

# DRINKS



8AM - 9PM

## • DRINKS

HOT

### BLACK

Espresso	2.6
Long Black	2.8
Drip Filter	3.2

*Light Roasted, Pale Colour, Milk  
Chocolate, Orange & Toffee Hints*

### COLD

Iced Long Black	2.8
Iced Latte	3.4

### WHITE

Macchiato	2.8
Flat White	3.4
Cappuccino	3.4
Latte	3.4
Piccolo	3

### TEAS & TISANES

*By Good & Proper Tea*

English Breakfast	2.8
Earl Grey	2.8
Hibiscus	2.8
Jade Tips	2.8
Wild Rooibos	2.8

### CHOCOLATE

*Coco deluxe*

Hot Chocolate	3.4
Mocha	3.6

### SPICE IT UP

Chai Latte	3.4
Matcha Latte	3.4
Beetroot Latte	3.4
Fresh Mint Infusion	2.8
Lemon, Ginger & Honey Infusion	2.8

## • JUICES •

OJ Freshly Squeezed	4.7
Green Immunity Booster Celery, Cucumber, Kale, Apple & Lime	5

Sunshine Coast Apple, Ginger, Carrot & Orange	5
Heart Beet Apple, Carrot, Ginger & Beetroot	5

## • SMOOTHIES

PBD Peanut Butter, Date, Banana, Milk & Cinnamon	5
Glory Spinach, Mango, Banana, Apple & Flax Seeds	5

Classic Berry Banana, Berry, Honey, Milk & Yoghurt	5
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## • SODAS •

House Lemonade	4
Lemon, Lime & Bitters	4
House Gingerade	4
Wild Rooibos & Orange Iced Tea	4
Fever Tree Tonic & Light Tonic	4

Elderflower Fizz	4
House Hibiscus, Lime, Mint	4
Coke / Diet Coke / Coke Zero	4
MOMO Kombucha Turmeric / Raspberry & Hibiscus	8

## • & CIDERS

BEER

Four Pure Lager (Vf)	6.5
Four Pure Pale Ale	6.5
Magic Rock Saucery Session IPA (GF)	6.5

Wild Card Queen of Diamonds IPA	6.5
Freestar 0% (Vf, GF)	6.5
Sassy Pear Cidre	7

*We use beer cans to help reduce our carbon footprint!*

## • TO SNACK ON

Toasted Banana Bread & Butter	4
Mini Brownie Bites	1.6

We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.