

Open
7 DAYS A WEEK



DRINKS

HOT DRINKS | SOFT DRINKS | ALCOHOLIC DRINKS

HOT DRINKS

Flat White	\$4.50
Cappuccino	\$4.50
Long Black	\$4.00
Long Mac	\$4.70
Short Mac	\$4.70
Espresso	\$3.50
Double Espresso	\$4.00
Hot Chocolate	\$4.90
Chai Latte	\$5.20
Latte	\$4.50
Mocha	\$5.00
Iced Coffee	\$5.00
Babycino	\$2.50
Tea	\$4.25
Peppermint Chamomile English Breakfast	
Almond Soy Lactose Free Milk	\$0.50
Upgrade to a Mug	\$0.50

SOFT DRINKS

Postmix	
Pepsi Pepsi Max Lemonade Ginger Ale Solo	
280mls	\$3.50
570mls	\$6.50
Jug	\$14.00
Can of Coke	\$4.50
Fresh Lemon Lime & Bitters	\$6.50
freshly squeezed locally sourced Lime & Bitters	
Home Made Ginger Beer ®	\$6.50
freshly squeezed Ginger and made in-house	
Home Made Lemonade ®	\$6.50
freshly squeezed Lemon Juice and made in-house	
Ice Cold Berocca Float ®	\$6.50
best for the morning after, Berocca with Lemonade & Vanilla Ice-cream float	
Pop Top Kid's Juice	\$2.50
Orange Apple Blackcurrant	

COLD PRESS FRESH JUICE

\$6.50

Orange Juice | Apple Juice | Apple & Lemon
Strawberry | Apple & Mint

MILKSHAKE \$9.00

Chocolate | Strawberry | Spearmint
Vanilla | Caramel

Locally sourced Ice Cream served with amazing Syrups and served in old School Milkshake Tins!

Make it a Dirty Shake +\$5.00

Why not make it a dirty shake by adding a choice of Vodka?
Gin, Rum or Bourbon

WELCOME TO THE FUNK

Produced locally in the Swan Valley!

Perth Cider 4.8% **\$9.00**
Sex Machine Cider 4.5% **\$10.00**
Passion 8 Cider 8% **\$13.00**

COCKTAILS \$18.00

Mojito freshly squeezed Lime, Mint, Gomme Syrup, Havana & topped with Soda

Passionfruit Martini fresh Passionfruit Puree, Passoa, Absolute Vodka, served with ½ Passionfruit & shot of Prosecco

Raspberry Milky Way Martini Vanilla Absolute Vodka, Baileys, fresh Cream, White Crème de Cacao & dusted with Milky Way

Columbian Negroni the best of the best, Coffee infused Aperol, Tanqueray, Lillet & stirred for your pleasure

Makers Old Fashioned Whisky Barrel Bitters, Makers 46 Bourbon & Vanilla Syrup

Gin Sherbet ® Hendricks, Elderflower Liqueur, Gomme Syrup & freshly squeezed Lime Juice with an awesome Sherbet surprise!

Salted Caramel Espresso Martini home made Salted Caramel, Kahlua, Kraken Rum, Fresh Geisha Coffee & topped with Milo dust

COCKTAIL CLASSICS \$14.00

Aperol Spritz Aperol, Prosecco & topped with Soda served with fresh Orange Wheel

Pimm's O'Clock English style Pimm's served with all the trimmings !!! All day favorite!

COCKTAILS JUGS \$30.00

Old School English Pimms O'Clock
Aperol Spritz

HOUSE SPIRITS \$8.50

Jack Daniels | Kraken Rum
Gordons Gin | Absolute Vodka

PREMIUM \$13.00

Makers Mark 46 | Grey Goose
The Cutless Gin | Havana Club

OTHER SPIRITS

Canadian Club **\$8.50**
Espolon Blanco Tequila **\$10.00**
Chivas Regal 12yr Old **\$16.00**

ON TAP & BOTTLED BEER

	HALF	PINT
Asahi	\$6.50	\$11.00
Green Beacon Wayfarer	\$6.50	\$11.00
Sevens Bells (Passionfruit Sour)	\$6.50	\$11.00
Gage Roads:		
Single Fin	\$6.50	\$11.00
Pipe Dreams	\$6.50	\$11.00
Hello Sunshine Cider	\$6.50	\$11.00
ON TAP PRE-MIX		
Espresso Martini on Tap		\$13.00
BOTTLED BEER		
Peroni		\$8.00
Peroni Leggera		\$7.50
Corona		\$9.50
PRE-MIX BOTTLES		
Matso's		\$9.00
Ginger Beer Mango Lemon Berry Hard Melon		
Jack's & Coke		\$12.00
Canadian Club & Dry		\$12.00
Gin & Tonic		\$12.00
Vodka Cruisers		\$11.00
Watermelon Pineapple		
BEER BUCKETS (x 4 per bucket)		\$25.00
Peroni Mixed Bucket		
Gage Roads Matso Bucket		

WINES

	GLASS	BOTTLE
WHITE		
Vasse Felix Classic White	\$10.00	
Pitchfork SSB	\$9.00	\$36.00
West Cape Howe OS Chardonnay	\$10.50	\$38.00
HaHa Sauvignon Blanc		\$38.00
West Cape Howe Reisling		\$42.00
RED		
Pitchfork Cab Merlot	\$9.00	\$36.00
West Cape Howe Pinot Noir	\$10.00	\$40.00
Windy Hill Shiraz	\$10.00	\$40.00
Ringbolt Cabernet Sauvignon		\$48.00
SWEET & ROSE		
Pitchfork Moscato	\$9.00	\$36.00
Hay Shed Hill Pinot Noir Rose	\$10.00	\$40.00
Triennes Rose		\$48.00
SPARKLING		
Redbank Prosecco	\$8.00	\$30.00



(R) Roar Favourite (GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VO) Vegetarian Option. *Our Gluten Free options are cooked on the same grill/ fryer as our standard meals, so we cannot ensure food will not affect those with severe allergies.