



THE  
PINK  
RABBIT

BY THOTHO



## THE PINK RABBIT ALL DAY HIGH TEA EXPERIENCE



**N°1 - 129 AUD** per person (min. 2)

Bottomless **Organic Pink Vitamin Tea**

**Salmon Maki**

**Spicy Mango Lobster** taco

Slow Cooked **Pork Belly Bao**

King Prawn **Spring Rolls**

Pumpkin Sweet Potato Spinach **Frittata**

Sweet Blue Butterpea **Coconut Rice** Balls

Homemade **Cookies**

Mini **Apple Pies**

**Cake** of the Day



**N°2 - 75 AUD** per person (min. 2)

Bottomless **Green Tea**

**Crab Claws** dipped in Satay sauce

Spicy Mango **Chicken Bao**

Vegetable **Spring Rolls**

Chicken **Gyoza**

Mini **Apple Pies**

**Cake** of the Day





**THE PINK RABBIT  
SHARED BANQUET  
EXPERIENCE**

**N°1 - 149 AUD** per person (min. 2)

**Mango Salmon Ceviche**

**King Prawn Spring Rolls** w/ sweet chilli & mayo

**Garlic Buttered Jumbo Prawn** w/ cheesy corn  
(cooked on the table via mini-Japanese BBQ Grill)

**Spicy Mango Lobster** taco

**Pork Ribs** or Cheesy Corn **Chicken Katsu**

**Creamy Mushroom & Softshell Crab** Green Curry 31

The Pink Rabbit **Fried Rice**

Garlic, Chilli & Oyster Sauce **Asian Green Stir-Fry**

The Pink Rabbit **High Tea Desserts**

Cake of the Day

Mini Apple Pies

Mousse in a Jar

**N°2 - 109 AUD** per person (min. 2)

Teriyaki **Mushroom** Bites

Mango **Salmon Ceviche**

**Crab Claws**

(dipped in satay & topped with spicy mango mayo)

Slow Cooked **Pork Belly** bao

**Pork Belly** Surprise! or Genghis **Beef**

**Creamy Mushroom & Chicken** Green Curry 31

Japanese Short Grain **Rice**

The Pink Rabbit **Salad**

The Pink Rabbit **High Tea Desserts**

**Cake** of the Day

Mini **Apple Pies**

**Mousse** in a Jar

**N°3 - 79 AUD** per person (min. 2)

**Vegetable Spring Rolls** w/ sweet chilli & mayo

**Chicken Gyoza** w/ apple jalapeño, soy & beetroot

Cheesy Corn **Chicken Katsu**

**Sweet, Chilli & Savoury Genghis Beef**

Japanese Short Grain **Rice**

The Pink Rabbit **Salad**

**Cake** of the Day



## SOMETHING SMALL

### Spring Rolls

Served with sweet chilli & homemade mayo.

**King Prawn**

28

**v Vegetable**

20

### Japanese Gyoza

28

Chicken or Vegetable

**v GF Beer Battered Steak Chips**

16

With sweet chilli & homemade mayo.

**v GF Japanese Sweet Potato Waffle Fries**

16

With sweet chilli & homemade mayo.

### Crab Claws

21

Dipped in Satay; Coated in crispy breadcrumbs.

### Miso Toast Bites

Deep fried rice bites topped with

**Spicy Salmon**

28

**v Teriyaki Mushroom**

22

## OFF WITH YOUR TACO

### Spicy Mango Lobster

45

Lobster salad; stuffed with blue butter pea coconut rice.

### Salmon Sashimi

42

Jalapeño, cucumber, soy & sesame.

## OFF WITH YOUR BAO

### Slow Cooked Pork Belly

25

The Pink Rabbit salad & peanuts.

### Crumbed Spicy Mango Chicken

25

Tossed in homemade spicy mango mayo.

### Twice Cooked Curry Korokke

25

In chunky green tomato & Jalapeño.

### Crispy Tom Yum Soft Shell Crab

29

Apple, pear, onions, garlic & cucumber.



## JAPANESE MINI BBQ GRILL

**Cheesy Corn** 19

**Buttered Garlic Prawns** 35  
Five Butterflied Jumbo Prawns.  
Topped with Cheesy Corn & Spring Onions

**Wagyu Beef 150g** 49  
Thinly Sliced Highly Marbled Beef + Onion Rings

**Give me EVERYTHING!** 90



## SOMETHING LARGER

**Cheesy Corn Chicken Katsu** 48

Chicken Thigh Crumbed Japanese Style  
Cheesy Corn & Steak Chips

**Crumbed Crispy Pork Belly SURPRISE!!!** 50

*Cook time: 35min,*  
Topped with Caramelized Cinnamon Mayo & Spicy Cheesy Corn.

**Rack of Pork Ribs** 108

*Cook time: 35min,*  
Served with Caramelized Cinnamon Mayo & Sweet Waffle Chips.

### Teriyaki Stirfry

*\*Add Udon Noodles to the Stir fry* +9

**V.GF** Vegetarian 47 | Chicken 47 | Beef 51 | Prawns 53 | Soft Shell Crab 55

### Sweet, Chilli & Savoury Mongolian Stirfry

*\*Add Udon Noodles to the Stir fry* +9

Vegetarian 47 | Chicken 47 | Beef 51 | Prawns 53 | Soft Shell Crab 55  
Tho Tho's signature wok fry with vegetables.

**Deep-fried Turmeric Mackerel Fish "AJi"** 48

Served with Spicy Salted Limes & Caramelized Sweet Soy Sauce.



**450°C LAVA STONE GRILL  
EXPERIENCE**

**BLACK ANGUS Grain Fed Scotch Fillet  
14-Day Dry Aged – Approx. 330g  
79**

Condiments: *Garlic Butter + Rock Salt + Cracked Pepper*

Mustards: *Dijon + Horseradish + Hot English*

Sides: *Steak Chips + Sliced Onion*

**WAGYU MB 8-9 Cuts  
Approx. 200g  
99**

Condiments: *Garlic Butter + Rock Salt + Cracked Pepper*

Mustards: *Dijon + Horseradish + Hot English*

Sides: *Steak Chips+ Sliced Onion*

+ *Halloumi Cheese*



## SASHIMI STACKER

100% Organic Collagen Blue Rice

**Salmon Sashimi** 27

**Spicy Mango Lobster** 29

## RICE

**The Big Pink Rabbit Fried Rice** 68

**TO SHARE**

Mixed Seafood, Eggs, Turkey, Onion, Corn, Carrots,  
Capsicum & Spring Onions

**The Big Spicy Seafood Fried Rice** 68

**TO SHARE**

Prawn, Baby Squid, Clams, Mussels, Calamari, Eggs, Corn,  
Purple Onion, Carrots, Capsicum & Spring Onions

**Sweet Blue Coconut Rice** 18

Organic blue butter pea, turmeric peanut sauce & peanuts

**Garlic Butter Rice** 12

Sesame Oil, Sesame Seeds, Nori Flakes, Mushroom Infused Soy

*\*Add one fried egg +4.5*

**Spicy Gochujang Rice** 13

Garlic Butter Rice with Gochujang.

*\*Add one fried egg +4.5*

## THE PINK RABBIT SALAD

**Green Apple & Pear** 39

Red Onion, Cucumber, Coriander, Mint,  
Peanuts, Shallots & Garlic

**King Prawn** 46

With Green Apple & Pear Salad

**Spicy Crispy Soft-Shell Crab** 47

With Green Apple & Pear Salad



## SWEET TOOTH

### **Mini Apple Pie Treasure Chest** 24

Topped With Salted Caramel and Whipped Cream

### **Chocolate Mousse in a jar** 25

Topped With Salted Caramel and Whipped Cream

### **Assorted Cake Slice** 25

Ask the staff for our current cake list

### **Mango Coconut Rice Pudding** 26

Collagen Blue Butter Pea Hibiscus Coloured  
Coconut Rice, Sweetened Cream with Mango  
and A Hint of Chili

### **The Pink Rabbit Birthday Cake** 219

Made up of 12 assorted Japanese Cake Slices.  
+Decorations, Sparklers & Sign.

## ADD ONS

Crown & Sash Birthday Combo 39

Anniversary Sign + Sparklers Decoration 19

Birthday Sign + Sparklers Decoration 19

24k Gold Dish Upgrade \* Market Price

## TABLE SETUP

Please contact the Pink Rabbit prior to  
your reservation for a quote

