



**HARRINGTONS**  
bar + grill

**Tuesday – Friday**

Lunch from 11.30am    Dinner from 6pm

**Saturday**

Lunch from 11.30am    Dinner from 6.00pm

**Sunday**

Breakfast from 9.00am    Lunch from 11.30am

We ask you to please advise our staff if you have  
any allergies or dietary requirements.

(GF) indicates Gluten Free

(V) indicates Vegetarian

## MENU ADDITIONS

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### ***Delhi Fish— Entrée \$ 19***

*Blue eye cod marinated for twenty four hours in North Indian spices served with mint chutney, carrot & a cucumber salad*

### ***Crispy Duck Ravioli—Entrée \$17***

*Crispy Duck, Ginger and Star Anise Ravioli. Served with Hoi Sin Sauce, Green Apple Julienne and a Crunchy*

*Shallot and Micro Herb Salad in Palm Sugar Vinaigrette.*

### ***Lamb Rack— Main \$37***

*Lamb Rack pan roasted to your liking served with Moroccan spiced cous cous, Seasonal greens & Red wine jus*

### ***Fig & Pistachio Salad- \$18***

*Fresh fig served with mixed leaf salad, pistachio, mandarin segment, feta cheese, caramelized fig and balsamic vinaigrette*

### ***Macadamia Tart— Dessert \$15***

*Macadamia tart served with mixed berry coulis, boysenberry ice- cream and fresh mint*



## **BREADS**

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*Baked Sourdough with Extra Virgin Olive Oil and Balsamic Reduction (V)*

\$8

*Garlic Turkish Bread (V)*

\$7

*Herbed Turkish Bread (V)*

\$7

*Parmesan Turkish Bread (V)*

\$7

*Bruschetta (V)*

\$10

## **SALADS**

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*Garden Salad, with Chardonnay Vinaigrette (GF) (V)*

\$12

*Rocket, Pear and Parmesan Salad with White Balsamic Vinaigrette (GF) (V)*

\$14

*Greek Salad, with Balsamic Vinaigrette (GF) (V)*

\$16

*Caesar Salad, with Bacon, Crispy Turkish Bread and Traditional Dressing*

\$15

*Spicy Pumpkin, Grated Haloumi and Organic Quinoa Salad with Cabernet Sauvignon Vinaigrette (GF) (V)*

\$15

*Green Bean, Strawberry, Pistachio and Persian Fetta Salad with Raspberry Vinaigrette (GF) (V)*

\$17

*All Salads can be Served with Chicken, Smoked Salmon or Haloumi. Add \$5*



## **ENTRÉES**

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### **Seafood Plate (GF)**

*A Combination of Hot and Cold Premium Fresh Seafood*

*Natural Oysters*

*Fresh Tiger Prawns*

*Tasmanian Smoked Salmon*

*Salt and Pepper Calamari*

*Served with Lemon and Black Aioli*

*\$27.5*

### **Marinated Pork Belly**

*Slow cooked Pork Belly. Served with caramelised pineapple, ginger gel & pork crackling*

*\$15*

### **Garlic Prawns (GF)**

*A Generous Serving of Garlic Marinated Prawns, Sautéed and Finished in a Garlic and White Wine Cream Sauce.*

*\$18*

### **Salt and Pepper Calamari (GF)**

*A Traditional Favourite. Freshly fried calamari served with crispy kale, black aioli and a fresh lemon wedge*

*\$17*

### **Sea Scallops (GF)**

*Pan Seared Canadian Clearwater Scallops Served on piperade with compressed green apples & micro herbs*

*\$19*

*All Pasta Dishes are also Available as an Entree.*



## **PASTA**

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### **Spicy Chicken Fettuccine**

*Sauteed Smoked Bacon, Chicken Breast and Baby English Spinach. Served with Tomato, Basil and Garlic Infused Fettuccine, all Tossed Through a Garlic and White Wine Sauce Spiked with Chilli Flakes and Topped with Shaved Parmesan.*

*Entree \$16.5      Main \$25*

### **Spanish Style Linguine**

*Sauteed Rodriguez Chorizo, Garlic Prawns, Calamari and Hickory Smoked Semi Dried Tomatoes. Served with Mixed Herb Linguine, all Tossed Through a Fresh Napolitana Sauce, with Flat Leaf Parsley and Shell Fish Foam.*

*Entree \$18.5      Main \$27*

### **Vegetarian Ravioli (V)**

*Roasted Beetroot, Ricotta and Marjoram Ravioli, Served with Roasted Spanish Onion, Butternut Pumpkin, Persian Fetta, Baby Peas, Cresses and Cauliflower Veloute.*

*Entree \$17.5      Main \$27*

### **Lamb Ravioli**

*Lamb Leg, Tomato, Garlic and Rosemary Ravioli, Served with a Creamy Tomato and Basil Sauce, Sauvignon Foam, Shaved Parmesan, Salsa Verde and Toasted Coarse Breadcrumbs.*

*Entree \$17.5      Main \$27*

*Gluten Free Penne is Available on Request*



## GRILL

At Harringtons we pride ourselves on serving only the highest grade produce. All our steaks are from premium Riverine cattle and are aged for at least 6 weeks, using a mix of traditional dry ageing and modern wet ageing processes to enhance flavour and tenderness. Dry aging of steak is a finely boned time-honoured process used to age beef. It involves the beef being dry aged in a strict climate controlled environment for at least 6 weeks. This process produces beef that is extremely tender and imparts a more intense flavour.

### *How would you prefer your steak?*

<b>Blue</b>	Sealed on the outside while steak is at room temperature.
<b>Rare</b>	Cooked for approximately two minutes on each side, still very bloody
<b>Medium Rare</b>	Maintains a medium red strip in the centre with grey edges.
<b>Medium</b>	Predominantly grey with a pink centre.
<b>Medium Well</b>	Grey from edge to edge with slight pink centre.
<b>Well Done</b>	Very firm with little juice, grey throughout.

### **Rib Eye Steak, on the bone (500g) \$48**

*Dry Aged, Grain Fed, Prime Rib Steak. Full of Flavour, this is Our Signature Steak.*

### **New York Steak, on the bone (400g) \$38**

*Pasture Fed, Prime Steak. One of Our Most Popular Cuts with a Tender Yet Firm Texture and Full of Flavour.*

### **Rump Steak (350g) \$27**

*Grain Fed, 100% Certified Angus Prime Steak. A Leaner Cut with a Great Flavour. This is a Traditional Favourite.*

### **Eye Fillet Steak (250g) \$37**

*Pasture Fed, Prime Fillet Steak. A Classic Lean and Tender Steak.*

### **Rump Steak and ½ Rack of Pork Ribs \$49**

*300g Grain Fed, Prime Steak, Served with a ½ Rack of Tender Pork Ribs, Basted with our Signature Smokey Barbeque Sauce.*

### **Pork Ribs ½ Rack \$34 Full Rack \$48**

*Classic Rack of Pork Ribs Basted with our Signature Smokey Barbeque Sauce.*

*All our Grill Meals are Served with **Steamed Vegetables** and Your Choice of Either **Chips or Baked Potato.***

*All Steaks are Served with Your Choice of **Mushroom, Garlic, Pepper, Diane Sauces or Red Wine Jus.***

*All of the Grill Meals are Gluten Free, if Served Without Chips or Mushroom, Pepper or Diane Sauce.*

*(Gluten Free Fries are Available upon Request)*



## *SIDES*



*Steamed Vegetables with Flaked Almonds (GF) (V)*

*\$9*

*Beer Battered Chips with Roasted Garlic Aioli (V)*

*\$7.5*

*Sweet Potato Fries with Ranch Dressing (GF) (V)*

*\$8.5*

*Seasoned Wedges with Sweet Chilli and Sour Cream (V)*

*\$9*

*Garlic Sautéed Mushrooms (GF) (V)*

*\$14.5*



## MAINS

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### **Harrington Burger with Chips**

*Our Signature Burger with a Flame Grilled 150g Prime Dry Aged Beef Pattie, Served with Our Special BBQ Sauce, Mixed Lettuce, Tomato, Beetroot, Caramelised Balsamic Onion Jam and Aged Cheddar on Toasted Brioche Bun.*

\$17

### **Veggie Burger with Chips (V)**

*Japanese Crumbed Couscous, Chickpea and Herb Pattie, Served with Our House Made Roasted Garlic Aioli, Mixed Lettuce, Tomato, Beetroot and Aged Cheddar on Toasted Brioche Bun.*

\$16

### **Harrington Steak Roll with Chips**

*150g of Succulent Flame Grilled, Grain Fed Scotch Fillet. Served with Our House Made Roasted Garlic Aioli, Mixed Lettuce, Tomato, Beetroot, Carrot Julienne, Swiss Cheese and Caramelised Balsamic Onion Jam on Toasted Chianti Roll.*

\$21

### **Grilled Chicken Burger with Chips**

*150g Char Grilled Lemon, Garlic and Rosemary Marinated Chicken Breast Fillet. Served with Mixed Lettuce, Tomato, Carrot Julienne, Swiss Cheese and Peri Peri Lime Mayonnaise on Toasted Brioche Bun.*

\$18

### **Free Range Chicken Schnitzel**

*Two Fillets of Free Range Chicken Breast in Japanese Bread Crumbs, Served with Steamed Vegetables, Chips, a Lemon Wedge and Your Choice of Sauce.*

\$24

### **Beer Battered Fish & Chips**

*Freshly Battered Deep Sea Perch Fillets with Chips, Cooked to Order. Served with Lemon and Tartare Sauce.*

\$24





## MAINS

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### **Cone Bay Barramundi** (GF)

*Fresh Fillet of Premium Salt Water Barramundi from Cone Bay, W.A. Pan Roasted and Served with Spiced Carrot Puree, Confit Cherry Tomatoes, Steamed Asparagus, Garlic Potatoes and Shellfish Foam.*

§36

### **Ambassador Lamb Shoulder** (GF)

*Tender Lamb Shoulder from Gippsland VIC., Marinated in Garlic, Lemon and Oregano, Slow Roasted on the Bone for 4 Hours. Served with Confit Cherry Tomatoes, Seasonal Greens, Herb Buttered Baby Potatoes and Lamb Jus.*

§34

### **Kurobuta Pork Cutlet** (GF)

*Black Berkshire Double Pork Cutlet Marinated with Lemon Zest, Rosemary, Garlic and Olive Oil. Char Grilled and Roasted. Served with Pomme Potatoes, Sauteed Wombok, Smoked Bacon, Baby Green Peas, Toffee Apple Puree and a Splash of White Wine Glace.*

§34

### **La Ionica Chicken Breast** (GF)

*Sous-vide cooked Chicken breast stuffed with fresh Mango & crushed pistachio amongst roasted pumpkin, steamed asparagus & pink peppercorn port jus*

§31

### **Tasmanian Salmon**

*Crispy Skinned Salmon Fillet, Pan Roasted to Your Liking. Served with Roasted sweet potato Carpaccio, heirloom carrots, confit cherry tomatoes, caper gribiche & lime foam*

§34



## DESSERT

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### **Harrington Affogato Mocha**

*Scoops of Premium Vanilla Bean Ice Cream in a Brandy Balloon. Served with Belgian Chocolate Sauce, Pistachio Biscotti, a Shot of Espresso and Your Choice of either Baileys or Frangelico liqueur.*

*(Gluten Free without the biscotti)*

\$15

### **Buttermilk Panna Cotta (GF)**

*Creamy Buttermilk Panna Cotta Surrounded by a Basil Infused Strawberry Jelly. Served Floating in Fresh Lime Syrup with Diced Strawberries, Green Apple and Shredded Spearmint.*

\$15

### **Sticky Date Pudding**

*Rich House Made Sticky Date Pudding Topped with Freshly Sliced Banana. Served with Chocolate Sauce, Butterscotch Sauce, Vanilla Mascarpone Cream and Brandy Snap Crunch.*

\$15

### **Death By Chocolate**

*Decadent Belgian dark and milk chocolate mousse with chocolate soil, chocolate tuile, almond brittle, orange blossom jelly, soft white chocolate cream & white praline ice-cream*

\$15

### **Strawberry & Pistachio Sponge**

*Fresh strawberry house made mini Sponge served with pistachio crumbs, raspberry gel, soft meringue & Green tea ice-cream*

\$15

### **Fromage for 2**

*Chef's Selection of 4 Quality Boutique Cheeses Served with Apple Gem, Date and Walnut Slice, Dried Fruit and Lavosh Crisp Bread.*

\$30





HARRINGTONS

bar + grill

# Beverage Menu

## *Classic Cocktails*

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### **OUR SIGNATURE COCKTAIL.**

#### **Harrington's Kamikaze**

*Our house invented recipe. A wild orange & mango mixture of Suntory Mango liqueur, sky blue vodka, lemonade & a dash of fresh Orange Juice. Poured over ice, served with tangy orange zest & orange wheel.*

**Thirteen.**

#### **Raspberry & Lemon Smash**

*A Lemony Delight. A delectable Combination of Z Limoncello, Vok Triple sec & Raspberry coulis. Shaken over ice & served with fresh lemon.*

**Twelve.**

#### **Long Island Iced Tea**

*An Old Classic. Poured over ice. Triple sec, Bacardi white rum, Beefeater Gin, Sky Blue Vodka, Tequila & lime juice topped with Schweppes Pepsi. Garnished with a lemon wedge.*

**Fifteen.**

#### **Fruit Tingle**

*The Ultimate Fruity classic. A delightful mixture of Sky Blue Vodka, Philibert Routin Raspberry Grenadine & Blue Curacao. Poured over ice.*

**Twelve.**

#### **Cosmopolitan**

*Sex & the City style. An affectionate mixture of Sky Blue vodka, Vok triple sec & Cranberry juice. Finished with a dash of fresh lime juice. Shaken with ice.*

**Twelve.**

#### **Margarita**

*That Mexican Feel. A sassy combination of Coyote Tequila, Orange Cointreau & Fresh lime juice. Shaken over ice & rimmed with salt flakes & a fresh lime.*

**Twelve.**

#### **Melon Bliss**

*Summer approaches. A summery combination of Malibu coconut rum, Midori Melon Liqueur & Blue Curacao. Poured over ice.*

**Twelve.**

*Why Not try Melon Bliss frozen - Add \$2*

*Why not share Melon Bliss for two in a jug - Add \$4*

## *Frozen Delights*

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### **Chocolate Dream**

*A Chocolate lovers Fantasy. A delicious mix of Baileys, Kahlua & Mozart Dark Chocolate Liqueur. Blended with Vanilla bean ice cream & served with a swirl of rich chocolate syrup.*

**Fifteen.**

### **Strawberry & Basil Daiquiri**

*A twist on an old favorite. A light combination of sweet strawberry liqueur, Bacardi white rum, fresh strawberries & a hint of basil. Blended with ice.*

**Fifteen.**

### **Melon Bliss**

*Summer approaches. A summery combination of Malibu coconut rum, Midori Melon Liqueur & Blue Curacao. Blended with ice.*

**Fifteen.**

## *Cocktail Mini's*

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*Try one of our delicious Mini Range cocktails. Smaller but pack a real punch.*

### **Mini Melon**

*A quirky mixture of Marie Brizard Watermelon Liqueur, Sky Blue Vodka, Blue Curacao & a dash of Pineapple Juice. Served in a funky jagged martini glass with a side of Fresh*

*Watermelon.*

**Eight.**

### **Petit Pine**

*A Funky Mixture of Sky Blue Vodka, Philibert Routin Raspberry Grenadine & a dash of Pineapple juice. Served in a funky Jagged martini glass with a side of fresh Pineapple.*

**Eight.**

### **Micro Mocha**

*For the unique Coffee lover. A cold twist on the original mocha with a combination of premium espresso coffee, Mozart dark chocolate liqueur & a hint of Milk Chocolate syrup.*

**Eight.**

## *Cocktail Jugs*



*Don't want a cocktail all to yourself? Why not share with friends. Choose from our yummy & summery range of cocktail jugs. Whether its just the two of you or a little more, we can cater for all....*

*Go on, Try one.*

### ***Pimms Cooler***

*A playful mixture of Original no. 1 Pimms, Jin Gin, Ginger ale & a dash of lemonade. Served amongst fresh lemon, Cucumber, Mint & strawberries. Poured over ice.*

***For the two - Sixteen***

***Double for four - Thirty***

### ***Lychee Lover***

*Take me back to that tropical island. A sweet combination of Paraiso Lychee Liqueur, Absolut Citron vodka, & Marie Brizard Watermelon Liqueur, topped with fresh apple juice. Served amongst fresh lychee & apple slices. Poured over ice.*

***For the two - Sixteen***

***Double for four - Thirty***

### ***Blue Lagoon***

*Very Original. A mixture of Sky Blue vodka, Malibu White Rum & Blue Curacao. Served amongst fresh lemon and strawberry pieces.*

***For the two - Sixteen***

***Double for four - Thirty***

### ***Watermelon Crush***

*A Delicious combination of Fresh watermelon pieces, Fresh Cream, Brizard Watermelon liqueur, Sky Blue Vodka, Malibu Rum & a hint of Lime. Blended with ice and served with Fresh mint garnish.*

***For the two - Sixteen***

***Double for four - Thirty***

# Red Wine



<b>Merlot</b>	<b>G.</b>	<b>B.</b>	<b>Shiraz</b>	<b>G.</b>	<b>B.</b>
Lindemans Bin 40 ~ South Eastern Aust.	5.5	21	Lindemans Bin 50 ~ South Eastern Aust.	5.5	21
Matua 'Head of the Family' ~ Hawkes Bay NZ	8	30	The Drives Shiraz ~ VIC	9	40
			Henschke Henry's Seven ~ Barossa SA		55
			Pepperjack ~ Barossa SA		34
<b>Cabernet Sauvignon</b>	<b>G.</b>	<b>B.</b>	Helens Hill Syrah ~ Yarra Valley VIC		49
Lindemans Bin 45 ~ South Eastern Aust.	5.5	21	Stony Peak Cabernet ~ VIC		20
Rosemount Estate ~ McLaren Vale		32	Maglieri Shiraz ~ Mc Claren Vale		55
Penfolds Bin 407 10 ~ Barossa SA		105	Wolfblass Bilyara ~ South Aust.		25
Penfolds Bin 407 11 ~ Barossa SA		85	Penfolds Bin 128 Kalima 2012 ~ Barossa SA		69
			Penfolds St Henri 2007 ~ Barossa SA		100
			Penfolds St Henri 1998 ~ Barossa SA		250
<b>Pinot Noir</b>	<b>G.</b>	<b>B.</b>	Penfolds Kalimna Bin 28 2011 ~ Barossa SA		40
Ingram Road ~ Yarra Valley VIC	8	39			
Helens Hill ~ Yarra Valley VIC		58			
			<b>Red Blends</b>	<b>G.</b>	<b>B.</b>
<b>Preservative Free</b>	<b>G.</b>	<b>B.</b>	Torbreck 'The Steading' Grenache Shiraz ~ Barossa		50
Happs Mediterranean ~ Margaret River		35	Penfolds Bin 389 Cab 09 ~ Barossa		110
			Penfolds Bin 389 Cab 2011 ~ Barossa		85
<b>Premium Italian</b>	<b>G.</b>	<b>B.</b>			
Michelle Chiarlo Le Coste Dolcetto 2005 ~ Italy		85			
Romitorio Ruffino 2003 ~ Italy		90			



# White Wine

<b>Sauvignon Blanc</b>	<b>G.</b>	<b>B.</b>	<b>Sparkling</b>	<b>G.</b>	<b>B.</b>
<i>Upside Down ~ Marlborough NZ</i>	6.5	28	<i>Rothbury Estate</i>	6.5	23
<i>Secret Stone ~ Wairau Valley NZ</i>		33	<i>Yellowglen "Pink" Piccolo (200ml)</i>		7
			<i>Yellowglen "Yellow"</i>		24
<b>Semillon</b>	<b>G.</b>	<b>B.</b>	<b>Moscato</b>	<b>G.</b>	<b>B.</b>
<i>Valley of The Giants ~ WA</i>		24	<i>Juliet Moscato</i>	6	23
			<i>Bella Pink Sparkling</i>	7	28
<b>Chardonnay</b>	<b>G.</b>	<b>B.</b>	<b>Gewurztraminer</b>	<b>G.</b>	<b>B.</b>
<i>Lindemans Bin 65 Chardonnay ~ SA</i>	5.5	21	<i>Konrad 2009 ~ Marlborough NZ</i>		40
<i>Helens Hill ~ Yarra Valley VIC</i>	8	40			
<i>Ingram Rd ~ Yarra Valley VIC</i>	7	34	<b>Shiraz Riesling</b>	<b>G.</b>	<b>B.</b>
<i>Xanadu Chardonnay 2005 ~ Margaret River</i>		37	<i>Wolfblass Verae ~ South Aust.</i>		29
<b>Pinot Grigio</b>	<b>G.</b>	<b>B.</b>			
<i>Cape Schanck T'Gallant ~ VIC</i>	7	30			
<i>Ingram Road ~ Yarra Valley VIC</i>	9	40			
<b>Riesling</b>	<b>G.</b>	<b>B.</b>			
<i>Leo Burling Riesling ~ Great Southern WA</i>	7	32			



## ROSE, BRANDY, DESSERT & FORTIFIED WINES



<b>Rosé</b>		<b>Glass</b>	<b>Bottle</b>
<i>Lindemans</i>	<i>SA</i>	5.5	21

<b>Brandy &amp; Cognac</b>	<b>Glass</b>
<i>VSOP Chatelle Napoleon</i>	6.5
<i>Dom Benedictine Cognac</i>	8.5
<i>Grand Marnier Cognac</i>	8
<i>VSOP Hennessy</i>	14

<b>Dessert Wine</b>	<b>Bottle.</b>
<i>Castle Rock Muscat</i>	30
<i>Konrad Sigrun Noble two</i>	65

<b>Fortified Wines</b>	<b>Glass</b>
<i>Galway Pipe</i>	6
<i>Penfold Grand Father</i>	10.5



## ***BEERS & SPIRITS***



### ***Bottle Beer***

<i>Crown Lager</i>	8
<i>Corona</i>	8.5
<i>Heineken</i>	8
<i>Toobeys New</i>	6
<i>Toobeys Old</i>	6
<i>Hahn Premium Light</i>	6
<i>Hahn Super Dry</i>	7.5

### ***Beer on Tap***

	<i><b>275ml</b></i>	<i><b>385ml</b></i>
<i>Cascade Light</i>	4	5
<i>Carlton Draught</i>	4.5	5.5
<i>VB</i>	4.5	5.5
<i>Pure Blonde</i>	4.75	5.75
<i>Bulmers Original Cider</i>		6.75

### ***Spirits***

#### ***Vodka***

<i>Sky Blue Vodka</i>	7
<i>Grey Goose</i>	10

#### ***Rum***

<i>Bacardi</i>	6.5
<i>Bundaberg</i>	6.5
<i>Cougar Dark</i>	6

#### ***Bourbon***

<i>Jim Beam White</i>	6.5
<i>Jim Beam Black</i>	7.5
<i>Wild Turkey</i>	7.5

#### ***Scotch***

<i>Ballantines</i>	6.5
<i>Dimple</i>	8.5
<i>Drambuie</i>	8.5
<i>Johnny Black</i>	9

#### ***Whiskey***

<i>Gentleman Jack</i>	7.5
<i>Jameson</i>	7
<i>Glenfiddich</i>	8.5

#### ***Gin***

<i>Beefeater</i>	6.5
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#### ***Tequila***

<i>House Tequila</i>	7.5
<i>Patron 'Silver'</i>	12

#### ***Liqueur***

<i>Baileys</i>	7.5	<i>White Sambuca</i>	7.5	<i>Malibu</i>	7.5
<i>Cointreau</i>	8	<i>Frangelico</i>	7.5	<i>Pimms</i>	5.5
<i>Vanilla Galliano</i>	7.5	<i>Kahlua</i>	7.5	<i>Southern Comfort</i>	6.5
<i>Black Sambuca</i>	7.5	<i>Midori</i>	7.5	<i>Tia Maria</i>	7.5
<i>Tequila</i>	7.5	<i>Ouzo</i>	6.5	<i>Sake</i>	6.5



## SOFT DRINK, COFFEE AND TEA



### Soft drink

<i>Pepsi, Pepsi Max, Lemonade, Squash, Creaming Soda &amp; Soda Water</i>	3.5
<i>Lemon, Lime &amp; Bitters</i>	3.75
<i>Can Soft Drink (Pepsi, Pepsi Max, Lemonade, Sunkist &amp; Solo)</i>	3.5
<i>Bottle Water 600ml</i>	2.5
<i>Tonic Water, Ginger Ale</i>	4
<i>Orange, Pineapple, Apple or Cranberry Juice</i>	3.75

### Milkshakes

<i>Chocolate, Vanilla, Caramel &amp; Strawberry</i>	5.5
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### Sparkling Water

	<b>300ml</b>	<b>750ml</b>
<i>Australian Sparkling Mineral Water</i>	4.5	6.5

### Coffee

<i>Short Black, Long Black &amp; Macchiato</i>	3.5
<i>Cappuccino, Latte, Flat White, Hot Chocolate &amp; Piccolo</i>	4
<i>Chai Latte</i>	4
<i>To get a bit more in your cup go for a Mug</i>	.5

### Liqueur Coffees

<i>Jamaican - Tia Maria, Mexican - Kablua, Irish - Jameson Whiskey,</i>	
<i>Calypso - Malibu, Roman - Galliano, Goin Nutty - Frangelico or Jaffa - Cointreau</i>	8.5

### Tea

<i>English Breakfast, Earl Grey, Peppermint, Chamomile &amp; Green Tea</i>	3.5
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*All our milkshakes, smoothies & coffees are made using Australian A2 milk.*

*Rick in the A2 type of beta casein protein, A2 milk is good for those with allergies or intolerances to dairy*

