

## COFFEE

	Sml 4	Reg 4.5	Lge 5
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Latte  
Flat White  
Cappuccino  
Spiced Chai Latte  
Mocha  
Long Black  
Hot Chocolate

Piccolo Latte 3.8  
Espresso / Double Espresso 3.5  
Short Macchiato / Long Macchiato 3.5  
Babycino (Free with every hot drink purchased)

## EXTRAS

Decaf, Extra shot .60c  
Degani Syrups .60c  
Caramel • Vanilla • Hazelnut  
Soy, Almond or Lactose Free .60c

## COLD COFFEES 4.8

Iced latte, Iced long black

## HEALTHY LATTES

Matcha, Tumeric

Sml 4.5	Reg 5.5	Lge 6.5
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## ICED HEALTHY LATTES 6.5

Matcha, Tumeric

## TEA DROP TEA 3.8

English Breakfast, Earl Grey, Honeydew Green, Spring Green, Peppermint, Lemongrass & Ginger, Chamomile, Malabar Chai

## ICED DRINKS with ice cream & cream 6.5

Coffee, Chai, Mocha, Chocolate

## KIDS MEALS

FISH & CHIPS

HERB MEATBALLS FETTUCCINE

FRIED CHICKEN & CHIPS

## SMOOTHIES

7.5

ENERGISE Strawberries, apple, pear, pineapple & dates  
REBOOT Mango, pineapple, banana & passionfruit  
BOOSTER Banana, mango, spinach & lime juice  
DETOX Blueberries, banana, dates & boysenberries

## FRAPPIES

6.5

Coffee, Chai, Mocha, Chocolate

## FRUIT FRAPPIES

6

Mango, Guava & Lychee

Tropical Twist

Pomegranate & Raspberry

## MILKSHAKES

6

Make it thick

add 1

Chocolate, Strawberry, Vanilla, Caramel, Coffee, Lime, Banana

## KIDS SHAKES

4

## SPIDERS

6.5

Cola, Fanta, Sprite, Raspberry

## COLD BEVERAGES

### 330ML SOFT DRINKS

4

Coke, Diet Coke, Coke Zero, Sprite, Fanta

### MOUNT FRANKLIN SPRING

4

### WATER

### SMALL BOTTLED SPARKLING

4

### LARGE BOTTLED SPARKLING

8.5

### LEMON, LIME & BITTERS

4.5

### CASCADE GINGER BEER

5

### EMMA & TOMS JUICES

4.9

### FUZE ICE TEA VARIETIES

4.5

### KOMBUCHA VARIETIES

5.5

8.5



# DECANI™

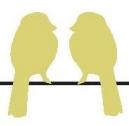
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# DEGANI™

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## ALCOHOLIC BEVERAGES

BEER AND CIDER	SPARKLING	GLASS	BTL
HAHN PREMIUM LIGHT	LONG ROW SPARKLING WINE 187ML	8	
XXXX GOLD	CHARLES PELLETIER BLANC DE BLANC	35	
HAHN SUPER DRY	VILLA JOLANDA PROSECCO	9	40
HEINEKEN			
CORONA			
PERONI			
BERTIE APPLE CIDER	STUDIO SERIES CHARDONNAY	6.5	28
	MONDIALE SAUVIGNON BLANC	8	34
	STUDIO SERIES PINOT GRIGIO	6.5	28
<i>Ask us about our beer of the week!</i>			
COCKTAILS	RED		
ELDERFLOWER COLLINS	STUDIO SERIES MERLOT	6.5	28
ESPRESSO MARTINI	MOUNT RILEY PINOT NOIR	9	40
STRAWBERRIES & CREAM	WICKS ESTATE SHIRAZ	9	40
CAIPIRINHA			
MIMOSA SET (2 GLASSES)	LIQUEURS		
	BAILEYS	8	
	COINTREAU	8	
	FRANGELICO	8	
JIM BEAM BOURBON	KAHLUA	8	
JACK DANIELS WHISKEY	MIDORI	8	
JOHNNY WALKER SCOTCH	SOUTHERN COMFORT	8	
ABSOLUT VODKA			
BUNDABERG RUM			
HAVANA CLUB 3 ANOS RUM			
JOSE CUERVO TEQUILA			
ROKU GIN			



## STARTERS

BEER BATTERED CHIPS	8.9
With rosemary salt and confit garlic aioli	
HOUSE MADE FOCACCIA & DIP DUO	10
With pesto and sundried tomato tapenade	
PLOUGHMAN'S PLATTER	18
Pork and almond terrine, serrano ham, onion jam, tomato tapenade, apricot and almond cream cheese, brie, fresh strawberries and lavosh crisps	
HERB MEATBALLS WITH FOCACCIA	14
Herb meatballs cooked in sugo sauce topped with parmesan and toasted focaccia	
DUCK PANCAKES	14
Confit duck, bean sprouts, fresh herbs and hoisin sauce	
CRISPY CALAMARI	14
With sumac, paprika and micro herbs, served with tomato relish	
<b>MAINS</b>	
ROASTED PUMPKIN & FENNEL SALAD	14
Roasted pumpkin and fennel, Spanish onion, cherry tomato, cucumber, mixed leaves and balsamic dressing	
CONFIT DUCK LEG, POPCORN, LIME & TOMATO SALAD	24
Confit duck, popcorn, Spanish onion, cherry tomato, home made rosti, lime dressing and orange marmalade	
DELUXE WAGYU BURGER	18.9
Mushroom and truffle patty, cheese, field mushrooms, mixed leaf, fresh tomato, chili tomato relish, garlic aioli and beer battered chips	
SOUTHERN FRIED CHICKEN BURGER	17.9
Crispy fried spiced chicken, mixed leaf, fresh tomato, smashed avocado, chipotle aioli and beer battered chips	
PRAWN & BARRAMUNDI FETTUCCINE MARINARA	21.9
Prawn and barramundi cooked in a white wine and sugo sauce, with cherry tomatoes and basil topped with parmesan	
BEEF CHEEK FETTUCCINE	17.9
Slow cooked red wine pulled beef cheeks with pancetta, sugo, basil and shaved parmesan	
OLIVE CHICKEN SCALLOPINI	21
Seared chicken scallopini, with a creamy charred onion and brie potato gnocchi topped with crispy bacon and parmesan	
SLOW COOKED BEEF CHEEKS	25
Cooked in a red wine beef sauce, served with a creamy mash and side salad	
250GRAM GRAIN FED SCOTCH FILLET	30
Served with honey glazed heirloom carrots, wilted spinach, creamy mashed potato and choice of peppercorn or mushroom sauce	
CRISPY ASIAN PORK BELLY	25
Served with an Asian slaw, bean shoots, ong choy and finished with a soy honey glaze	
CHERMOULA SPICED BARRAMUNDI	25.9
On a bed of seared flat mushrooms, cherry tomato, Spanish onion, spring onions with fregola in a white wine seafood broth	
CHEFS DESSERT OF THE DAY	12