



WE ENDEAVOUR TO CATER TO ALL DIETARY REQUIREMENTS PLEASE ASK OUR STAFF FOR ASSISTANCE

SMALL AND SWEET

a little treat to go with your coffee

Oatmeal choc chip cookie	2.50
Scones with jam and cream	4.50
House baked banana crumble muffins	4.50
Cashew, coconut and date slice (gluten free, vegan, no added sugar)	5.00

DESSERTS AND CAKES

served with your choice of cream or ice cream

Lemon meringue pie	9.00
Chefs homemade cheesecake	9.00
Blueberry frangipane tart (contains nuts)	9.00
Chocolate mud cake (gluten free, contains nuts) Chocolate ganache & condensed milk caramel	9.00
Sticky date pudding with caramel sauce	9.00
Old fashioned carrot cake with cream cheese frosting	9.00
Apple, ginger cake (vegan)	9.00
Hazelnut Chocolate Cake (gluten, free dairy free) Sticky hazelnut almond cake layered with hazelnut cocoa filling	9.00

CHECK OUR CAKE CABINET TO SEE IF OUR CHEFS HAVE MORE DELECTABLE TREATS

Surcharge applies on public holidays

you're **always welcome!**

HOT DRINKS

Short black	3.60
Short macchiato	3.60
Flat white	4.00
Cappuccino	4.00
Latte	4.00
Long black	4.00
Long macchiato	4.50
Mocha	4.50
Hot chocolate	4.50
Chai latte	4.50
Affogato	4.50
Baby cino	2.00
Pot of tea for 1	4.50
English Breakfast, Earl Grey	
Herbal tea pot for 1	4.50
Chamomile, Peppermint, Green	
Soy milk, almond milk	ex 30c
Extra shot coffee	ex 70c
In a mug	ex 70c
Take away	ex 1.00

COLD DRINKS

Iced coffee	6.00
Iced chocolate	6.00
Iced mocha	6.00
Milkshakes	5.50
Chocolate, strawberry, vanilla, caramel, spearmint, banana	
Juice	4.50
Apple, orange, pineapple, cranberry, tomato	
Pop Tops	2.00
Apple, orange, apple black currant	
Soft Drinks	4.00
Pepsi, peps max, lemonade, squash, dry ginger, tonic, soda water	
Lemon Lime Bitters	4.50
Bunderberg Ginger Beer	4.50
Sparkling Water 750ml	8.00
Iced Tea	5.00
Lemon, mango	