

Slump

Freshly Brewed Coffee

	Hot / Iced
Long Black	\$4 / \$5
Mocha	\$5 / \$6
Latte	\$5 / \$6
Cappuccino	\$5 / \$6
Affogato	\$7
Espresso (Single/Double)	\$3 / \$5

Caffeinated Tea

English Breakfast	\$6.90
Lemon Earl Grey	\$6.90
Earl Grey Lavender	\$6.90
Jasmine Green Tea	\$6.90

Decaffeinated Tea

Chamomile	\$6.90
Peppermint	\$6.90
Amaranth Rose	\$6.90

Canned Drinks

Coca Cola	\$3.90
Coca-Cola Zero	\$3.90
Sprite	\$3.90
Aquarius Isotonic	\$3.90
Green Tea	\$3.90
Lemon Tea	\$3.90
Pear Tea	\$3.90
A&W Root Beer	\$3.90
Ginger Ale	\$3.90
Tonic Water	\$3.90
Soda Water	\$3.90
<i>Make it a Float!</i>	+\$2
Vittel Mineral (330ml)	\$2.90
Perrier Sparkling (330ml)	\$3.90

Specials

Waterlemonade Watermelon, Lemon	\$6.90
Very Berry Blueberry, Raspberry, Strawberry, Pear	\$6.90
Tropical Treat Tropical Fruits, Coconut Milk	\$6.90
Chunky Monkey Banana, Chocolate	\$6.90
Thai Iced Tea Red Tea, Sweetened Evaporated Milk	\$6.90
Milo Godzilla Milo, Vanilla Ice Cream	\$7.90
Matcha Latte Japanese Matcha, Foamed Milk	\$7.90
Avocado Shake Avocado, Gula Melaka, Milk	\$7.90

Fresh Fruit Juices

Apple	\$5.90
Orange	\$5.90
Watermelon	\$5.90
Thai Coconut	\$5.90
Seasonal Mixed Fruits	\$5.90

Beer

Heineken Draught
50cl Pint \$9.90
3L Tower \$59.90 All Day
2 Towers \$99.90 All Day

Guinness Surger
52cl Pint 12 10
*Happy Hour
3pm - 7pm*

Tiger
33cl Bottle 7.50 6.50
Bucket of 5 35 30

Tiger Black & White
33cl Bottle
Bucket of 6

Sol
33cl Bottle 7.50 6.50
Bucket of 5 35 30

Hoegaarden
33cl Bottle 8 7
Bucket of 5 37 32

Corona
33cl Bottle 8 7
Bucket of 5 37 32

Kirin
33cl Bottle 8 7
Bucket of 5 37 32

Strongbow Apple Cider
33cl Bottle 8.50 7.50
Bucket of 5 39 35

Wines

House Pours

Red

Aires Andinos Cabernet Sauvignon, Argentina 10 9
Snowy Creek R Cab Merlot Shiraz, Australia 12/52 10

White

Aires Andinos Sauvignon Blanc, Argentina 10 9
Snowy Creek R Chardonnay Viognier, Australia 12/52 10

Moscato

Santa Ana Rincon Del Sol Moscato, Argentina 11 10
Gapsted Moscato 13/54 11

Red

Michel Torino Don David II Malbec
64

Cafayate, Argentina

*Balanced with sweet & soft tannins; hints of dried fruit & snuff
Combines beautifully with: Red Meat, Poultry*

Lake Chalice The Nest Marlborough Pinot Noir
72

Marlborough, New Zealand

*Award-winning; Spicy plum, cherry with hints of almond & mandarin zest
Light-medium bodied with a soft-full palate, well balanced acidity
Combines beautifully with: Barbecue Meat*

Dourthe N°1 Merlot - Cabernet Sauvignon Bordeaux
76

Bordeaux, France

*A classic - Simple blackcurrant & woody notes with a broad palate
Combines beautifully with: Red Meat, Grilled Meat*

White

Schild Estate Barossa Valley Unwooded Chardonnay
64

Barossa Valley, Australia

*Intense notes of white florals, ginger, ripe citrus, white peach & tropical fruits
Combines beautifully with: Rich & creamy Fish, Pasta, Salad, Curry*

Lake Chalice Marlborough Riesling
74

Marlborough, New Zealand

*Intense lifted aromas of lime, honeysuckle & apricot with smooth, pleasant finish
Combines beautifully with: Fish, White Meat, Spiced Cuisine*

Rosé

Clot d'Encis Rosat, 2016
68

Terra Alta, Spain

*Award-winning; Intense pink in colour with an extremely varietal aroma, fruity & full-bodied taste
Combines beautifully with: Salad, Seafood, Tomato-based Pastas*

Popsicle Cocktails

Summer Sangria Fresh Fruits, Red Wine	11.90
Mojojojo Chocolate Milk, Banana, Coconut Rum	11.90
Forbidden Fruit Apple, Tequila	11.90
Berrito Mixed Berries, Pear, Citrus, White Rum	11.90
Malibu Sunset Pineapple, Citrus, Passionfruit, Coconut Rum	11.90
Rampage Ginger Ale, Dark Rum, Lemon	11.90
Cranky Cranberry, Kiwi, Gin	11.90
Insomnia Espresso, Coffee liqueur, Milk	11.90

Liquors

<i>Gin</i>	
Gordon's Dry	9
Bombay Sapphire	10
Hendrick's	12
<i>Vodka</i>	
Three Sixty	9
Grey Goose	10
<i>Rum</i>	
Barcardi Superior White	9
Captain Morgan Dark	9
<i>Tequila</i>	
Jose Ceurvo	9
Patron Silver	11
<i>Cognac</i>	
St Remy VSOP	9
Martell VSOP	11
<i>Whiskey</i>	
Ballantines Finest	8
Glenfiddich 12Y Single Malt	10
<i>Bourbon</i>	
Jim Beam	9
Jack Daniel No.7	10

