

THE
Peregrian
BEACH HOTEL

MENU

SPRING/SUMMER

SHARES & TAPAS

AVAILABLE ALL DAY / SERVED AS STARTERS IF ORDERED WITH MAINS

WOOD FIRED GARLIC PIZZA (VEG) GARLIC, PARSLEY & MOZARELLA SOURDOUGH PIZZA	\$15
WOK TOSSED EDAMAME (VGN/GF) GARLIC, GINGER	\$10
EGGPLANT CHIPS (VGN/GF) TWO SHALLOT, MANDARIN & GINGER TERIYAKI	\$14
WILD MUSHROOM, FENNEL & KIMCHEE WONTONS (VGN) WASABI MISO, NORI, TOGARASHI	\$14
BEER BATTERED JALAPENO POPPERS (VEG) THREE CHEESE, CHIPOTLE MAYO	\$14
BEEF RENDANG SPRING ROLLS GREEN MANGO NAM JIM	\$15
CAPRESE 100% BUFFALO MOZARELLA (VEG)/GF) ROMA TOMATO, BASIL, EVOO, BALSAMIC REDUCTION ADD CRISPY PROSCIUTTO + \$5	\$15
AUSTRALIAN CALAMARI (GF) LEMON ZEST, SEA SALT, BLACK PEPPER, NAM JIM	\$17
WOOD FIRED LOCAL QLD PRAWN COCONUT & CHILLI DUMPLINGS HOUSE TERIYAKI	\$16
TEMPURA LOCAL QLD PRAWNS (GF) GINGER LIME MAYO, YELLOW CURRY SALT	\$17
WOOD FIRED GARLIC LOCAL QLD PRAWNS & NZ CLAMS SAFFRON, WHITE WINE, FRESH HOUSE SOURDOUGH FOCACCIA	\$20
CHICKEN KARAAGE (GF) WAKAME, PINK GINGER, WASABI MAYO, TOGARASHI	\$16

ANTIPASTO PLATES

ALL ANTIPASTO SERVED WITH FRESH HOUSE SOURDOUGH FOCACCIA

PROSCIUTTO & PANCETTA 100% BUFFALO MOZZARELLA, PROVOLONE, WOOD FIRED ROMA'S, OLIVERS	\$28
100% BUFFALO MOZZARELLA, PROVOLONE GARLIC MUSHROOM WOOD FIRED ROMA'S, OLIVES, SMOKE BABA & CASHEW	VEG \$28
MACADAMIA VEGAN 'FETA' GARLIC MUSHROOM, MARINATED ARTI- CHOKE, WOOD FIRED ROMA'S, OLIVES, SMOKE BABA & CASHEW	VGN \$28

SIDES AVAILABLE LUNCH & DINNER ONLY

ROCKET, PEAR, PARMESAN CANDY WALNUT SALAD (VEG/GF)	\$12
STEAMED GREENS HOUSE TERIYAKI, SESAME (VGN/GF)	\$10
ROTI PARATHA FLAT BREAD + ADD TO A CURRY (VGN)	\$4
WILD BLACK & COCONUT JASMINE RICE (VGN/GF)	\$3
CHIPS AVAILABLE ALL DAY	
CHIPS MALT VINEGAR AIOLI / TOMATO SAUCE (VEG/GF)	\$9
SWEET POTATO WEDGES LIME AIOLI (VEG/GF)	\$9
POTATO WEDGES SOUR CREAM & SWEET CHILLI (VEG)	\$9

DIETARY INFORMATION GF: GLUTEN FREE VEG VEGETARIAN VGN: VEGAN
**PLEASE ADVISE STAFF OF SPECIFIC DIETARY REQUIREMENTS/ALLERGEN CON-
CERNS.** ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE DIETARY NEEDS
HOWEVER OUR KITCHEN HANDLES NUTS, SHELLFISH & GLUTEN & WE ARE UNABLE TO
GUARANTEE OUR FOOD WILL BE COMPLETELY ALLERGEN FREE.
PLEASE NOTE 15% PUBLIC HOLIDAY SURCHARGE APPLIES



WOODFIRED PIZZA

AVAILABLE ALL DAY

AUTHENTIC SOURDOUGH 72 HOUR FERMENTATION

GARLIC \$15 (VEG/VGN OPTION*) GARLIC, PARSLEY & MOZARELLA

MARGHERITA \$18 (VEG/VGN OPTION*)

NAPOLI, FIOR DI LATTE, BASIL

ADD 100% BUFFALO MOZZARELLA \$8

SUMBRIA II \$24 (VEG/VEGAN OPTION*)

TRUFFLE MASCARPONE BASE, FIOR DI LATTE, GARLIC MUSHROOM, WILD ROCKET, WHITE TRUFFLE OIL

VEGETARIANO \$24 (VEG/VGN OPTION*)

NAPOLI, FIOR DI LATTE, ARTICHOKE, GARLIC MUSHROOM, CAPERS, OLIVES, CHILLI, FRESH WILD ROCKET

CONTA DINA \$22 (VEG/VGN OPTION*)

NAPOLI, FIOR DI LATTE, SPINACH, CARAMELISED ONION, CHERRY TOMATO, PROVOLONE, CRISPY SHALLOT

VEGAN SWITCH OPTIONS VEGAN MOZZARELLA SWITCH (NO CHARGE)

OR ADD VEGAN HOUSE MADE MAC-FETA + \$5

ZORBA \$25

NAPOLI, MOZZARELLA, LAMB, AUSTRALIAN FETA, KALAMATA OLIVE, WOOD FIRED ROMA, PRESERVED LEMON, TABOULI

PEPPERONI \$24

NAPOLI, FIOR DI LATTE, CHEDDAR, PEPPERONI, SHALLOT, PARSLEY

CAPRICCIOSA \$24

NAPOLI, FIOR DI LATTE, CHEDDAR, LOCAL SMOKED HAM, ARTICHOKE, GARLIC MUSHROOM, CAPERS

PROSCIUTTO \$26

NAPOLI, FIOR DI LATTE, BUFFALO BOCCONCINI, PROSCIUTTO, FRESH ROCKET, EVOO

DIAVALO PESCA \$25

NAPOLI, FIOR DI LATTE, PEPPERONI, OLIVE, CAPER, BOQUERONES, CHILLI

CHIPOTLE CHICKEN \$24

NAPOLI, CHEDDAR, MOZZARELLA, CHIPOTLE CHICKEN, PINEAPPLE, ONION, CHIPOTLE MAYO

GAMBERI \$28

NAPOLI, BUFFALO BOCCONCINI, MOOLOOLABA KING PRAWNS, CHERRY TOMATO, CHILLI, BASIL

DUES PADRE \$26

NAPOLI, FIOR DI LATTE, PANCETTA, WAGYU MEATBALL, CARAMELISED ONION, WOOD FIRED ROMA, PARMESAN, SRIRACHA MAYO

MEATOPIA \$26

NAPOLI, FIOR DI LATTE, MOZZARELLA, WAGYU MEATBALL, PEPPERONI, LOCAL SMOKED HAM, SHALLOT, SMOKEY BBQ SAUCE

LOT 51 PEREGIAN \$28

NAPOLI, FIOR DI LATTE, MOZZARELLA, PEPPERONI, HAM, PRAWNS, OLIVE, PINEAPPLE, RED ONION, CHERRY TOMATO

GLUTEN FREE BASE + \$4

EXTRA TOPPINGS ARE CHARGED PER TOPPING



MAINS LUNCH & DINNER

WHOLE QUEENSLAND WOK FRIED FISH

\$MP

WOK FRIED WHOLE FISH, MANDARIN TERIYAKI & ASIAN VEGETABLE STIR FRY (GF)

ASK STAFF FOR TODAY'S LOCAL FISH & SIZE OPTIONS

LOCAL PRAWN & NZ CLAM LINGUINI

\$32

FRIED CAPER, RED ONION, SHALLOTS, FRESH HERBS, CHERRY TOMATO, PRESERVED LEMON, SAFFRON & WHITE WINE, NAPOLI

CRISPY SKIN QLD SNAPPER VIETNAMESE SALAD MILD-MEDIUM (GF)

\$32

SHREDDED CABAGE, CARROT, CAPSICUM, RICE NOODLE, THAI BASIL, MINT, PEANUT, FRIED SHALLOT, NAM JIM

GRASS FED BEEF VIETNAMESE SALAD MILD-MEDIUM (GF)

\$26

SHREDDED CABAGE, CARROT, CAPSICUM, RICE NOODLE, THAI BASIL, MINT, PEANUT, FRIED SHALLOT, NAM JIM

CRISPY EGGPLANT VIETNAMESE SALAD MILD-MEDIUM (GF/VGN)

\$24

SHREDDED CABAGE, CARROT, CAPSICUM, RICE NOODLE, THAI BASIL, MINT, PEANUT, FRIED SHALLOT, NAM JIM

BALINESE RED CURRY VEGETABLE, MUSHROOM, CASHEW STIR FRY MEDIUM (VGN/GF)

\$24

COCONUT JASMINE & BLACK RICE, PLANTAIN CHIPS, CORIANDER
ADD ROTI PARATHA + \$4

JAVANESE GREEN CURRY CHICKEN MEDIUM (GF)

\$26

COCONUT JASMINE RICE, BLACK RICE, ASIAN GREENS, PEANUTS, FRIED SHALLOTS **ADD ROTI PARATHA + \$4**

MALAY BEEF RENDANG HOT (GF)

\$26

SPICY DRY COCONUT CURRY, COCONUT JASMINE & BLACK RICE, ASIAN GREENS, FRIED SHALLOTS, CORIANDER **ADD ROTI PARATHA + \$4**

WOK FLAMED DONBURI BOWL BROWN RICE, RED QUINOA, WOK TOSSED TERIYAKI GREEN VEG, WAKAME, GINGER, AVOCADO, WASABI MAYO, FRIED SHALLOTS & SESAME

GRASSFED BEEF or FREE RANGE CHICKEN (GF)

\$26

WILD MUSHROOM (GF/VGN)

\$24

WOK FLAMED MOOLOOLABA KING PRAWN (GF)

\$30

HOUSE CUT LOCAL HINTERLAND GRASS-FED RUMP (GF)

\$28

TAWNY & PINK PEPPERCORN JUS OR SAFFRON GARLIC BUTTER ASPARAGUS, BROCCOLINI, ROAST KUMARA

FREE RANGE CHICKEN PARMIGIANA

\$25

ROCKET, PEAR, PARMESAN & WALNUT SALAD, CHIPS

ALMOND & HEMPSEED CRUMBED EGGPLANT PARMIGIANA (VEG)

\$25

ROCKET, PEAR, PARMESAN, WALNUT SALAD, SWEET POTATO CHIPS

*VGN OPT **ADD HOUSE MADE MAC FETA + \$5**

VEGAN SWITCH OPTIONS VEGAN MOZZARELLA SWITCH (NO CHARGE) OR ADD VEGAN HOUSE MADE MAC-FETA + \$5

LOCAL FISH & CHIPS

\$25

HOUSE MADE STONE & WOOD BEER BATTER, SALAD & LIME AIOLI

DIETARY INFORMATION GF: GLUTEN FREE VEG VEGETARIAN VGN: VEGAN

PLEASE ADVISE STAFF OF SPECIFIC DIETARY REQUIREMENTS/ALLERGEN CON-

CERNS. ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE DIETARY NEEDS

HOWEVER OUR KITCHEN HANDLES NUTS, SHELLFISH & GLUTEN & WE ARE UNABLE TO GUARANTEE OUR FOOD WILL BE COMPLETELY ALLERGEN FREE.



LUNCH SPECIALS LUNCH ONLY

CAESAR SALAD	\$18
PANCETTA CRISPS, POACHED EGG, PARMESAN, CROUTON, BOQUERONES, COS LETTUCE	
CHICKEN CAESAR SALAD	\$24
S&P CALAMARI CAESAR SALAD	\$24
GRILLED LOCAL FISH FAJITA (GF)	\$20
CITRUS SLAW, AVOCADO, CHIPOTLE MAYO, COS LETTUCE, BLUE CORN TORTILLA	
GRILLED MARINATED LAMB SOUVLAKI	\$20
COS LETTUCE, TOMATO, CUCUMBER, AUSTRALIAN FETA, TABOULI, HUMMUS, SWEET CHILLI	

BURGERS ~ SERVED ON TURKISH PIDE ROLLS WITH CHIPS

WAGYU BEEF & CHEDDAR BURGER	\$20
CHIPOTLE MAYO, TOMATO RELISH, CARAMELISED ONION, PICKLED CUCUMBER, ROCKET	
GRILLED LOCAL FISH BURGER	\$20
AVOCADO GREEN SALSA, TOMATO, COS LETTUCE, MALT VINEGAR AIOLI	
VEGAN BURGER (VGN)	\$20
ALMOND & HEMP SEED CRUMBED EGGPLANT, AVOCADO, ROCKET, TOMATO, HUMMUS, MAC FETA	
CHICKEN SCHNITZEL BURGER	\$20
FRESH PINEAPPLE, JALAPENO, CHIPOTLE MAYO, CHEDDAR, COS LETTUCE, CITRUS SLAW	

DIETARY INFORMATION GF: GLUTEN FREE VEG VEGETARIAN VGN: VEGAN
PLEASE ADVISE STAFF OF SPECIFIC DIETARY REQUIREMENTS/ALLERGEN CONCERNS. ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE DIETARY NEEDS HOWEVER OUR KITCHEN HANDLES NUTS, SHELLFISH & GLUTEN & WE ARE UNABLE TO GUARANTEE OUR FOOD WILL BE COMPLETELY ALLERGEN FREE.
PLEASE NOTE 15% PUBLIC HOLIDAY SURCHARGE APPLIES



DESSERT

AVAILABLE LUNCH & DINNER

DEEP FRIED ICE CREAM COCONUT DULCE DE LECHE, CARDAMOM STRAWBERRY COULIS (V/GF)	\$14
CRÈME BRÛLÉE (V/GF)	\$14
MACADAMIA CHOCOLATE BROWNIE WHITE CHOCOLATE CREAM, OCHA GELATO, COCONUT ROUGH (V)	\$14
MANGO & PASSIONFRUIT VEGAN 'CHEESECAKE' (VGN/GF) PISTACHIO, ALMOND, PECAN & MAPLE CRUST	\$14
NUTELLA & WHITE CHOCOLATE CALZONE (V) STRAWBERRIES & VANILLA BEAN GELATO ~ THIS ONE'S FOR SHARING!	\$20

COFFEE & TEA

PIONEER COFFEE ROASTERY

ROASTED IN YANDINA, SUNSHINE COAST

ESPRESSO / SHORT BLACK **\$3.5**

LONG BLACK **\$4**

LATTE, PICCOLO LATTE, FLAT WHITE, **\$4**
CAPPUCCINO, MACCHIATO, ICED LATTE

HOT CHOC **\$4**

ICED COFFEE W/ICE CREAM **\$7**

ICED CHOCOLATE W/ICE CREAM **\$7**

AFFOGATO ESPRESSO SHOT, ICE CREAM **\$6.5**

ADD LIQUEUR ~ FRANGELICO, BROOKIES MAC, KAHLUA **\$12**

CHAI LATTE (VGN) SERVED WITH ALMOND OR SOY MILK **\$5**

DIRTY CHAI ESPRESSO / CHAI LATTE (CHOICE OF MILK) **\$5.5**

CHAI LOOSE LEAF POT W/MILK ON SIDE **\$4**

ADDITIONS ADD \$0.5 EA

EXTRA SHOT / SOY MILK / ALMOND MILK / DECAF / MUG

ORIGIN TEA PYRAMID BAG LOOSE LEAF* **\$3.5**

ENGLISH BREAKFAST / EARL GREY / GREEN TEA SENCHA /
LEMONGRASS & GINGER / PEPPERMINT / FOREST BERRY

*PYRAMID TEA BAGS ARE MADE FROM BIO-DEGRADABLE MATERIALS AND ARE KIND
TO YOUR HEALTH & THE ENVIRONMENT.

DIETARY INFORMATION GF: GLUTEN FREE VEG VEGETARIAN VGN: VEGAN
**PLEASE ADVISE STAFF OF SPECIFIC DIETARY REQUIREMENTS/ALLERGEN CON-
CERNS.** ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE DIETARY
NEEDS HOWEVER OUR KITCHEN HANDLES NUTS, SHELLFISH & GLUTEN & WE ARE
UNABLE TO GUARANTEE OUR FOOD WILL BE COMPLETELY ALLERGEN FREE.

PLEASE NOTE 15% PUBLIC HOLIDAY SURCHARGE APPLIES





DRINKS LIST



BEER

ROTATING TAPS BEER BOARD

\$POA

CHECK THE BOARD / FRONT BAR TAPS FOR LATEST OFFERING!

WE LIKE TO KEEP THINGS FRESH SO CHECK FOR ALL THINGS LOCAL,
INDEPENDENT, NEW, LIMITED, SEASONAL, A LITTLE BIT 'OUT THERE'

LOCAL LEGENDS ALMOST ALWAYS ON TAP

		POT	SCH
Heads of Noosa Japanese Lager <i>Noosa, QLD</i>	ABV 4.8%	\$5.9	\$8
Terella Pale Ale <i>North Arm, QLD</i>	ABV 5%	\$5.7	\$7.8
Your Mates 'Larry' Pale Ale <i>Sunshine Coast, QLD</i>	ABV 4.5%	\$5.7	\$7.8
Stone & Wood Pacific Ale <i>Byron Bay, NSW</i>	ABV 4.4%	\$5.6	\$7.7

OTHER TASTY TAP BREWS

Balter XPA	ABV 5%	\$5.7	\$7.8
Balter Captain Sensible	ABV 3.5%	\$4.8	\$6.6
XXXX Gold	ABV 3.5%	\$5	\$7.3
Carlton Draught	ABV 4.5%	\$5.9	\$8
Great Northern	ABV 4.2%	\$6.5	\$9

BOTTLED BEER, CIDER & GINGER BEER

		BTL
Cascade Light	2.5%	\$6
James Boag's Light	2.5%	\$6
Stone & Wood East Point	2.5%	\$6
Heineken Non-alcoholic Beer	0%	\$5.8
Hahn Super Dry	3.5%	\$6.5
Hahn Super Dry		\$7
Corona		\$7.5
Peroni Leggera		\$7
Peroni Nastro Azzuro		\$7.5
Peroni Senza Glutine Low gluten		\$8
Pure Blonde		\$7.5
Somersby Pear Cider		\$8
Somersby Apple Cider		\$8
Young Henrys Cloudy Apple Cider		\$8
Buderim Alcoholic Ginger Beer		\$10.5
Brookvale Alcoholic Ginger Beer		\$11
Diablo Sunny Coast Alcoholic Ginger Beer		\$13

WINE LIST



CHAMPAGNE & SPARKLING

	GLS	BTL
AMADIO BRUT NV <i>ADELAIDE HILLS, SA</i>	\$8	\$36
DA LUCA PROSECCO <i>DOC SICILY, IT</i>	\$10	\$46
JOSEF CHROMY SPARKLING ROSÉ <i>RELBIA, TAS</i>	\$12	\$54
LA GIOIOSA DOCG PROSECCA <i>VALDOBBIADENE, IT</i>		\$52
CLOVER HILL CUVÉE MÉTHODE TRADITIONELLE <i>PIPERS RIVER, TAS</i>		\$66
CHARLES HEIDSEICK BRUT RESERVE CHAMPAGNE NV <i>CHAMP, FR</i>		\$130

WHITE

NICK O'LEARY RIESLING <i>CANBERRA, ACT</i>	\$10	\$46
PIKES RIESLING <i>CLARE VALLEY, SA</i>		\$56
TAI NUI SAUVIGNON BLANC <i>MARLBOROUGH, NZ</i>	\$8.5	\$38
SHAW & SMITH SAUVIGNON BLANC <i>ADELAIDE HILLS, SA</i>	\$13	\$59
MONTE TONDO SOAVE <i>MITO VENETO, ITALY</i>	\$9	\$41
CHERUBINO 'LAISSEZ FAIRE' FIANO <i>F/RIVER, WA</i>	\$12	\$55
SANTI SORTESELE PINOT GRIGIO <i>VENEEZIA, ITALY</i>	\$9	\$41
PHILIP SHAW THE GARDENER PINOT GRIS <i>ORANGE, NSW</i>	\$10	\$46
CIRCA 1858 CHARDONNAY <i>CENTRAL RANGES, NSW</i>	\$8	\$36
PRICKLY MO CHARDONNAY <i>EUGENANA, TAS</i>	\$12	\$55
LEEUWIN ESTATE PRELUDE CHARDONNAY <i>MARG RIVER, WA</i>		\$60

ROSÉ

JOSEF CHROMY SPARKLING ROSÉ <i>RELBIA, TAS</i>	\$12	\$54
WILDFLOWER <i>WILYABRUP, WA</i>	\$9	\$41
MIRABEAU <i>EN PROVENCE CÔTES DE PROVENCE, FR</i>	\$11	\$49
AIX <i>CÔTES DE PROVENCE, FRANCE</i>	\$14	\$63

RED

JOSEF CHROMY PEPIK PINOT NOIR <i>FREYCINET COAST, TAS</i>	\$10	\$46
GHOST ROCK ESTATE PINOT NOIR <i>CRADLE COAST, TAS</i>	\$15	\$69
POGGIO ANIMA TOSCANA SANGIOVESE <i>ITALY</i>	\$9	\$41
CIRCA 1858 SHIRAZ <i>CRAIGMORE, NSW</i>	\$8	\$36
VILLAIN & VIXEN HENTLEY FARM SHIRAZ <i>BAROSSA, SA</i>	\$10	\$46
PENNY'S HILL CRACKING BLACK SHIRAZ <i>MCLN VALE, SA</i>	\$11	\$49
HARDYS HRB SHIRAZ <i>CLARE VALLEY, SA</i>		\$66

COCKTAILS

SPRITZ

APEROL SPRITZ	\$14
APEROL, PROSECCO, ORANGE, SODA	
BROOKIES SLOW GIN SPRITZ	\$15
GIN, SODA & SPARKLING WINE	
CAMPARI SPRITZ	\$15
CAMPARI, PROSECCO, SODA	
ELDERFLOWER SPRITZ	\$14
ELDERFLOWER, ROSE, BLUEBERRIES, MINT & SODA	

SOURS

WHISKEY SOUR	\$15
WHISKEY, EGG WHITE, LEMON JUICE & SUGAR	
BROOKIES MAC SOUR	\$15
MAC LIQ, FRESH LIME & EGG WHITE	
PISCO SOUR	\$14
PISCO, LEMON JUICE, EGG WHITE & SUGAR	
AMARRETTO SOUR	\$15
DISSARONO, LEMON JUICE & SUGAR	

GIN / GIN COCKTAILS

NOOSA GIN GIMLET	NOOSA GIN, FRESH LEMON JUICE, SUGAR	\$13
NEGRONI	HENDRIKS, CAMPARI, ROSSO VERMOUTH, ORANGE ON ICE	\$16
78 ADELAIDE HILLS	ORANGE SLICE, ROSEMARY, FEVER TREE MEDITERRANEAN	\$13
HENDRIKS	CUCUMBER & CRACKED PEPPER, FEVER TREE MEDITERRANEAN	\$13
FOUR PILLARS SHIRAZ GIN	LEMON & DASH OF FEVER TREE MEDITERRANEAN	\$14
SUNSHINE & SONS	S/COAST DRY GIN, FEVER TREE INDIAN & LEMON	\$13
POLTERGEIST	TAS LIME & FEVER TREE MEDITERRANEAN	\$15

CHECK THE SHELF OR ASK ABOUT MORE GINS...

BROOKIES DRY, NOOSA GIN, TANQUERAY, BOMBAY SAPPHIRE, GREEN ANT,
FOUR PILLARS DRY, INK GIN + MORE.

OUR PREMIUM GINS ARE SERVED W/ FEVER TREE MEDITERRANEAN OR INDIAN TONIC

MARTINIS

SALTED CARAMEL ESPRESSO MARTINI	\$17
COFFEE, VODKA, KALUHA, S/CARAMEL	
FRENCH MARTINI	\$16
VODKA, CHAMBORD, PINEAPPLE JUICE	
GIN MARTINI	\$16
GIN, DRY VERMOUTH <i>OLIVES OPTIONAL</i>	
VODKA MARTINI	\$16
VODKA, DRY VERMOUTH. <i>OLIVES OPTIONAL</i>	

MARGARITAS

LIME MARGARITA	\$17
TEQUILA, COINTREA & FRESH LIME	
SPICY MARGARITA	\$16
TEQUILA, CONTREA, FIREBALL, CHILLI	
STRAWBERRY & BASIL MARGARITA	\$16
TEQUILA, STRAWBERRY LIQUEUR, STRAWBERRIES, BASIL & FRESH LIME	
ORANGE MARGARITA	\$17
TEQUILA, SOLERNO, ORANGE & LIME	

NON ALCOHOLIC

OK BOOCHA KOMBUCHA CAN 375ML	\$9
<i>FINGER LIME & STRAWB / KAKADU PLUM / LEMON MYRTLE & GINGER</i>	
SAN PELLEGRINO SPARKLING MINERAL WATER 500ML	\$5
TODAY'S JUICE OJ/CLOUDY APPLE/PINEAPPLE/CRANBERRY	\$4 GLS
LEMON LIME & BITTERS	\$4.2 GLS
SOFT DRINK COKE, COKE ZERO, LEMONADE, LEMON SQUASH & SODA WATER	\$4 GLS
CAN SOFT DRINKS COKE, COKE ZERO	\$4 CAN
BUNDABERG GINGER BEER (NON-ALCOHOLIC) 250ML	\$3 CAN
RED BULL ENERGY DRINK (CONTAINS CAFFEINE) 250ML	\$6 CAN

MOCKTAILS

FOREST BERRY ICED TEA SPRITZ	\$8
NOJITO	\$8

TEA

ORIGIN TEA PYRAMID BAG LOOSE LEAF*	\$3.5
<i>ENGLISH BREAKFAST / EARL GREY / GREEN TEA SENCHA / LEMONGRASS & GINGER / PEPPERMINT / FOREST BERRY</i>	
*PYRAMID BAGS ARE MADE FROM BIO-DEGRADABLE MATERIALS—KIND TO YOUR HEALTH & THE ENVIRONMENT	
CHAI LOOSE LEAF POT W/MILK ON SIDE	\$4
CHAI LATTE MILK OPTIONS ALMOND / OAT/ SOY / DAIRY	\$5

COFFEE

<i>OUR BEANS ARE FROM LOCAL PIONEER COFFEE ROASTERY IN YANDINA</i>	
ESPRESSO / SHORT BLACK	\$3.5
LONG BLACK / DOUBLE SHOT ESPRESSO	\$4
CAFÉ LATTE, PICCOLO LATTE, FLAT WHITE, CAPPUCCINO, MACCHIATO (SHORT/LONG)	\$4.5
ICED LATTE	\$4.5
HOT CHOCOLATE MUG	\$4
ICED COFFEE / ICED CHOC W/ICE CREAM	\$7
AFFOGATO ESPRESSO SHOT, ICE CREAM	\$6.5

AFFOGATO W/ LIQUEUR FRANGELICO, BROOKIES MAC, KAHLUA...**\$12**

EXTRAS / VARIATIONS PLEASE **ADD \$0.5**

XTRA SHOT / SOY MILK / ALMOND MILK /
OAT MILK / DECAF / MUG

