

THE STUNNED MULLET

cafe • restaurant • bar

COFFEE Toby's Estate	4
in a MUG or LARGE	5
with SOY	add .60
hazelnut, caramel, vanilla	add .95
babychino	2.75
hot chocolate	4.50

Loose Leaf Tea	4
Toby's breakfast blend	
earl grey	
organic green sencha	
punjabi chai	
organic peppermint	
organic chamomile	

MILKSHAKES chocolate, strawberry, caramel, vanilla 5

FIZZY ICE CREAM SPIDER 5

SOFT DRINKS

Coke, Diet Coke, squash 4

lemonade, lemon lime and bitters, ginger beer 4

still or sparkling water (sml/lge) 4 / 7.5

JUICES

Orange, pineapple or cloudy apple 5

BEERS

Cascade Light	4.5
Pure Blonde	6
Victoria Bitter	5
Tooheys New	5
Crown Lager	6
James Boag	6.5
Corona	6.5
Stella Artois	7
Peroni Nastro Azzurro	7.5
Asahi	7.5
Corona	6.5
Coopers Pale Ale	7

Wicked Elf Pilsner	9.5
Wicked Elf Pale Ale	9.5
Wicked Elf Witbier	9.5

WINES BY THE GLASS

Our wines by the glass change on a regular basis so that we can showcase a variety of wines.

Please ask your waiter for more details

COCKTAILS

lime margarita 14

XQ Reposado, Triple sec, fresh lime shaken and served in a salt rimmed glass

midori splic 14

Midori, Malibu, Pineapple juice and Cream

mad Cow 14

Tia Maria, Frangelico, Baileys and Milk topped with cocoa

cosmopolitan 14

Stolichnaya Citron Vodka, Cointreau, fresh lime and cranberry juice

moscow mule 14

Stolichnaya Vodka, Ginger Beer and Fresh Lime

long island ice tea 16

XQ Reposado Tequila , Beefeater Gin, Stolichnaya Vodka, Triple Sec, Havana Club Rum, Coke and fresh lemon