

CAWFFEE

— EST. 2014 —

DRINKS MENU

COFFEE

- Coffee** \$3.6/\$4.2
flat white/Capuccino/latte/long black/
mocha/long mac/chai latte/hot chocolate
- Espresso/Short Mac** \$3
- Piccolo Latte** \$3.5

EXTRAS

- milk options - soy, lactose free, almond \$0.5
- coffee shot \$0.5
- vanilla, caramel, hazelnut syrup \$0.5

TEA

- Pot** \$4.2
english breakfast/earl grey/peppermint/
green sencha/lemongrass & ginger/
chamomile/black spiced chai

COLD DRINKS

- Iced** \$6
chocolate/coffee/mocha
*served with cream & ice cream
- Milkshake** \$6
chocolate/caramel/coffee/vanilla/hazelnut
*served with cream & ice cream
- Cascade Drinks** \$4
raspberry & mint/spiced pear/ginger beer/
lemon, lime bitters/sarsaparilla
- Soft Drink** \$4
Coke/ Coke no sugar/Diet Coke/
Sprite (Lemonade)/Red Bull
- Kombucha** \$5
cherry/raspberry/ginger & lime
- San Pellegrino Sparkling** \$4/\$8
served in 250ml & 750ml

JUICES

- Make Your Own** \$6.9/\$8.9
*served in small or large
- | | | |
|--------------|---------------|----------|
| orange | watermelon | carrot |
| pineapple | passion fruit | kale |
| apple | mint | spinach |
| mango | cucumber | celery |
| strawberries | ginger | beetroot |
- *maximum of 5 ingredients

Refresh Me

pineapple/orange/ginger/mint

Just Beet It

beetroot/carrot/kale/apple/ginger

Tropical Recharge

orange/mango/pineapple/watermelon/
mint/ginger

Green Machine

kale/cucumber/apple/mint/celery/
lime/ginger

SMOOTHIES

- Large** \$8.9
- Coco Banana**
banana/honey/cinnamon/coconut ice cream/
almond milk/oats
- Coco Lean & Green**
kale/lemon/cucumber/banana/coconut water
- Coco Berry**
berries/banana/coconut ice cream/almond milk
- Coco Cawfee**
coffee/banana/coconut water/coconut ice
cream/cinnamon/ice
- Coco Tango**
mango/passionfruit/banana/coconut water/
mint/ice

FRIDAY NIGHT HAPPY HOUR

\$6.00

4-6PM

**Selected Beers
& Wines**

WINE LIST

House Red \$7/\$30
*served in glass or in bottle

House White \$7/\$30
*served in glass or in bottle

**Beelgara Sparkling Brut Cuvée NV,
Pepperton Estate, SA** \$7/\$30
Pale gold in colour with a bouquet of green
apples. Yeast and fresh fruit characteristics on
the palate are complimented by crisp acidity on
a raft of bubbles
*served in glass or in bottle

**White Cliff Sauvignon Blanc 2016,
Marlborough, NZ** \$8/\$40
Limes and guava with background citrus flowers.
The palate entry is smooth, leading through a
pleasantly weighted Marlborough Sauvignon
Blanc. The wine finishes with well clothed acid
offering sustained lime flavours
*served in glass or in bottle

Vines Pinot Grigio 2017, SA \$8/\$40
Pear and stone fruit aroma with a hint of lemon
and honey. The refreshing, flavoursome,
textured and beautifully integrated palate
finishes with gentle crisp green apple acidity
*served in glass or in bottle

**Five Friends Rose 2017,
Central Ranges, NSW** \$7.5/\$35
Pear and stone fruit aroma with a hint of lemon
and honey. The refreshing, flavoursome,
textured and beautifully integrated palate
finishes with gentle crisp green apple acidity
*served in glass or in bottle

**Lawsons Dry Hills Pinot Noir,
Marlborough NZ** \$40
Expressive wine with strong berry fruit notes,
lovely texture, great concentration and gentle
tannins
*bottle only

**Em's Table Shiraz (organic, preservative free),
Clare Valley, SA** \$40
Sweet plum and currant richness is nicely
balanced by fine tannins and spicy acidity.
It's showing some appealing mint and
menthol notes that are supported by cedar
oak throughout
*bottle only

BEER + CIDER

- Beer of the Month** \$7.5
- Cider of the Month** \$7.5
- Asahi Super Dry** \$7.5
- Corona** \$7.5
- Peroni Leggera** \$7.5
- Peroni Nastro
Azzurro** \$7.5
- Pure Blonde** \$7.5
- Stella Artois** \$7.5

SPIRITS

please ask your bartender for
available options

BAR FOOD

- Corn Chips & Dips** \$15
house chips & 2 x dips
(guacamole & salsa)
- Marinated Olives** \$6
- Meat & Cheese Board** \$35
assortment of 3 cheeses

**Available Friday
3pm - Close**

**Book the catering for your
next function through
Cawfee!**

We can accommodate larger
functions, with the entire venue
being available to be booked for a
special event. We also do catering for
various conferences and functions.

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