



AUVERS

DINE • ART • INSPIRED



breakfast and lunch

Auvers (Auvers-sur-Oise)

Auvers is a village in the northwestern suburbs of Paris, France. Famous painter Vincent van Gogh lived in this vibrant little town during the 19th century and he crafted many of his world-renowned paintings here.

Trading Daily:

Brunch 8am - 3pm Mon to Fri

9am - 3pm Sat & Sun

Dinner: 5pm - 9pm Mon to Sat

Happy Hours: 3pm - 5pm Thur to Sat

(10% Sundays surcharge and 15% holiday surcharge applied)

AUVERS

CAFE • ART • INSPIRED

MENU

Breakfast and lunch



Café

Coffee - High grade specialty coffee
Food - Café food with fine dining elements

Art

Everyone is an artist
Everything can be art

Inspired

We hope what we do will inspire everyone



tip!

(v) = Vegetarian

(gf) = Gluten Free

(df) = Dairy Free

(vo, gfo, dfo) = Optional

Please ask our friendly Staffs

Please check with our friendly staff for
more Gluten Free and Dairy Free options

Egg on Toast (v)(gfo)(dfo) \$14
Two Eggs (Runny Onsen / Fried / Scrambled / Poached) on Sourdough (White / Rye) / Gluten Free with Butter

Big Breaky (gfo) \$25
Sourdough (White / Rye) / Gluten Free Bread, Egg on your Choice, Sausage, Bacon Hash Brown, Herb & Garlic Mushroom, and Roasted Tomatoes

Auvers' Smashed Avocado (v)(df)(gfo) \$19
Smashed Avocado, Sweet Corn Miso & House Made Furikake on Toasted Sourdough

Corn & Zucchini Fritters (v) \$24
Corn Salsa, Nori Yoghurt, Smashed Avocado, Poached Egg, Alfalfa Sprout, Mixed Leaves, Togarashi

Auvers' Crab Omelette (gfo) \$26
With Cheese, Bonito Mayonnaise, and Bruschetta on a Toasted Croissant

Auvers' Egg Benedict (vo) \$24
Smoky Pulled Pork, Runny Onsen Eggs, Smoky Ponzu Hollandaise, Spinach, Corn Salsa, Pork Floss, Sesame Seed on a Toasted Croissant

Apple Crumble French Toast (v)(dessert) \$24
Brioche, Apple Ricotta, Lemon Curd, Berries, Black Sesame Ice Cream, topped with Chocolate Crumbles

Wagyu Noodle \$38
Grilled Yakiniku Wagyu, Handmade Egg Noodle, Creamy Konbu Sauce and Chilli Parmesan Crisp

Auvers' XO Molluscs Spaghetti (dfo) \$38
Squid Ink Spaghetti, Pipis, Typhoon Shelter Garlic Crumb, Sun Dried Tomatoes, Tobiko, White Fungus and XO Sauce

Pork Belly Rice Bowl (df) \$28
8 Hours Pork Belly Braised in Tonkatsu Broth, served with Rice, Charred Green, Runny Onsen Egg and Pork Crackling

Salmon and Watermelon Salad (vo) \$23
Smoked Salmon, Mixed Leaves, Goat Curd, Watermelon, Radish, Crispy Wonton Skin, Lemon Curd, Confit Cherry Tomatoes, and Roasted Sesame Dressing

Truffle Mushroom Risotto (v)(gfo)(dfo) \$30
with Runny Onsen Egg, Tempura Enoki, Cocktail Onion, Cherry Tomatoes, Edamame, and Truffle Oil

Salted Egg Fish and Chips (df) \$28
with Petite Salad and Tartare Sauce

Auvers' Pancake (v) \$26
Matcha Pancakes, Red Bean Paste, Premium Matcha Glaze, Sponge, and Raspberry Sorbet



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M E N U

Breakfast and lunch

Burgers

Bacon and Egg Roll (gfo)(dfo) \$16
Bacon, Fried Egg, Salad, and House Made Tomato Chutney on a Brioche Bun

Wagyu Beef Burger (gfo)(dfo) \$28
Wagyu Beef Patty 200gr, Salad, Tomatoes, Cheddar Cheese, Yakiniku Mayonnaise and Onion Jam on a Burger Bun with Chips

Chicken Karagee Burger (dfo) \$22
San Bei Chicken, Salad, Tomatoes, Konbu Mayonnaise on a Burger Bun with Chips

Prawn Katsu Sando \$24
Prawn Katsu, Brioche, Coleslaw, Tomatoes, Tobiko and Marie Rose Sauce



Kid's Menu (whole day) for aged 12 and under

Scramble Egg on a Brioche	15
Nuggets & Hash Browns	15
Kids Noodle & Parmesan	15
Sausage & Chips	15
Schnitzel & Chips	15

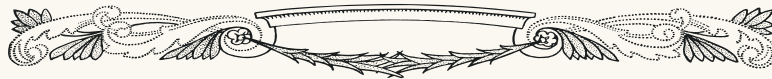
all kids meal come with one milkshake or juice on your choice, please ask our staff for the options.

Sundays Kids Eat Free promotion on going, T&C applied, please check in-store for more details.



Sides

Runny Onsen Egg	\$3
Poached Egg	\$3
Fried Egg	\$3
Scrambled Eggs (3)	\$7
Grilled Tomatoes	\$5
Avocado	\$5
Baby Spinach	\$5
Herb and Garlic Mushroom	\$7
Bacon	\$7
Sausage	\$6
Smoked Salmon	\$10
Hash Brown (3pcs)	\$10
Chips with Saffron Mayonnaise	\$10



coffee



White: (Auvers House Blend)

Cappuccino | Latte | Flat White | Mocha |
Hot Chocolate R 4.5/L 5.2
Macchiato | Piccolo 4
Magic 4.5

Black: (Auvers House Blend)

Long Black R 4.5/L 5.2
Espresso (Double Shot) 4

Filter: (Guest Roaster Single Origin)

Batch Brew R 5/L 6
Cold Brew 6

Extra 0.7 Soy Milk, Almond Milk, Oat Milk

Extra 0.5 Single Origin, Decaf, Extra Shot, Double
Ristretto



cold drinks

Iced Long Black R5/L6

Iced Latte | Iced Chocolate R6.5/L7.5

Iced Matcha Latte | Iced Chai Latte R6.5/L7.5

Iced Mocha | Iced Coffee R7.5/L8.5

Affogato (Double Shot) 7

Milk Shakes: 10

Waffle Chocolate | Lotus Caramel | Rose & Strawberry

Kids Shakes: 6

Chocolate | Vanilla | Strawberry

Refreshing Ice Tea: 8

Peach & Lemon | Lychee & Mints

Aurora Mocktail 9

Butterfly Pea Flower Tea, Lemon Juice, Lemonade and Grapefruit Cordial

Surfer's Paradise 9

Pinapple, Orange, Mango, Passionfruit, Banana, and Lemonade

Auvers Sangria 9

Apple, Cranberry, Blackcurrant, and Tonic Water

Coke / Coke Zero / Lemonade / Ginger Ale / Red Bull 5

Lemon, Lime & Bitters 7

Rabbit Hole Organic Tea 5

handcrafted tea made using Australian organic ingredients

Strawberry Skinny | Ginger Snap | Chamomile | Refresh-a-Mint

Breakfast Blend | Earl Grey

Jasmine Green Tea | Tropical Paradise Oolong Tea

tea

Auvers Signature

Special Lattes R 4.5/L 5.2

Matcha Latte (*Premium Single Origin Matcha from Japan*) |

Hojicha Latte (*Premium Hojicha from Japan*) |

Chai Latte | Golden Latte (*Tumeric*) |

Taro Latte | Black Sesame Latte

Sticky Chai 7.5

Prana Chai brewed with honey and soy milk

Fenjiu Ice Cream 8

made from premium Chinese traditional Bai liquor, topped with Salted Peanuts and rose petals (Alcohol contained)

Cafe is the key driver of our concept with three major elements: coffee, food and atmosphere.



@auverscafe

3.95 RECOMMANDE

07 24

BONNE QUALITÉ 5.90

07 25

CAFE • ART • INSPIRED

Tous les marchandises sont vendues prises dans nos magasins sans escompte et payables à Paris
 L'acceptation de règlement en nos traites n'opère ni novation, ni dérogation à cette clause
 attributive de juridiction.

--- please check our pastry cabinet for more amazing options ---



AUVERS

DINE • ART • INSPIRED

DINNER MENU

SHOP 4, 12 NICOLLE WALK HAYMARKET NSW 2000

*Open Monday - Sunday (Brunch)
and Monday - Saturday (dinner).*

FUSION TAPAS DELIGHT

Garlic Bread (2pcs)(v)
with Konbu Butter \$8

Corn & Zucchini Fritters (v)
Saffron Yoghurt Curd • Mix Leaves • Smoky Maple Syrup \$10

Mac & Cheese Croquette (5pcs)(v)
Konbu Sauce • Togarashi \$10

Mentaiko Snail
Bechamel • Cheese • Bread \$18

Oyster (3pcs)(gf,df)
Yuzu Mignonette • Salmon Roe \$16

Oyster Rockefeller (3pcs)
Smoky Ponzu Hollandaise • Typhoon Shelter Garlic Crumbs \$18

Salmon Gateau (3ea)
with Tartare Sauce \$16

Salted Egg Calamari (dfo)
Auvers's Salted Egg Seasoning • Lemon Curd \$18

Prawn Tacos (2pcs)
Avocado • Mix Salad • Salsa • Cocktail Mayo \$18

Lobster Gyoza (3pcs)
Jicama • Creamy XO Sauce \$21

XO Scallop (3pcs)
XO Sauce • Salmon Roe \$24

SIDE

Edamame \$6
Chips • Saffron Mayonnais \$10
Garden Salad • Sesame Dressing \$10
Char Broccolini • Typhoon Shelter Garlic Crumb \$10

Don't forget to check our display cabinet for more sweet delight options.

FUSION TAPAS DELIGHT

Chicken Wings (6pcs)

Spiced Lemon Sauce • Mix Leaves • Furikake • Cheese \$14

Duck Confit (dfo)

Pancake Wrap (5pcs) • Plum Sauce • Shallots • Cucumber \$32

Pork Belly Skewer (2pcs)

Spiced Dressing \$14

Beef Tartare (dfo,gfo)

Tartare Sauce • Chilli Cracker • Soy Cured Egg Yolk \$18

Beef Brisket Bao

Plum Mayonnaise • Lemon Aspen • Cucumber • Salad \$18

Shepherd's Rendang Pie

Southeast Asian Slow Cook Beef • Mushroom Jus • Mashed Potato • Garlic Crumb \$18

Wagyu Skewer (2pcs)(dfo)

Yakiniku Mayonnaise • Mushroom • Shallot \$22

MAIN

Grilled Barramundi (gf)

Smoked Mussels and Asparagus Salad • Citrus Beurre Blanc • Sago • Chives
• Broccolini • Horseradish Crème Fraiche • Chilli Oil \$32

Pairing suggestion: Church Road Chardonnay

Salmon Wellington

Baked Salmon • Laksa Foam • Nori Yoghurt • Spinach Crème Cheese \$33

Pairing suggestion: Church Road Chardonnay

Sousvide Sirloin Steak (250g)

Potato Croquette • Mushroom Jus • Tempura Nori Mushroom • Burn Celeriac Puree • Spinach \$38

Pairing suggestion: 2021 Calvez-Bobinet 'Hanami' Cabernet Franc

Salmond and Watermelon Salad (df)

Smoked Salmon • Mixed Leaves • Roasted Sesame Dressing • Goat Curd • Crispy Wonton Skin
• Watermelon • Radish • Confit Cherry Tomatoes • Lemon Curd • Roe \$24

Pairing suggestion: 2022 Maison Soleil Prosecco Glera

MAIN

Auvers' XO Molluscs Spaghetti (dfo)

Squid Ink Spaghetti • Pipis • White Fungus • Typhoon Shelter Garlic Crumb
• Sun Dried Tomatoes • Tobiko • XO Sauce \$38

Pairing suggestion: Young Henry Newtowner Pale Ale

Truffle Mushroom Risotto (v,dfo)

with Runny Onsen Egg • Cocktail Onion • Edamame • Truffle Oil
• Cherry Tomatoes • Tempura Enoki \$30

Pairing suggestion: 2020 The Grayling Pinot Noir

Wagyu Noodle

Grilled Yakiniku Wagyu • Handmade Egg Noodle • Creamy Konbu Sauce • Chilli Parmesan Crisp \$38

Pairing suggestion: 2021 Calvez-Bobinet 'Hanami' Cabernet Franc

Wagyu Beef Burger (dfo,gfo)

Wagyu Beef Patty 200g • Salad • Tomatoes • Cheddar Cheese • Yakiniku Mayonnaise
• Onion Jam • Burger Bun • Chips \$28

Pairing suggestion: Young Henry Newtowner Pale Ale

DESSERT

Auvers Pancake (v)

Matcha Pancake • Red Bean Paste • Premium Matcha Glaze • Raspberry Sorbet \$26

Pairing suggestion: Auvers Matcha Latte

Coconut Bread & Butter Pudding (v)

Coconut Anglaise Sauce • Berries • Black Sesame Ice Cream
• Chocolate Stick • Coconut Crumbles \$18

Pairing suggestion: 2022 Leeuwin Estate Art Series Riesling

Tea Brulee (v)

Sugar Crisp • Berries • Palm Sugar Boba \$16

Pairing suggestion: 2022 Das Juice Pink Pet Nat Pinot Gris

KIDS OPTIONS

Fish & Chips • Petite Salad • Tartare Sauce \$15

Nuggets & Hash Browns • Petite Salad • Kombu Sauce \$15

Kids Noodle • Green Peas • Parmesan \$15

Sausage & Chips • Petite Salad \$15

Schnitzel & Chips • Petite Salad \$15

All kid's meals come with one milkshake or juice on your choice. Please ask our staff for the options.

Sundays Kids Eat Free promotion on going. T&C applied. Please check in-store for more details.

Auvers takes all efforts to accommodate dietary needs, however we cannot guarantee allergen free.



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*Some people say that when god created Australia,
He left all the beautiful colors here*



@auverscafe



Drink
MENU



AUVERS

D I N E • A R T • I N S P I R E D

AUVERS-SUR-OISE is a village in the northwestern suburbs of Paris, France. Famous painter Vincent van Gogh lived in this vibrant little town during the 19th century and did many of his world-renowned paintings here.

DINE

To dine in Auvers with three key elements – Food, Beverage and Atmosphere.

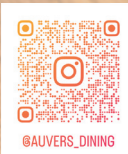
ART

We are influenced by ART every day of our lives, despite our various hobbies and interests. We believe ART is the shared expression of one's angels and demons, telling a story beyond words. This is why we choose to showcase artists from around the world in our venues, to share their stories with you.

INSPIRED

This word infinitely empowers us to do more, try more and create more. We believe that INSPIRATION is the cycle of innovation and without it, there is no progression in life. This is why we aim to INSPIRE our customers by sharing our knowledge and also the knowledge of other individuals. Auvers will be the home to various workshops to INSPIRE our customers to ultimately, INSPIRE others.

Signature COCKTAILS



@AUVERS_DINING

Explore our past, present, and coming soon on Instagram! Scan the QR code with your phone camera. No QR app required

SIGNATURE COCKTAILS

Coffee Aged Negroni – *Aromatic, Verdant and a hint of Rosemary* \$23
Coffee infused Campari, London dry gin, sweet vermouth

Kung Fu Panda – *Sweet and fruity taste with hints of Lychee notes* \$22
Fenjiu Bamboo, Lychee Liqueur, Lime, Coconut and mint

Alize illusion – *Refreshingly sweet, fruity, easy sipping* \$21
Alize, Midori, pineapple, lemonade

Matcha Martini – *Earthy, slightly sweet and creamy* \$23
Fenjiu Bamboo, Baileys, oat milk

Yuzu x Sakura – *Citrus, Floral, Refreshing* \$23
Sakura infused Roku gin, Cointreau, yuzu, lime, soda

China Amber – *Sweet-Juicy tart and refreshing* \$24
Fenjiu Red, sweet vermouth, plum, lemon, tonic water

Clover Gin fizz – *Soft, Creamy with Fruity sweet* \$24
London dry gin, raspberries, egg white, cream, rose petal ***(10 mins waiting time)**

MOCKTAILS

Aurora Mocktail \$9
Butterfly Pea Flower Tea, Lemon, Lemonade and Grapefruit Cordial

The Queen in Red \$9
Strawberry, Pomegranate, Passionfruit, Pineapple, Lemon Juice and Tonic Water

Surfer's Paradise \$9
Pineapple, Orange, Mango Syrup, Coconut Syrup, Lemon, Mint, and Tonic Water

Auvers Sangria \$9
Pineapple, Lychee, Passionfruit, Cranberry, Lemonade, Mint, and Apple

10% Sundays surcharge and 15% holidays surcharge may apply

Classic COCKTAILS



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CLASSIC COCKTAILS

Dry Martini \$21

London dry gin, Dry vermouth, lemon peel

Negroni \$22

London dry gin, Sweet Vermouth, Campari, orange peel

Pink Lady \$21

London dry gin, lemon, simple syrup, Pomegranate, egg white

Margarita \$19

Tequila, Cointreau, lime, sea salt

Auvers Sunrise \$19

Reposado tequila, watermelon, orange, lime, agave syrup

Manhattan \$22

Bourbon, Sweet Vermouth, Angostura bitter

Whiskey Sour \$19

Bourbon, lemon, simple syrup, egg white

Old Fashioned \$19

Bourbon, simple syrup, orange bitters

Mojito \$20

Bacardi, mints, limes, simple syrup

Daiquiri \$19

Bacardi, lime, simple syrup

Moscow Mule \$20

Vodka, lime, ginger beer

Espresso Martin \$20

Vodka, Kahlua, simple syrup, Auvers house espresso

Sidecar \$23

Cognac, Cointreau, lemon

Aperol Spritz \$18

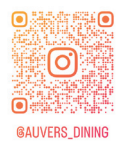
Aperol, Prosecco, sparkling water

Long Island Iced Tea \$22

Vodka, Gin, Tequila, White rum, Cointreau, lemon, coke

Beers

AND CIDER



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BEER & CIDER

Asahi (craft on tap) Japan \$14

Young Henry Newtowner NSW \$12

Young Henry Cider NSW \$11

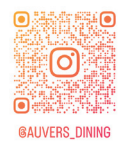
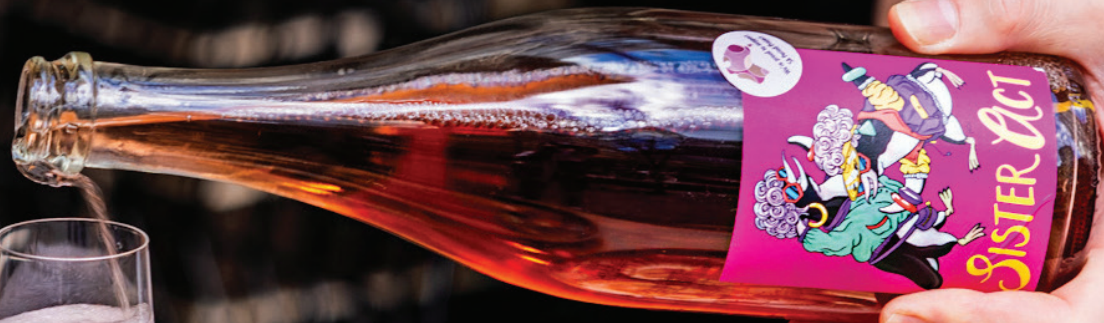
Snow Beer China \$10

Yulli's Brew Amanda Mandarin IPA NSW \$14

Stone & Wood Pacific Ale NSW \$13

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Wines



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SPARKLING WINES

2022 Maison Soleil Prosecco Glera Alpine Valleys VIC \$12/55

Wild ferment, long lees contact, dry, crisp and full of citrus flavours.
Perfect first drink. Unfiltered and unfinned petillant Naturel from Glera (Prosecco).
No added sulphur.

2022 Das Juice Pink Pet Nat Pinot Gris McLaren Vale SA \$13/60

Delightful and refreshing pink drink made from Pinot Gris and Tempranillo grapes grown in McLaren Vale. Red fruit and zesty citrus. Unfinned, unfiltered, no sulphur, certified organic. No added sulphur.

WHITE WINES

2022 Leeuwin Estate Art Series Riesling Margaret River WA \$15/73

It's crisp and focussed drinking with pure citrus and apple characters, dashes of soft spice and some lovely orange blossom lift.

Church Road Chardonnay Hawke's Bay New Zealand \$13/60

Aromas of roasted nuts, toasted brioche, subtle creaminess, and a hint of smoke. Supple & soft with gentle acidity for freshness.

2022 Good Intentions 'Ridiculously White' \$14/66

Semillon Mount Benson SA

Certified biodynamic Semillon with a sea breeze freshness and a pillowy texture. Sherbert-like acidity, peachy and lemony fruit flavours with savouriness to finish. Biodynamic, unfinned, unfiltered, minimal sulphur added.

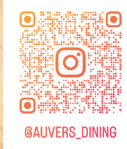
ROSE

2021 Das Juice Rose Tempranillo Blend McLaren Vale SA \$12/55

Tempranillo rosé made in a delicious, fresh and dry yet hearty style.
Think pomegranate and soft herbs. Delicious and intriguing, perfect for food!
Certified organic, unfinned and unfiltered. Minimal sulphur.

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Wines



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RED WINES

2020 The Grayling Pinot Noir Waipara NZ \$12/55

Aromas of black cherries and plum with savoury highlights, vibrant & supple due to a delicate tannin profile & fresh acidity.

2021 Calvez-Bobinet 'Hanami' Cabernet Franc Loire Valley FR \$16/78

Fruity and fragrant Cab Franc from Saumur-Champigny. Made in an easy drinking style, it smells like violets and fresh grape juice. Rustic, with bramble and blackberry; super soft and silky tannin. Organic, unfiltered, unfined, bottled young with minimal sulphur.

2021 Le Juice Fleurie Gamay Beaujolais FR \$15/73

100% Gamay from a small single site called 'La Cabane' on the hill of the famed 'La Madonne' in the high reaches of Fleurie, Beaujolais.

This is juicy and bright bojo with gamey length. Certified organic, unfined and unfiltered. Bottled young with minimal sulphur.

2022 Maison Soleil Shiraz McLaren Vale SA \$12/55

A modern interpretation of a classic South Australian grape, this is Certified organic McLaren Vale Shiraz made in a bright and fresh style for easy drinking. Certified organic, unfined and unfiltered. Minimal sulphur added.

ORANGE

**2022 Good Intentions 'Magnolia' Gewurztraminer \$15/73
Wrattonbully SA**

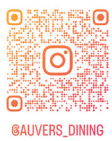
Skin contact Wratonbully Gewurztraminer from the limestone coast of South Australia. Exciting and aromatic; Lychee, rose water, apricots and spice with very moreish acidity.

Biodynamic, unfiltered, unfined, minimal sulphur added.

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Spinnits

SHOTS/ ON THE ROCKS/ MIXED



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VODKA

SKYY – San Francisco, USA **\$11**
BELVEDERE – Zyrardów, Poland **\$15**
ABSOLUT – Southern Sweden **\$10**

GIN

TANQUERAY DRY – London, England **\$12**
BOMBAY SAPPHIRE – Hampshire, England **\$12**
HENDRICK'S – Ayrshire, Scotland **\$14**
ROKU – Osaka, Japan **\$14**

WHISKY

CANADIAN CLUB – Ontario, Canada **\$12**
JOHNNIE WALKER RED LABEL – Kilmarnock, Scotland **\$11**
HIBIKI HARMONY – Osaka, Japan **\$28**

WHISKEY

JACK DANIEL'S – Tennessee, USA **\$12**
MAKER'S MARK BOURBON – Kentucky, USA **\$12**
BULLEIT BOURBON – Kentucky, USA **\$13**

TEQUILA

JOSE CUERVO SILVER – Jalisco, Mexico **\$12**
JOSE CUERVO REPOSADO – Jalisco, Mexico **\$13**
PATRON SILVER – Jalisco, Mexico **\$16**

RUM

BACARDI – Santiago de Cuba **\$11**
KRAKEN BLACK SPICED – Trinidad and Tobago, Caribbean **\$12**
BRIX SPICED RUM – Sydney, Australia **\$14**
HAVANA CLUB ANEJO 3 ANOS – Cárdenas, Cuba **\$13**
CAPTAIN MORGAN ORIGINAL SPICED GOLD – Jamaica, Caribbean **\$12**

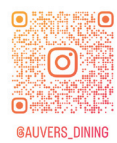
COGNAC

HENNESSY VS – Cognac, France **\$16**

LIQUEURS

MIDORI MELON – Japan **\$11**
ALIZE BLEU COGNAC – France **\$11**
AMARETTO ALMOND – Italy **\$11**
BAILEYS IRISH CREAM – Ireland **\$10**
KAHLUA COFFEE – Mexico **\$10**
FRANGELICO HAZELNUT – Italy **\$10**
COINTREAU ORANGE-FLAVOURED TRIPLE SEC – France **\$12**

Drinks



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COFFEE

White: (Auvers House Blend)

Cappuccino | Latte | Flat White | Mocha | Hot Chocolate \$4.5/\$5.2

Macchiato | Piccolo \$4

Magic \$4.5

Iced Latte | Iced Chocolate | Iced Matcha Latte | Iced Chai Latte \$6.5

Iced Mocha | Iced Coffee | Affogato (Double Shot) \$7

Black: (Auvers House Blend)

Long Black \$4.5/\$5.2

Espresso (Double Shots) \$4

Iced Long Black \$5

Filter: (Guest Roaster Single Origin)

Batch Brew \$5/\$6

Cold Brew \$6

Special Latte

Matcha / Hojicha / Taro / Black Sesame / Chai / Golden Turmeric \$4.5/\$5.2

Sticky Chai Prana Chai brewed with honey and soy milk \$7.5

Extra 0.7 Soy Milk, Almond Milk, Oat Milk

Extra 0.5 Single Origin, Decaf, Extra Shot, Double Ristretto

ORGANIC TEAS

Strawberry Skinny | Ginger Snap | Chamomile | Refresh-a-Mint | Earl Grey

Breakfast Blend | Jasmine Green Tea | Tropical Paradise Oolong Tea \$5

COLD PRESS JUICES

Apple / Orange / Watermelon/ Pineapple \$8

Great Barrier Reef \$8

Granny Smith Apple, Orange, Pineapple & Watermelon

Sydney Sunset \$8

Granny Smith apple, Pineapple & Berries Juice

SOFT DRINKS

Coke / Coke Zero / Lemonade / Ginger Ale \$5

Red Bull / Watermelon Red Bull

Lemon, Lime & Bitters \$7

Jug of Soft Drink \$13



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