



coffee by the grounds

espresso, latte, flat white, macchiato
\$3.50 small \$4.50 large
soy or decaf or extra shot 0.50c extra
baby cino \$1.00
hot chocolate \$3.50
milkshake: chocolate or vanilla \$7.00

freshly squeezed carrot or orange juice \$6.00

homemade lemonade \$4.50

apple, orange or pineapple juice \$4.50

coca cola, diet coke or lemonade \$3.50

mocktails \$9

pomegranate virgin mojito
pear and elderflower spritzer
mango and date crush

strawberry rosewater fizz
pink grapefruit and basil soda
lemongrass, mint and apple iced tea

s.pellegrino natural sparkling mineral water (500ml) \$6.00

acqua panna natural still mineral water (500ml) \$6.00

tea from tea craft \$4.50 per pot

assam - this is a single estate option for lovers of English breakfast tea. Notes of dark chocolate and malt. Smooth on its own or enjoy the velvety texture with milk on a longer steep.

earl grey blueflower - oils extracted from the bergamot fruit is infused with this ceylon orange pekoe black tea. Blue cornflowers adds a dash of luxury. Garnish with a slice of citrus and a hint of raw sugar.

dragon well - a single estate hand-pressed and fired green tea from thousand island lake. Its signature spear-like leaves gives off an inviting nutty and roast corn aroma.

silver jasmine - a fragrant green tea option. Highly prized white tipped green tea is laid over racks of jasmine blossoms that is refreshed three times for a thoroughly scented leaf.

moroccan mint - ideal as an after-meal digestif, this classic blend of gunpowder green tea and organic mint is traditionally enjoyed with honey and fresh mint sprigs.

warm spice - a colourful blend of spices such as cardamom, cinnamon, basil and pink peppercorns, playing to an organic rooibos and dried orange peel base. Ideal for middle eastern dishes as it mellows the spicy yet pairs superbly with decadent, richer dishes.

egyptian rose - hibiscus, whole rose buds and rose petals are blended over a light tea base to offer an intensely aromatic magenta brew. Adding honey will turn this into a liquid turkish delight.

masala chai - full-flavoured spices of cardamom, cinnamon, ginger, nutmeg, black pepper, star anise are blended with a robust Assam tea base. Ideally steeped in half milk and adding honey will make the spices come alive.

heal - organic lemongrass, ginger, calendula and a smattering of mint and fennel seeds form this rejuvenating herbal concoction. Strong citrus notes.

10% surcharge will apply on public holidays