

CHEESE & MEATS



VISUAL MENU

CHEESE BOARD

EXPERIENCE THE EXQUISITE FLAVOURS OF FOUR AWARD-WINNING CHEESES SOURCED FROM THE RENOWNED DELI, BILLS FARM. OUR KNOWLEDGEABLE STAFF WILL BE DELIGHTED TO PROVIDE YOU WITH THIS WEEK'S SELECTION. SERVED ALONGSIDE LAVOSH, WATERTHINS, QUINCE & COCONUT CASHEWS.

FOR 2 \$30 FOR 4 \$50



CHARCUTERIE BOARD

A TANTALIZING TRIO OF DELI MEATS SOURCED FROM THE RENOWNED DELI, BILLS FARM. OUR KNOWLEDGEABLE STAFF WILL BE DELIGHTED TO PRESENT YOU WITH THIS WEEK'S SELECTION. ACCOMPANIED BY DILL PICKLES, TOASTED FLATBREAD, & HOUSE-MARINATED MIXED OLIVES.

FOR 2 \$36 FOR 4 \$60

GRAZING BOARD

CUSTOMISE YOUR OWN PLATTER WITH 2X DELI MEATS AND 2X AWARD-WINNING CHEESES OF YOUR CHOICE. OUR KNOWLEDGEABLE STAFF WILL BE DELIGHTED TO PRESENT YOU WITH THIS WEEK'S SELECTION. SERVED WITH: SMOKED SUN-DRIED TOMATOES, HOUSE-MARINATED MIXED OLIVES, & TOASTED FLATBREAD. ALONG WITH LAVOSH, WATERTHINS, COCONUT CASHEWS, DILL PICKLES, & CHUTNEY.

FOR 2 \$40 FOR 4 \$70

Please advise our wonderful staff of any allergies so our kitchen can accommodate.

A 10% Service charge applies on Saturday & Sundays. 15% on Public holidays.

SHARING



VISUAL MENU

TOASTED FLATBREAD & TRIO OF DIPS

TOASTED FLATBREAD, ACCOMPANIED BY A TANTALIZING TRIO OF HOUSE-MADE SEASONAL DIPS. OUR KNOWLEDGEABLE STAFF WILL BE DELIGHTED TO PROVIDE YOU WITH THIS WEEK'S SELECTION. (GLUTEN-FREE AND VEGAN OPTIONS AVAILABLE)

\$15



BUTTERMILK FRIED CHICKEN & RUSTIC CHIPS BOARD

SUCCULENT BONELESS BUTTERMILK FRIED CHICKEN, PERFECTLY CRISPY & FLAVORFUL. ACCOMPANIED BY ROSEMARY-SALTED RUSTIC CUT CHIPS. SERVED WITH A CHOICE OF HOUSE CHILLI MAYO OR GARLIC AIOLI.

FOR 2 \$25 FOR 4 \$45

SEAFOOD BOARD

A TRIO OF COASTAL DELIGHTS:

- COCONUT LIME HOKI: PANKO-CRUSTED HOKI LOIN WITH A TROPICAL COCONUT LIME TWIST, SERVED ON CREAMY MANGO-LIME LABNEH
- LEMON PEPPER SQUID: TENDER SQUID FRIED TO PERFECTION, SEASONED WITH ZESTY LEMON PEPPER, PAIRED WITH TANGY LEMONGRASS AIOLI.
- PANKO-CRUMBED BARRAMUNDI: HAND-CUT BARRAMUNDI, GOLDEN AND CRISP, SERVED WITH HOUSE TARTARE

FOR 2 \$33 FOR 4 \$59

Please advise our wonderful staff of any allergies so our kitchen can accommodate.

A 10% Service charge applies on Saturday & Sundays. 15% on Public holidays.

TAPAS



VISUAL MENU

LEMON PEPPER SQUID

TENDER SQUID, DELICATELY COATED WITH CHICKPEA FLOUR, QUICKLY FRIED TO PERFECTION. FINISHED WITH SALT & PEPPER SEASONING. SERVED ALONGSIDE OUR LEMONGRASS AIOLI.

\$15

GF

JAMON SERRANO CROQUETTES (3)

ARTISANAL SPANISH-STYLE CROQUETTES, LOVINGLY CRAFTED BY HAND. ACCOMPANIED BY A FLAVORFUL HERBED SALSA VERDE & A VELVET CAMELIZED ONION PUREE.

\$14

BUTTERMILK FRIED CHICKEN

SUCCULENT BONELESS BUTTERMILK FRIED CHICKEN, PERFECTLY CRISPY AND GOLDEN. COMPLEMENTED BY OUR SIGNATURE HOUSE CHILLI MAYO.

\$16

HOT HONEY CAULIFLOWER & BROCCOLI

FRESH CAULIFLOWER & BROCCOLI SOUS VIDE TO PERFECTION. SERVED WITH OUR SIGNATURE HOUSE HOT HONEY BUTTER & CRUSHED NUT MIX.

\$14

GF 

BAKED CAMEMBERT

DECADENT WARM GOOEY CAMEMBERT SERVED WITH CROSTINI DIPPERS, CRANBERRY SAUCE & HOUSE RED WINE PICKLED ONION

\$17



Please advise our wonderful staff of any allergies so our kitchen can accommodate.

A 10% Service charge applies on Saturday & Sundays. 15% on Public holidays.

TAPAS



VISUAL MENU

FALAFEL, HUMMUS & FLATBREAD (5)

A COMBINATION OF RICH DELICIOUS MEDITERANIAN FLAVOURS. PRESENTED ON A BED OF OUR HOUSE HUMMUS, PERFECTLY COMPLEMENTED BY TOASTED FLATBREAD.

\$16

VEGAN GF 

MUSHROOM POLENTA SQUARES (5)

EXQUISITE POLENTA SQUARES INFUSED WITH ENOKI & SHIITAKE MUSHROOMS, COMPLEMENTED BY OUR HOUSE-MADE BEETROOT RELISH.

\$17

VEGAN GF 

SPINACH & PARMESAN ARANCINI (5)

GOLDEN, CRISPY ARANCINI MADE WITH FRESH SPINACH, SAUTEÉD GARLIC, & RICH PARMESAN CHEESE, STUFFED WITH MELTED MOZARELLA, SERVED ON A BED OF OUR HOUSE GARLIC AIOLI.

\$19



CHIPOTLE PULLED PORK TOSTADITAS (6)

TENDER 24-HOUR SLOW-COOKED PULLED PORK ON CRISPY CORN CHIPS, TOPPED WITH HOUSE MANGO & LIME LABNEH WITH FRESH CORIANDER.

\$16

GF

COCONUT LIME HOKI BITES (4)

CRISPY COCONUT LIME PANKO-COATED HOKI LOIN SERVED ON A BED OF HOUSE MANGO & LIME LABNEH

\$16

Please advise our wonderful staff of any allergies so our kitchen can accommodate.

A 10% Service charge applies on Saturday & Sundays. 15% on Public holidays.

TAPAS



VISUAL MENU

RUSTIC MEATBALLS IN TOMATO SAUCE

TENDER LEAN MEATBALLS CRAFTED IN-HOUSE WITH SEASONED MINCE, IN A RICH TOMATO HERB SAUCE, TOPPED WITH SHAVED PARMESAN & FRIED SHALLOTS, WITH TOASTED PITTA.

\$16

GF

SMOKED TOMATO & CHIMICHURRI BRUSCHETTA

TOASTED PITTA BREAD TOPPED WITH HOUSE CHIMICHURRI, SMOKED TOMATOES, SHAVED PARMESAN, ROCKET & A DRIZZLE OF BASIL OLIVE OIL. SMOKY, SAVOURY, & VIBRANT.

\$12



ITALIAN PORK SAUSAGE & CHIMICHURRI

SOW STALL FREE AUSTRALIAN PORK, SEASONED WITH PARSLEY, FENNEL & NUTMEG. SLOW-COOKED, SERVED WITH HOUSE CHIMICHURRI & ROCKET

\$10

GF

GAMBAS IN GARLIC HERB BUTTER

PERFECTLY COOKED, TENDER & FLAVORFUL AUSTRALIAN KING PRAWNS, FINISHED WITH HOUSE GARLIC HERB BUTTER SAUCE, SERVED WITH SALSA VERDE & ROCKET.

\$18

GF

CHARRED TANDOORI CHICKEN BITES (8)

SUCCULENT HOUSE-MARINATED TANDOORI CHICKEN SERVED ATOP CRISP CUCUMBER ROUNDS, FINISHED WITH CREAMY HOUSE-MADE TZATZIKI & A SPRINKLE OF FRESH CORIANDER.

\$16

GF

Please advise our wonderful staff of any allergies so our kitchen can accommodate.

A 10% Service charge applies on Saturday & Sundays. 15% on Public holidays.

LIGHT BITES



VISUAL MENU

RUSTIC CHIPS

RUSTIC CHIPS SERVED WITH OUR ROSEMARY INFUSED SALT & A CHOICE HOUSE CHILLI MAYO OR GARLIC AIOLI.

\$12

VEGAN GF 

HOUSE COCONUT CASHEWS

THESE CANDIED COCONUT CASHEWS ARE ENTIRELY ADDICTIVE. THEY'RE SO GOOD THAT YOU'LL NOT WANT TO STOP EATING THEM!

\$8

VEGAN GF 

MARINATED MIXED OLIVES

HOUSE-MARINATED MIXED OLIVES - SUNDRIED TOMATO STUFFED OLIVES, KALAMATA OLIVES
SICILIAN GREEN OLIVES

\$10

VEGAN GF 

Please advise our wonderful staff of any allergies so our kitchen can accommodate.

A 10% Service charge applies on Saturday & Sundays. 15% on Public holidays.

SWEET TOOTH



VISUAL MENU

FRESH DOUGHNUT BALLS (5)

INDULGE IN OUR HOUSE-MADE DOUGHNUT BALLS, FRESHLY PREPARED TO ORDER COATED IN OUR SPECIAL HOUSE CINNAMON NUTMEG SUGAR.
SERVED WITH YOUR CHOICE OF HOUSE SALTED-CARAMEL OR BERRY COULIS

\$10



COCONUT DELIGHT

COCONUT CREAM VANILLA BEAN ICE CREAM. GENEROUSLY SPRINKLED WITH OUR HOUSE-MADE COCONUT CASHEW DUST, ADDING A DELIGHTFUL CRUNCH AND NUTTY SWEETNESS. FINISHED WITH TANGY PASSIONFRUIT PUREE DRIZZLE.

\$12

VEGAN

GF



ETON MESS

MERINGUE SERVED WITH STRAWBERRY GREEK YOGURT, HOUSE BERRY COULIS & FREEZE-DRIED BERRIES

\$12

GF

Please advise our wonderful staff of any allergies so our kitchen can accommodate.

DESERT COCKTAILS



A 10% Service charge applies on Saturday & Sundays. 15% on Public holidays.

LATE NIGHT MENU

AVAILABLE UNTIL CLOSE*

MARINATED MIXED OLIVES

\$10

 VEGAN GF

TOASTED FLATBREAD & TRIO OF DIPS

\$15



SMOKED TOMATO & CHIMICHURRI BRUSCHETTA

\$12



GRAZING BOARD

FOR 2 \$40 FOR 4 \$70

CHARCUTERIE BOARD

FOR 2 \$36 FOR 4 \$60

CHEESE BOARD

FOR 2 \$30 FOR 4 \$50



HOUSE COCONUT CASHEWS

\$8

 VEGAN GF

COCONUT DELIGHT

\$12

 VEGAN GF

Please advise our wonderful staff of any allergies so our kitchen can accommodate.

A 10% Service charge applies on Saturday & Sundays. 15% on Public holidays.



VISUAL MENU



COCKTAIL MENU

HAPPY HOUR DAILY
4PM-7PM



SPRITZ \$20

APEROL SPRITZ

APEROL - DA LUCA DOC PROSECCO - SODA - ORANGE BITTERS

LIMONCELLO SPRITZ

BOMBAY PRESSE GIN - LIMONCELLO - GOMME SYRUP - DA LUCA DOC PROSECCO - SODA

LYCHEE GRAPEFRUIT SPRITZ

KETEL 1 VODKA - SOHO LYCHEE LIQUEUR - DA LUCA DOC PROSECCO - RUBY
GRAPEFRUIT JUICE - AGAVE - GRAPEFRUIT BITTERS - SODA

PEAR SPRITZ

BOMBAY DRY GIN - JOSEPH CARTON POIRE LIQUEUR - DA LUCA DOC PROSECCO -
AGAVE - SODA

STRAWBERRY SPRITZ

BOMBAY DRY GIN - DE KUYPER STRAWBERRY LIQUEUR - DA LUCA DOC PROSECCO -
STRAWBERRY SYRUP - SODA

THE HUGO

BOMBAY DRY GIN - ST GERMAIN - FRESH CUCUMBER - FRESH MINT - DA LUCA DOC
PROSECCO - SODA

WATERMELON SPRITZ

BOMBAY DRY GIN - DE KUYPER WATERMELON LIQUEUR - WATERMELON SYRUP - DA
LUCA DOC PROSECCO - SODA

VEGAN OPTIONS
AVAILABLE

Please note a 10% Service charge is applicable on Saturday & Sundays. 15% on Public holidays.



COCKTAIL MENU

HAPPY HOUR DAILY
4PM-7PM



SEASONAL \$23

CAT COT' YOUR TONGUE

BOMBAY DRY GIN - MANGO LIQUEUR - APRICOT LIQUEUR - FRESH LEMON JUICE -
MANGO SYRUP - ORANGE BITTERS

BLOOD ORANGE CHILLI MARGARITA

ESPOLON REPOSADO TEQUILA - ANCHO REYES VERDE - FRESH LIME JUICE - BLOOD
ORANGE SYRUP - BLOOD ORANGE JUICE

DEAD MAN'S HANDLE

ESPOLON REPOSADO TEQUILA - APEROL - ORGEAT - FRESH LIME JUICE

GHOST FLOWER

BACARDI ORO - JOSEPH CARTRON VIOLETTE - ST. GERMAIN - ORGEAT - FRESH LIME
JUICE - PINEAPPLE JUICE - WONDERFOAM

KENTUCKY COWGIRL

BULLEIT BOURBON - STRAWBERRY LIQUEUR - STRAWBERRY SYRUP - FRESH LEMON
JUICE - ANGOSTURA BITTERS

KILLER

DISARONNO AMARETTO - BOMBAY DRY GIN - CAMPARI - PASSIONFRUIT SYRUP - FRESH
LEMON JUICE

VEGAN OPTIONS
AVAILABLE

Please note a 10% Service charge is applicable on Saturday & Sundays. 15% on Public holidays.



COCKTAIL MENU

HAPPY HOUR DAILY
4PM-7PM



SEASONAL \$23

MANGO TANGO

DE KUYPER MANGO LIQUEUR - MANDARIN NAPOLEON LIQUEUR - BACARDI SPICED RUM
- FRESH LIME JUICE - EGG WHITE

SUMMER NIGHTS

MALIBU - JOSEPH CARTRON POIRE LIQUEUR - SOHO LYCHEE LIQUEUR - DE KUYPER
WATERMELON LIQUEUR - FRESH LIME JUICE

THE WATSONIAN

ST REMY VSOP BRANDY - DE KUYPER STRAWBERRY LIQUEUR - GOMME SYRUP - FRESH
LEMON JUICE - SALINE SOLUTION

WATER'MULE'ON

KETEL 1 VODKA - DE KUYPER WATERMELON LIQUEUR - WATERMLON SYRUP - GINGER
SYRUP - MINT - BUNDABERG GINGER BEER

TEQUILLA MOCKINGBIRD

ESPOLON REPOSADO TEQUILA - DE KUYPER WATERMELON LIQUEUR - ANCHO REYES
VERDE - FRESH LIME JUICE - WATERMELON SYRUP

VEGAN OPTIONS
AVAILABLE

Please note a 10% Service charge is applicable on Saturday & Sundays, 15% on Public holidays.



COCKTAIL MENU

HAPPY HOUR DAILY
4PM-7PM



SIGNATURE \$23

APEROL SOUR

APEROL - FRESH LIME JUICE - AGAVE - EGG WHITE

APPLE FALLS FAR

FIREBALL - LICOR 43 - HOUSE BUTTERSCOTCH - CLOUDY APPLE JUICE

AMARETTO SOUR

DISARONNO AMARETTO - FRESH LIME JUICE - GOMME SYRUP - EGG WHITE

BERRYLICIOUS

BOMBAY DRY GIN - JOSEPH CARTON CREME DU MURE - FRESH LEMON JUICE - EGG WHITE - HOUSE BERRY COULIS

BLOOD ORANGE NEGRONI

DEWARS 12 - CAMPARI - DON GIOVANNI BLOOD ORANGE LIQUEUR

CABANA MAMA

MALIBU - ORGEAT - FRESH LIME JUICE - FRESH PINEAPPLE JUICE - PASSIONFRUIT SYRUP - WONDERFOAM

COCOLOCO

MALIBU - SOHO LYCHEE LIQUEUR - FRESH LIME JUICE - COCONUT SYRUP

DARK & STORMY #1

BACARDI SPICED RUM - KRAKEN - FRESH LIME JUICE - GINGER SYRUP - BUNDABERG GINGER BEER

ESPRESSO MARTINI

KETEL 1 - KAHLUA - TRIPLE SEC - DOUBLE ESPRESSO

VEGAN OPTIONS
AVAILABLE

Please note a 10% Service charge is applicable on Saturday & Sundays. 15% on Public holidays.



COCKTAIL MENU

**HAPPY HOUR DAILY
4PM-7PM**



SIGNATURE \$23

GIN GARDEN

BOMBAY DRY GIN - ST GERMAIN - ELDERFLOWER SYRUP - CLOUDY APPLE JUICE - FRESH CUCUMBER

GINGER BOSS

ESPOLON REPSADO TEQUILA - ANCHO REYES VERDE - GINGER SYRUP - FRESH LIME JUICE - BUNDABERG GINGER BEER

HOT HONEY BEES KNEES

BOMBAY DRY GIN - HOUSEMADE HOT HONEY - FRESH LEMON JUICE

JUNGLE BIRD

GOSLINGS BLACK SEAL RUM - CAMPARI - FRESH PINEAPPLE JUICE - FRESH LIME JUICE - GOMME SYRUP

L.I.I.T WATERMELON

DE KUYPER WATERMELON LIQUEUR - ESPOLON REPOSADO TEQUILA - BOMBAY DRY GIN - BACARDI GOLD RUM - KETEL 1 VODKA - FRESH LIME JUICE - FRESH LEMON JUICE - LEMONADE

LYCHEE CHILLI MARTINI

KETEL 1 VODKA - SOHO LYCHEE LIQUEUR - ANCHO REYES VERDE - FRESH LIME JUICE

PASSIONFRUIT MARTINI

KETEL 1 - PASSOA - CLOUDY APPLE JUICE - FRESH LEMON JUICE - PASSIONFRUIT SYRUP - EGG WHITE

PINK LADY

HAYMANS SLOE GIN - FRESH LEMON JUICE - GRENADINE - GOMME SYRUP - EGG WHITE

**VEGAN OPTIONS
AVAILABLE**

Please note a 10% Service charge is applicable on Saturday & Sundays. 15% on Public holidays.



COCKTAIL MENU

HAPPY HOUR DAILY
4PM-7PM



SIGNATURE \$23

POPCORN SOUR

FIREBALL - POPCORN SYRUP - GOMME SYRUP - FRESH LEMON JUICE - EGG WHITE

RUBY GRAPEFRUIT SOUR

BOMBAY DRY GIN - RUBY GRAPEFRUIT - FRESH LEMON - AGAVE - GRAPEFRUIT BITTERS - EGG WHITE

SMOKING GOAT

MEZCAL - MANDARIN NAPOLEON LIQUEUR - FRESH LIME JUICE - GOMME SYRUP - FRESH MINT

SPICY PALOMA

MEZCAL OR TEQUILA - ANCHO REYES VERDE - RUBY GRAPEFRUIT - AGAVE - FRESH LIME JUICE

SPICED PEAR

BULLEIT BOURBON - JOSEPH CARTRON POIRE LIQUEUR - STONES GINGER - AGAVE - FRESH LEMON JUICE - CLOUDY APPLE JUICE - ALLSPICE BITTERS

THE DON

JURA 10 - WOODFORD RESERVE BOURBON - MAPLE SYRUP - ANGOSTURA BITTERS - CHOCOLATE BITTERS

TIPSY SLING

BOMBAY DRY GIN - CHERRY HEERING - TRIPLE SEC - PINEAPPLE JUICE - GRENADINE - FRESH LIME JUICE - ANGOSTURA BITTERS

VIOLETTE SOUR

KETEL 1 VODKA - JOSEPH CARTRON VIOLETTE - FRESH LEMON JUICE - GRENADINE - EGG WHITE - LAVENDER SYRUP - GRAPEFRUIT BITTERS

VEGAN OPTIONS AVAILABLE

Please note a 10% Service charge is applicable on Saturday & Sundays. 15% on Public holidays.



COCKTAIL MENU

HAPPY HOUR DAILY
4PM-7PM



DESSERT COCKTAIL \$23

COFFEE NEGRONI

BOMBAY DRY GIN - KAHLUA - MONTENEGRO AMARO - ROSSO ANTICO - AZTEC
CHOCOLATE BITTERS - ORANGE BITTERS

CRÉME BRÛLÉE

BACARDI SPICED RUM - LICOR 43 - BAILEYS - MAPLE SYRUP - EGG WHITE

NISHA EXPRESS

KRAKEN - CREME DE CACAO - CHERRY HEERING - HOUSE BERRY COULIS - ESPRESSO -
AZTEC CHOCOLATE BITTERS

PLUM NEGRONI

PLUM LIQUEUR - CAMPARI - MONT ALBAN MEZCAL

SALTED CARAMEL ESPRESSO MARTINI

BACARDI ORO - CREME DE CACAO - BAILEYS - HOUSE SALTED CARAMEL - ESPRESSO

TOBLERONE

FRANGELICO - KAHLUA - BAILEYS - HONEY - DOUBLE CREAM

VEGAN OPTIONS AVAILABLE

Please note a 10% Service charge is applicable on Saturday & Sundays, 15% on Public holidays.



COCKTAIL MENU

HAPPY HOUR DAILY
4PM-7PM



HOT \$20

FRENCH FLU SHOT

ST REMY VSOP - STONES GINGER - HONEY MEAD - POIRE WILLIAMS - GINGER SYRUP -
CHAMOMILE

HOT TODDY

BRANDY OR SCOTCH - STONES GINGER - FRESH LEMON JUICE - HONEY MEAD - GINGER
SYRUP - HOUSE MULLING SYRUP

LONDON TODDY

HAYMANS SLOE GIN - CARDAMON SYRUP - FRESH LEMON JUICE - PEYCHAUDS BITTERS
- ANGOSTURA BITTERS

MULLED WINE

CABERNET SHIRAZ - REMY VSOP - HOUSE MULLING SPICE - ORANGE BITTERS

TODDY ROYALE

TANQUERAY ROYALE GIN - STONES GINGER - HONEY MEAD - VANILLA ESSENCE -
FRESH LEMON

VEGAN OPTIONS AVAILABLE

Please note a 10% Service charge is applicable on Saturday & Sundays. 15% on Public holidays.



SOFTAIL MENU

HAPPY HOUR DAILY

4PM-7PM



\$12

BERRY APPLE PUNCH

CLOUDY APPLE JUICE - HOUSE BERRY COULIS - FRESH MINT - LEMONADE

BERRY TASTY

CLOUDY APPLE JUICE - FRESH LEMON JUICE - HOUSE BERRY COULIS - EGG WHITE

BLOOD ORANGE DELIGHT

BLOOD ORANGE JUICE - BLOOD ORANGE SYRUP - FRESH LIME JUICE - FRESH MINT

BLOODY SHAME

TOMATO JUICE - FRESH LEMON JUICE - WORCESTERSHIRE SAUCE - TABASCO SAUCE - CELERY BITTERS - SALT & PEPPER

CABANA LESS

PINEAPPLE JUICE - ORGEAT - FRESH LIME JUICE - PASSIONFRUIT PUREE

CINAPPLE

CLOUDY APPLE JUICE - CINNAMON SYRUP - VANILLA ESSENCE - HOUSE BUTTERSCOTCH

CRANBERRY SPRITZ

CRANBERRY JUICE - FRESH LIME JUICE - FRESH MINT - SODA

ELDERFLOWER BLOSSOM

CLOUDY APPLE JUICE - ELDERFLOWER SYRUP - FRUIT LEMON JUICE - SODA

VEGAN OPTIONS
AVAILABLE

Please note a 10% Service charge is applicable on Saturday & Sundays. 15% on Public holidays.



SOFTAIL MENU

HAPPY HOUR DAILY 4PM-7PM



\$12

HIMALAYAN ICED TEA

GREEN TEA - FRESH MINT - GINGER SYRUP - FRESH LEMON JUICE - HONEY

ICED CARAMEL GOODNESS

ESPRESSO - OAT MILK - HOUSE SALTED CARAMEL - COCONUT SYRUP

ICED CHOCOLATE COW

ESPRESSO - OAT MILK - COCONUT SYRUP - HERSHEY'S CHOCOLATE SYRUP

MULE-LESS

CRANBERRY JUICE - CLOUDY APPLE JUICE - GINGER SYRUP - FRESH LIME - BUNDABERG GINGER BEER

PATCH OF GRASS

CLOUDY APPLE JUICE - ELDERFLOWER SYRUP - FRESH MINT - FRESH CUCUMBER

WATERMELON BREEZE

CLOUDY APPLE JUICE - WATERMELON PUREE - FRESH LIME JUICE - FRESH MINT - BUNDABERG GINGER BEER

VIRGIN MOJITO

FRESH LIME - DEMERARA SUGAR - FRESH MINT CLOUDY APPLE JUICE - BUNDABERG GINGER BEER - ANGOSTURA BITTERS

**VEGAN OPTIONS
AVAILABLE**

Please note a 10% Service charge is applicable on Saturday & Sundays. 15% on Public holidays.