

● SPECIALTY COFFEE

ristretto
espresso
piccolo
short macchiato
long macchiato
sh-long
long black
latte
flat white
cappuccino
chai latte
single origin peruvian hot chocolate
mocha

go bigger +0.70
alternative milks** reg 0.50 big 1.00
extra shot 0.50
cream on the side 0.50
exquisite marshmallow 1.00
hot milk on side 0.50
**oat, soy, almond, and lactose free

● SPECIALTY TEAS

blended black teas

morning tea
afternoon tea
supreme earl grey
french earl grey
malabar chai

single estate black teas

assam long leaf
keemun black
darjeeling
ceylon orange pekoe

white tea

peony

green teas

melon green
mango magic green
sencha

oolong teas

big red robe {da hong pao}
iron goddess {tie guan yin}

herbal teas

peppermint
chamomile
fruits of eden

DANDELION
& DRIFTWOOD

HIGH TEAS

At D&D on Doncaster we are delighted to offer
an array of delicious High Teas.

This involves manners, pretty things and dainty food served
on a three tiered stand.* Traditionally enjoyed late
afternoon with tea, however with your D&D High Tea you
can select either a pot of tea or regular coffee. Why not
really celebrate with a glass of prosecco, sparkling rosé or
french champagne.

Your gorgeous three-tiered share stand includes on the
base tier our signature ribbon sandwiches, selection of mini
assorted savouries, pretty pastries and mini filled croissants.
It also includes on the middle tier two signature light and
fluffy scones with The Grainge raspberry jam & double
cream. On the top tier a delightful selection of sweets,
including mini lemon curd tart, mini caramel tart, specialty
cupcakes and other mouthwatering mini sweets & treats.

Vegetarian and Gluten Free options available.

D&D High Tea \$50pp

1 regular D&D coffee or tea pot per person

La Zona Prosecco NV High Tea \$60pp

1 glass of prosecco per person
+ 1 regular D&D coffee or tea pot per person

De Chanceney Cremant Rosé High Tea \$65pp

1 glass of rosé per person
+ 1 regular D&D coffee or tea pot per person

Collet Art Deco Premier Champagne High Tea \$70pp

1 glass of champagne per person
+ 1 regular D&D coffee or tea pot per person

● SPECIALTY COCKTAILS

Driftwood Espresso Martini

16.00

the before or after dinner martini promises a
"pick-me-up, calm-me-down effect" while keeping your
buzz going.

driftwood blend double espresso, vodka, kahlua, gomme.

Piña Colada on Doncaster

16.00

a nod to the tropical cocktails resurgence, this old school
cocktail captures creamy, acidic and sweet in every
little sip.

*malibu coconut rum, coconut cream, pineapple juice,
maraschino cherry*

D&D After Dark

16.00

this classic margarita, is tart, tangy yet sweet in simplicity
and is a well-loved cocktail built to satisfy all your senses.

el jimador reposado, cointreau, lime, himalayan salt

Hendra Mojito

16.00

the mojito might be the most viral contribution to
cocktail culture, it is fresh, tropical and a well loved
d&d classic.

*sailor jerry spiced rum, lime, brown sugar, mint leaves and
soda water*

Inkredibly Pleasurable

16.00

pretty, purple and popular, husk distillery gin created
with 13 organic botanicals, including a mix of traditional
and australian natives.

*ink gin, tonic water, cucumber, edible flower, aromatic sugar
and rosemary.*

● BUBBLES BY THE GLASS

La Zona Prosecco NV

12.00

King Valley, Victoria, Australia

De Chanceney Cremant Rosé Sparkling NV

16.00

Loire Valley, France

Collet Art Deco Premier Cru NV Champagne

18.00

Ay, Champagne, France

*minimum of 2 people

10% surcharge applies on Sunday