

COFFEE

Latte, flat white, magic, cappuccino, mocha long black, single/double espresso, long/short macchiato	\$4.7
Mug	\$5.7
Pour Over	\$6.7
Hot chocolate (mug as standard)	\$5.5
Babycino	\$1.7
Calmer sutra loose leaf chai latte (mug as standard)	\$6.5
Tumeric latte (almond standard)	\$5.7
Tea drop Loose leaf teas by the pot English breakfast, earl grey, spring green, peppermint, lemongrass ginger or chamomile.	\$5.5
Iced latte/long black	\$6
Cold brew	\$5.7
Cold drip	\$8.7
Traditional iced coffee/chocolate/mocha	\$8.5
Soy, lactose free, single origin, decaf, or flavoured syrup	+ \$0.7
Almond, Oat	+ \$1
Affogato Served with vanilla bean ice cream and a shot of Frangelico (optional)	\$6/12

WINE

Sparkling, Angoves studio series chard/pinot	\$11/35
Zilzie BTW prosecco	\$11/35
Yarra burn prosecco	\$12/41
Rosé, Two truths rosé	\$11/35
Moscato, Banrock station moscato	\$11/35
Sauv blanc, Victoria series sauv blanc 821 south sauv blanc	\$11/35 \$12/41
Chardonnay, Morgans bay chardonnay	\$11/35
Pinot grigio, Zilzie BTW pinot grigio	\$11/35
Shiraz, Rythm and rhyme shiraz	\$11/35
Pinot noir, Zilzie BTW pinot noir	\$11/35
Cab sauv, Bay of stones cab sauv	\$11/35

BEER AND CIDER

Cider, Twisted sister; apple or pear	\$12
Beer, James Boags light	\$9.5
Melbourne bitter, carlton draught	\$10
Peroni, asahi, corona	\$11
Prickly moses; pale ale	\$13

COLD DRINKS

Sparkling water bottle	\$4.5
Coke/diet/zero, lemonade	\$4
Housemade carbonates raspberry, lemon, or pink grapefruit	\$6.5
Kids apple juice	\$4.5
Fresh juices (no alterations) - orange - pine/orange - beetroot/carrot/apple/lemon	\$7.9
Whole fruit frozen blended juices - pine, watermelon and lime - mango, berry and mint	\$8.9
Traditional Milkshakes chocolate, strawberry, vanilla, caramel banana.	\$7.9
Kids size Served in 12oz take away cup (traditional flavours only)	\$5.9
Riddik Milkshakes oreo, nutella, cherry ripe, peppermint crisp, crunchy, coffee, or choc peanut butter	\$9.5
Smoothies Banana; banana, cinnamon, honey, ice cream, milk	\$9.5
Mixed berry; mixed berries, berry coulis, ice cream, milk	
Protein; almond milk, banana, choc protein powder and peanut butter	
Breakfast; strawberry, banana, oats, honey, peanut butter, milk	
Tumeric; frozen mango, apple, tumeric powder, almond milk	

COCKTAILS

Bloody Mary Vodka, tomato juice, lemon, worcestershire sauce, celery salt, black pepper, tobasco sauce	\$18
Mimosa Sparkling, triple sec, orange juice	\$18
Aperol spritz Aperol, sodsa water, prosecco	\$19
Pimm's No 1 Cup Pimms, lemonade, soda water, lemon, cucumber	\$19/\$47 jug
Frosé Frozen blended pine, watermelon and lime, with rosé and chambord	\$20
Amaretto Sour Amaretto liqueur, lemon juice, sugar syrup, egg white	\$20
Mojito Fresh mint, bacardi, sugar syrup, lime and soda	\$20/\$50 jug
Frost Fruit Highball Bacardi, absolute citron vodka, lime, apple juice, pineapple juice and monin passionfruit	\$20
Espresso Martini 666 butter vodka, dekuuyper crème de cafe, code black espresso, monin honeycomb	\$20
Sangria jug	\$48

*ASK OUR STAFF ABOUT COCKTAIL REQUESTS

V-VEGETARIAN, VG-VEGAN, GF-GLUTEN FREE, DFO-DAIRY FREE OPTION, VGO-VEGAN OPTION

PLEASE SEE WAIT STAFF FOR ANY DIETARY REQUIREMENTS

10% SURCHARGE SUNDAYS 15% SURCHARGE PUBLIC HOLIDAYS