

# DRINKS MENU

## SOFT DRINKS

- **Fruit Juice - \$3.90**  
Orange, Apple OR Pineapple
- **Milkshakes - \$6.90**  
Chocolate, Strawberry, Vanilla, Caramel, Banana  
Lime OR Blue Heaven
- **Twisted Shakes - \$9.50**  
Nutella Milkshake - topped with whipped cream & wafer **or** Honeycomb & Maple – topped with whipped cream & chunks of golden honey comb
- **Mixed Berry Smoothie - \$8.50**
- **Iced Chocolate - \$6.90**
- **Iced Coffee - \$6.90**
- **Sparkling mineral water 300ml - \$3.60**
- **Coke, Diet, Zero, Orange, Lemonade, Lemon Squash - \$3.80**
- **Lemon Lime and Bitters - \$4.50**
- **Iced Tea - \$4.20** (Lemon or Peach)

## BEERS & CIDERS

- Cascade Prem. Light \$6.00
- Victoria Bitter \$6.00
- Carlton Draught \$6.50
- Crown Lager \$7.50
- Corona \$7.50
- Asahi \$7.50
- 150 lashes \$8.50
- Cider - Pear \$8.50
- Cider - Apple \$8.50

## SPIRITS

**Standard (Double shot add \$4.50) \$8.50**

Whisky, Bourbon, Gin, Vodka, Rum

## Cocktails & Other

**Melted Thong \$12.50**

*(A summer inspired drink with gin, mint, cucumber and lemon)*

**Fruit Tingle \$12.50**

*(A sweet blend of vodka, blue liqueur and raspberry lemonade)*

**Toblerone \$14.50**

*(A rich blend of Frangelico, Kahlua & baileys with lashings of cream and chocolate syrup)*

**Irish Coffee \$ 9.50**

*(Coffee, shot of whiskey served with whipped cream)*

**Mimosa \$ 9.50**

*(A combination of Champagne and orange juice)*

**Affogato (with liqueur) \$ 12.50**

*(Coffee with shot of Kahlua topped with ice cream)*

## HOT DRINKS

- **Coffee - \$3.80 Mug - \$4.50**

Short Black, Long Black, Latte, Cappuccino, Flat White, Mocha

Almond, Lactose free, Soy, Decaf, Syrup (Caramel, Hazelnut or Vanilla) **Extra 50 cents**

- **Hot Chocolate, Chai Latte, Mocha - \$4.20**

- **Tea - \$3.80**

Selection from Harney & Sons (Master blenders) premium café selection range:

**Supreme Breakfast** – The original English breakfast enjoyed in the 18 hundreds offering a strong smooth full bodied flavour

**Earl Grey Supreme** – The finest black teas with the addition of silver tips with tantalizing oil of bergamot, orange and floral tones

**Paris (Best Seller)** – A careful blend of black teas, creamy vanilla, caramel and currant. Elegant sophisticated and very Chic

**Gunpowder Green** – fired and in a hot rotating oven for an extended period delivering a roasted, smokey and assertive green

**Hot Cinnamon Spice (Best Seller)** – An artful blend of cinnamons, orange, and sweet cloves makes this naturally sweet and luscious tea hard to resist.

**Peppermint** – From Oregon comes a marvelous, brisk peppermint

**Lemon Herbal** – The predominant aroma of this delightful infusion is lemon grass with the addition of lemon rind and flavour

**Chamomile** – The finest hand picked Egyptian chamomile flower head

# **WINES**

## **HOUSE WINES**

Mancini - Semillion Sauv Blanc (S E Australia) Glass: \$6.50 Bottle: \$25

Mancini - Cabernet Merlot (S E Australia) Glass: \$6.50 Bottle: \$25

## **SPARKLING**

Pierre De Ville Brut (France) G: \$8 B: \$28

## **WHITES**

Taylor Ferguson – Sauvignon Blanc (Marlborough) G: \$8.50 B: \$29

Vigna Stefani – Chardonnay (Yarra Valley) G: \$8 B: \$28

Alex Hill – Moscato (SE Australia) G: \$8 B: \$28

Pasqua – Pinot Grigio (Veneto - Italy) G: \$8 B: \$28

## **REDS**

Scarpantoni - Shiraz (McClarevale) G: \$8.50 B: \$29

Taylor Ferguson – Cabernet Sauvignon (Coonawarra) G: \$8 B: \$28

Silverleaf - Merlot (Margaret River) G: \$8 B: \$28