo Estate 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
Hähā Sauvignon Blanc	MARLBOROUGH, NZ	11	48
Mount Nelson Sauvignon Blanc	MARLBOROUGH, NZ	55	
Chateau Thieuley Sauvignon Blanc Semillon	BORDEAUX, FR	13	62
William Fevre Petit Chablis	BURGUNDY, FR	61	
La Guardiense Fiano	CAMPANIA, IT	11	48
Pala I Fiori Vermentino di Sardegna	SARDINIA, IT	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	13	59

— BEERS

ON TAP

James Squire One Fifty Lashes	10
Furphy	10
Heineken	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 Cider	9.5
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— HAPPY HOUR 4pm-6pm

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

— CLASSIC COCKTAILS

Mojito	15	Negroni	15
Amaretto Sour	15	Margarita	15
Old Fashioned	15	Cosmopolitan	15
Espresso Martini	18	Long Island Ice Tea	20

— 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

