$B \quad E \quad V \quad E \quad R \quad A \quad G \quad E \quad S$

				GOLD DDEGGED WYGEG	
D&D CIDER AND BEER LIST				COLD PRESSED JUICES	0.50
Heaps Normal Quiet XPA (low-alcohol 0.	5%}	8.00		<i>immunity</i> orange, carrot, pineapple, celery, tumeric lemon	e, 8.50
Deeds Halftime Pale Ale {3.5%}		9.00		energise pineapple, silverbeet, spinach, cos lettuce,	8.50
Brouhaha Maleny Lager $\{4.6\%\}$		10.00		lime, mint	
Mr Banks Foam German Pilsener {4.6%}		10.00		roots beetroot, apple, lemon, ginger	8.50
Three Oaks Apple Cider (5%)		10.00		tropical orange, mango, passionfruit, lucuma	8.50
D&D WINE LIST				antiox apple, raspberry, passionfruit, rhubarb	8.50
sparkling & champagne La Zona Prosecco NV, King Valley, Victoria, Australia	glass 12.00	bottle 50.00		vanilla	milkshake kids 6.00
De Chanceny Cremant Rosé NV, Loire Valley, France	18.00	80.00		chocolate lime t	hickshake
Collet Art Deco Premier Cru NV, Ay, Champagne, France	22.00	110.00			0.50 2.00
Edenvale Sparkling Cuvee Zero Alcohol, Australia	10.00	40.00		SMOOTHIES	2.00
white wines Joseph Cattin Pinot Blanc 2019, Alsace, France	14.00	60.00		banana cha-cha banana, milk, frozen yoghurt, honey & cinnamon	9.00
Momo Sauvignon Blanc 2019, {ve} Marlborough, New Zealand	12.00	50.00		mango tango mango, banana, mango nectar, frozen yoghurt & shredded coconut	9.00
Auvigue Mâcon-Villages Moulin du Pont, AOC Mâcon-Villages, France	18.00	80.00		alternative milks* *oat, soy, almond, and lactose free	2.00
rosés Wooing Tree 'Blondie' Pinot Noir {Rosé}, Central Otago, New Zealand	18.00	80.00	9	SIGNATURE COCKTAIL	
Torpez Bravade Rosé 2019, Provence (St Tropez), France	18.00	80.00		driftwood martini driftwood blend double espresso, vodka, kahlua, gomme.	16.00
red wines Petits Detours Gamay 2018, Languedoc, France	12.00	50.00		pina colada on doncaster malibu coconut rum, coconut cream,	16.00
Sons of Eden, Marschall Shiraz 2019, Barossa Valley, South Australia, Australia	13.00	56.00	ÿ	pineapple juice, marschino cherry. D&D after dark	16.00
Bream Creek Pinot Noir 2019, Tasmania, Australia	18.00	80.00		el jimador reposado, cointreau, lime, himalayan salt.	
SOFT DRINKS				hendra mojito spiced bam bam rum, lime juice,	16.00
bundaberg ginger beer	5.00			brown sugar, mint leaves and soda water.	
bundaberg sarsaparilla	5.00			inkredible pleasurable	16.00
bundaberg creaming soda bundaberg lemon lime bitters	5.00 5.00			ink gin, tonic water, cucumber, edible flower, aromatic sugar and rosemary.	
beloka sparkling water	4.50 c			aromatic sugar and rosemary.	
beloka still water		.50	_	<u>ે</u>	

SPECIALTY BEANS

Our Award Winning House Blends

Dandelion Blend represents the yin of our business – this blend is mellow on the palate, with a milk chocolate body, subtle softness, refined, jammy fruit sweetness & nutty undertones.

Driftwood Blend characterises the yang of our business – in this blend notes of molasses, liquorish, dry berries will dance on the palate, with a rich dark chocolate body & an earthiness to the finish.

Our Seasonal Espresso Single Origins

Guatemala Jesús Ruiz notes of cacao nibs, walnut, sticky caramel and berries, with a lingering brown sugar sweetness.

Kenya Ngunguru AB notes of cherry and grapefruit, progressing into a range of tropical fruits, and finishes with a pomegranate molasses sweetness.

Please if you have a special request for your coffee, order accordingly, for example half strength, soy milk, extra hot and we will accommodate your wishes.

COLD BREW

Ladies & Lads Iced Latte Cold Brew

cold brewed iced latte crafted using Mexican Las Cotorras, add your milk of choice, this brew will blow your mind with its natural sweetness and delightful texture.

7.00 per person

Blokes & Babe's Cold Brew

cold brew Mexican Las Cotorras creates a smooth and balanced flavour, this is the perfect combination of convenience and deliciousness.

6.00 per person

SPECIALTY BREWS

Our Seasonal Filter Single Origins

Dominican Republic Cibao Altura with a sweet smooth character, soft acidity and velvety mouthfeel. Toffee and hazelnuts notes on the finish.

Colombia La España with flavours of tropical fruits and subtle sweet notes, including blueberry and stone fruits, with hints of pistachio on the finish.

Fancy French Press

with your choice of filter single origin

this brew style allows for greater control over the entire brewing process, through agitating the brew and letting it settle it yields a very textured coffee with pronounced flavours of the origin and the roast profile alike.

7.00 per person

Proper Pour Over

with your choice of filter single origin

fresh coffee grounds are placed in a cone-shaped filter, temperature controlled water is carefully poured over the grounds, producing a liquor that is clean, articulate and transparent

7.00 per person

SPECIALTY MENU

ristretto	3.50
espresso	3.50
piccollo	4.20
short macchiato	3.50
long macchiato	4.00
sh-long	4.00
long black	4.00
latte	4.70
flat white	4.70
cappuccino	4.70
chai latte	4.70
single origin peruvian hot chocolate	4.70
sicilian orange hot chocolate (big onl	y} 5.60
french mint hot chocolate (big only)	, ,
mocha	5.20
dirty chai latte	5.20
fluffy	2.50
go bigger	+0.70
	g 0.50 1.00
	<i>y</i>
iced long black	6.00
iced latte / mocha / chai	7.00
affogato	6.00
•	
alternative milks*	2.00

SPECIALTY TEAS

Pot for one

All teas are lovingly prepared & served in a tea pot for one.

No share pots are available and no additional cups will be provided, thanks for your understanding.

blended black teas	per person				
dandelion blend tea	6.50				
a delicate & balanced tea blend, with subtle and sweet flavours					
driftwood blend tea	6.50				
a bold and adventurous tea blend, with rich & flavoursome notes					
french earl grey	6.50				
punjabi chai	6.50				
sticky toffee pudding tea	6.50				
romance tea	6.50				
christmas tea	6.50				
ginger kiss tea	6.50				
0 0					
single estate black teas	per person				
keemun black	6.50				
darjeeling	6.50				
	0.00				
white tea	per person				
peony	6.50				
1 /					
green teas	per person				
melon green	6.50				
sencha	6.50				
	6.50				
longjing	0.50				
herbal teas	per person				
peppermint	6.50				
chamomile	6.50				
Criamornile	0.30				