

# DRINKS



## COFFEE / TEA

<b>Coffee</b>	<b>\$4.70/\$5.20</b>
<i>Cappuccino, Latte, Flat White, Macchiato, Piccolo, Espresso, Long Black, Ristretto, Mocha, Hot Chocolate</i>	
<b>Chai / Turmeric / Matcha Latte</b>	<b>\$4.70/\$5.20</b>
<b>Sticky Chai</b>	<b>\$6.00</b>
<b>Iced Coffee / Frappe</b>	<b>\$6.50</b>
<b>Iced Latte / Iced Long Black / Iced Chocolate</b>	<b>\$6.00</b>
<b>Tea</b>	<b>\$4.50</b>
<i>English Breakfast, Earl Grey, Peppermint, Green, Lemongrass &amp; Ginger, Chamomile</i>	
<b>Non-Dairy Milk</b>	<b>\$0.70</b>
<i>Soy, Almond, Oat, Coconut, Lactose Free</i>	
<b>Extra shot</b>	<b>\$0.60</b>

## FRESH JUICES

<b>House-Made Juices</b>	<b>\$8.50</b>
<b>Summer Vibes</b> <i>Watermelon, mint, pineapple</i>	
<b>The OG</b> <i>Orange, pineapple, ginger</i>	
<b>Grass Is Greener</b> <i>Apple, kale, celery</i>	
<b>Build Your Own</b> <i>Max 4 ingredients: orange, apple, watermelon, pineapple, kale, celery, carrot, mint, ginger</i>	

## MILKSHAKES & SMOOTHIES

<b>Milkshakes</b>	<b>\$6/\$8</b>
<i>Chocolate, strawberry, vanilla, caramel, banana Malt +\$1   Non-dairy milk +\$1   Coffee shot +\$0.60</i>	
<b>Smoothies</b>	<b>\$8</b>
<b>Bananarama</b> <i>Banana, coconut milk, honey, chia</i>	
<b>Berry Bliss</b> <i>Mixed berries, coconut milk, honey, chia</i>	
<b>Mango Tango</b> <i>Mango, coconut milk, honey, chia</i>	
<b>Acai</b> <i>Acai berries, banana, oat milk</i>	

## BOTTLED BEERS & CIDER

<b>Balter Cerveza</b>	<b>\$9</b>
<b>James Squire 150 Lashes</b>	<b>\$9</b>
<b>Great Northern Mid-Strength</b>	<b>\$8</b>
<b>Asahi Non-Alcoholic Lager</b>	<b>\$8</b>
<b>Young Henry's Cloudy Apple Cider</b>	<b>\$9</b>

## WINES BY THE GLASS

<b>Villa Sandi Il Prosecco Veneto, IT</b>	<b>\$14</b>
<b>La Tonnelle Rose Provence, FR</b>	<b>\$13</b>
<b>Twelve Signs Sauvignon Blanc NSW</b>	<b>\$11</b>
<b>Geoff Merrill Pimpala Rd Chardonnay SA</b>	<b>\$12</b>
<b>House Red Tempranillo, Spain</b>	<b>\$11</b>
<b>Checkerboard Shiraz SA</b>	<b>\$11</b>
<b>Yarrawood Pinot Noir Vic</b>	<b>\$12</b>

## DRAUGHT BEERS

<b>Asahi Super Dry</b>	<b>\$12</b>
<b>Balter XPA</b>	<b>\$11</b>

## COCKTAILS / MOCKTAILS

<b>Mojito</b> <i>White rum, lime, mint &amp; sugar syrup</i>	<b>\$18</b>
<b>Margarita</b> <i>Tequila, Cointreau, lime &amp; salt</i>	<b>\$18</b>
<b>Lychee Martini</b> <i>Vodka, lychee liqueur, lychee syrup &amp; dry vermouth</i>	<b>\$18</b>
<b>Espresso Martini</b> <i>Vodka, Kahlua, espresso</i>	<b>\$18</b>
<b>Gin Spritz</b> <i>Ink Gin, prosecco, elderflower &amp; soda</i>	<b>\$16</b>
<b>Aperol Spritz</b> <i>Aperol, prosecco &amp; soda</i>	<b>\$16</b>
<b>Negroni</b> <i>Gin, Campari &amp; sweet vermouth</i>	<b>\$18</b>
<b>Whisky Sour</b> <i>Bourbon, lemon, egg white &amp; sugar syrup</i>	<b>\$18</b>
<b>Long Island Iced Tea</b> <i>Vodka, gin, tequila, rum, Cointreau, lemon &amp; cola</i>	<b>\$21</b>
<b>Pina Colada</b> <i>White rum, pineapple, coconut</i>	<b>\$18</b>
<b>Virgin Mojito</b> <i>Lime, mint, sugar syrup, soda</i>	<b>\$10</b>
<b>Virgin Pina Colada</b> <i>Pineapple, coconut milk</i>	<b>\$10</b>

Ask our friendly staff if you would like to see a list of wines by the bottle