

DRINKS



8AM – 9PM

• DRINKS

HOT

BLACK

Espresso	2.6
Long Black	2.8
Drip Filter	3.2

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

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	Sunshine Coast	5
Green Immunity Booster	5	Heart Beet	5

• SMOOTHIES

PBD	5	Classic Berry	5
Peanut Butter, Date, Banana, Milk, Cinnamon		Banana, Berry, Honey, Milk, Yoghurt	
Glory	5		
Spinach, Mango, Honey, Milk, Yoghurt			

• SODAS

House Lemonade	4	Elderflower Fizz	4
Lemon, Lime & Bitters	4	House Hibiscus, Lime, Mint	4
House Gingerade	4	Coke / Diet Coke	3.5
Wild Rooibos & Orange Iced Tea	4	Real Kombucha, Dry Dragon	5

• & CIDERS

BEER

Four Pure Lager (Vf)	5	Wild Card Queen of Diamonds IPA	5.5
Four Pure Pale Ale	5.5	Freestar 0% (Vf, GF)	5.5
Magic Rock Saucery Session IPA (GF)	6	Sassy Pear Cidre	5.5

We use beer cans to help reduce our carbon footprint!

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 14% will be added to your bill, all of which is shared between the team.