

COFFEE BAR

COFFEE

white	4.9/5.5
black	4.9/5.5
mocha	5.5/6.0
decaf	5.5/6.0
hot chocolate	5.5/6.0
+soy/almond/oat/LF	+0.70

TEA (tea-drop)

English breakfast, Earl Grey	
Honeydew green	5.8
Lemongrass & ginger, peppermint	
Chai tea, golden tea	5.8

FOOLS SPECIAL

Chai of Fools	6.8
Golden turmeric latte	6.8
+soy/almond/oat/LF	1.0

MILK BAR

Fruit smoothies

sweet mango/spiced banana/ mixed berry or green smoothie +high protein powder +1.0	8.8
--	-----

Shakes house made syrup

chocolate, strawberry, vanilla, salted caramel	7.5
---	-----

Iced coffee/iced chocolate	7.5
Iced golden latte/iced chai	8.8
+soy/almond/oat/LF	1.00

iced latte	5.8
Kids milk shakes	5.8

JUICE BAR

Freshly squeezed juice:

<u>Amber:</u> ginger, turmeric, orange, carrot	9.5
---	-----

<u>Red:</u> beetroot, carrot, celery, apple, ginger	9.5
--	-----

<u>Green:</u> apple, celery, cucumber, kale, lemon	9.5
---	-----

Just OJ	8.8
Just apple	8.8

WINE

red

Pinot Noir

Stoney Range 2019 11.5/45
cherries, black plum, spices:
Waipara Valley NZ

Shiraz

Devlin's Mount 2017 11.5/45
Smooth fresh berries: Byrne Vineyards SA

Cabernet Sauvignon

Raul Joffe 2014 10.5/42
mature, full body, delicate spices, oak:
Uco Valley

white

Sauvignon Blanc

Arowhana 2018 11.5/45
fresh green herbs, nectarine:
Marlborough NZ

Chardonnay

Molly's Cradle 2019 11.5/45
peach, orange blossom, oak:
Tumbarumba NSW

Rosé

Cabernet Franc Rosé

La Planchelière 12/48
Fragrant red apple, potpourri, jasmine tea
aromas

bubbles

Yarra Burn Premium Cuvée Brut 12/48

citrus zest and wild honey, finishing crisp, dry
and refreshing
Yarra Vally vic.

Sparkling Rosé

Fleurs De Prairie 12/48
floral, strawberries, red cherries.
Provence, France

BEER

Kingfisher premium Larger

12.0
pale golden: grassy hops 5%:
India

Stone & Wood Pacific Ale

12.0
Blonde: passionfruit, tropical fruit, light
bitterness: 4.4%
Byron Bay NSW

Little Creatures Pale Ale

12.0
Hops, citrus, grapefruit 5.2%
WA

Furphy Refreshing Ale

12.0
crisp balanced, refreshing 4.4%