SUPERIOR HAND CRAFTED QUALITY BY:

COFFEE ROASTING CO.

Babycino $\$1^{50}$ Espresso $\$4^{90}$ Macchiato $\$4^{90}$ Piccolo $\$4^{90}$ Ristretto $\$4^{90}$

	REGULAR	LARGE	XL
Cappuccino	\$490	\$570	$$6^{50}$
Latté	\$490	\$570	$$6^{50}$
Flat White	\$490	\$570	$$6^{50}$
Long Black	\$490	\$570	$$6^{50}$
Hot Chocolate	\$490	\$570	$$6^{50}$
Chai	$$5^{10}$	$$5^{90}$	$$6^{70}$
Mocha Regular	$$5^{10}$	$$5^{90}$	$$6^{70}$
		LARGE	XL
English Breakfast		\$510	$$5^{60}$
Earl Grey		\$510	$$5^{60}$
Camomile		\$510	$$5^{60}$
Honeydew Green		\$510	$$5^{60}$
Peppermint		\$510	$$5^{60}$
Lemongrass & Ginger		\$510	$$5^{60}$

Milks Oat Sov

Oat Soy Almond

Extras

 $\begin{array}{ccc} \text{Xtra Shot} & \$0^{80} \\ \text{Syrup} & \$0^{80} \\ \text{Decaf} & \$0^{50} \end{array}$

Iced

Coffee $$7^{50}$ Mocha $$7^{50}$ Chocolate $$7^{50}$

combo.

Coffee with Ham & Cheese Croissant or Toastie

\$1450





Avocado Dukkah Toast $$14^{95}$ Smashed Avocado and South Australian Goat Cheese on toasted White Sourdough, served with Cherry Tomatoes and Bush Tucker Dukkah. Veggie Brioche

 $$13^{95}$

Roast Mushroom, Smoked Mozzarella & House-made Pesto.

Yoghurt Pots with Granola, Strawberry & Coconut Chips $\$9^{50}$

VEG & GF Frittata $$12^{50}$

Sweet Potato, Pumpkin, Spinach & Feta Frittata

VEGAN

Loaded Veggie Toasties $$13^{50}$

Eggplant, Tomato, Baby Spinach, Vegan Mozzarella Cheese & Basil, and Cashew Nut Pesto.

VEGAN, GF & DF

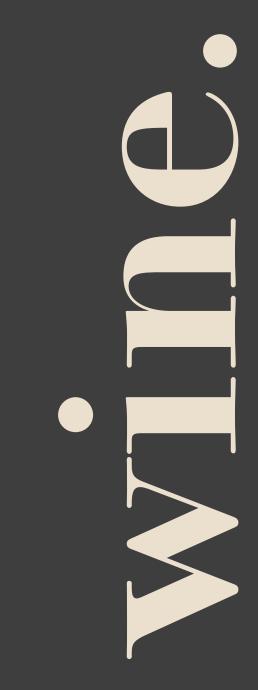
\$950 Superfood Chia Pudding

Breakfast Brioche $$13^{95}$ Kanmantoo Bacon & Murphy's Crossing Free-Range Eggs. Ham & Cheese Croissant $$11^{50}$ Leg Ham & South Australian Cheddar. "Monsieur" Toasties $$12^{95}$ Leg Ham & South Australian Cheeses. Chicken & Avo Panini $$14^{50}$

Chicken, Avocado & Tomatoes with Mayo.



beers & ciders TAP BEERS 425ML SCHOONER Vale Ale \$13 \$13 Hahn Super Dry BOTTLES / CANS \$12 Corona Peroni Nastro Azzurro \$12 Mismatch Lager Can $$10^{50}$ Prancing Pony Brewery India Red Ale Can \$12 $$10^{50}$ Vale Lager Can Big Shed Brewing F Yeah American Pale Ale \$12 Big Shed Brewing Desi Driver Non-Alcoholic Pale Ale Hills Apple Cider \$11 RTDs 78 Degrees Classic G+T Can \$13 Prohibition Moonlight G+T Can $$13^{50}$ local spirits - served with a complimentary bickford's & sons mixer KIS Wild Gin \$14 $$13^{50}$ KIS Vodka 23rd Street Hybrid Whisky $$14^{50}$ 78 Degrees Sunset Pink Gin $$15^{50}$ 78 Degrees Gin $$15^{50}$



* piccolo 200ml sparkling

Bird in Hand Sparkling	$$15^{50}$
Aurelia Prosecco Piccolo	$$13^{50}$
Fiore Pink Moscato	$$10^{50}$

by the glass

WHITE	150ML	250ML
Bird in Hand Sauvignon Blanc	$$13^{50}$	\$1950
Taylors The Hotelier Pinot Gris	$$11^{50}$	\$17 ⁵⁰
RED	150ML	250ML
Taylors Heritage Cab Sav	$$13^{50}$	\$1950
Elderton Barossa Shiraz	$$13^{50}$	\$19 ⁵⁰

cocktails

Ambra Blood Orange Spritz	\$18
Cirelli Espresso Martini	\$18



VEG & GF AVAILABLE

Cheese Board

 $$19^{95}$

A selection of 3 local cheeses served with Buzz Blue Gum Honey, Oakbank Quince Paste & Lavosh.

Roasted Buffalo Chicken Wings \$1850

8 Baked Wings served with Beerenberg Smoky Bourbon Marinade Sauce.

VEG

Crunchy Potato Wedges

 $$14^{50}$

Served with Beerenberg Tomato Sauce.

Chicken Nuggets

 $$14^{50}$

Served with Beerenberg Tomato Sauce.

VEG

Sweet Potato Chips

 $$11^{50}$

Crispy Sweet Potato Shoestring Fries with Beerenberg Coopers BBQ Sauce for dipping.

VEG

Garlic Bread

\$950

Crusty Garlic Butter & Herb Ciabatta.

pizza

Margherita

VEG, 9" & STONE-BAKED

 $$15^{95}$

VEGAN & GF

Coriole Mixed Olives

bar snacks

9" & STONE-BAKED

Pepperoni

 $$19^{95}$

Tomato, Fiordilatte Cheese & Pepperoni.

Tomato & Fiordilatte Cheese.

Sam's Pink Himalayan \$7⁵⁰ Salted Popcorns

 $$8^{50}$

VEGAN & GF

Charlesworth Nuts \$7⁵⁰
Salted Mix

