

GRIND

COFFEE COCKTAILS

all 8.⁵⁰

- Grind Espresso Martini
Grind House Espresso, vodka, sugar syrup
- Hot Flat White Russian
Grind House Espresso, vodka, kahlua, milk
- Espresso Old Fashioned
House Blend infused bourbon, sugar syrup, bitters

CLASSICS

- Clover Club 8.⁵⁰
Gin, raspberry, sugar, egg white
- Negroni 8.⁵⁰
Campari, gin, sweet vermouth
- Tommys 8.⁵⁰
Tequila reposado, lime, agave syrup
- Old Street Fashioned 8.⁵⁰
Bourbon, sugar, bitters

QUEST COCKTAILS

all 8.⁵⁰

- Jamtini
Vodka, Chamboard, apricot liqueur, noilly pratt, jam
- Fight Club
Appleton VX, vermouth, apricot brandy, lemon, guava, absinthe
- Port Ellen
Laphroaig, pear liqueur, halleb syrup, lime, ginger ale

BEER

- Fourpure Pilsner, Flat Iron 4.⁵⁰
- Crate Cider, Pale Ale 4.-
- Peroni 4.-
- Brooklyn 5.-
- Corona 4.-

All drinks must be accompanied with food due to licence conditions.
Please alert your waiter to any allergies before ordering.
A discretionary service charge of 12.5% will be added to your bill.

GRIND

DESSERTS

Burnt vanilla cream	3. ⁵⁰
Grind house espresso affogato, amaretti	4.-
Chocolate parfait, streusel, hazelnut	6.-
Hot apple crumble sundae	6.-
Ice cream (per scoop)	2.-

COFFEE

Ristretto, Espresso, Short Black	2. ³⁰
Long Black, Filter	2. ⁵⁰ 2. ⁶⁰
Macchiato, Piccolo	2. ⁵⁰ 2. ⁶⁰
Flat White, Latte, Cappuccino	3.- 3. ³⁰
Hot Chocolate	3.- 3. ³⁰
Mocha	3. ¹⁰ 3. ⁴⁰
Matcha, Beetroot, Turmeric Latte	3.-
Iced Coffee	3. ³⁰
Iced Tea	2. ⁷⁵
Pot of Tea	2. ⁷⁵

Breakfast, Earl Grey, Green, Jasmine,
Lemongrass & Ginger, Fresh Mint

soya, almond, decaf, extra shot ^{.50}

DESSERT WINE

Sparkling Pink Moscato Innocent Bystander, Yarra, AU (375ml)	5.-	16.-
Botrytis Semillon Peter Lehmann, South Australia, AU (375ml)	6.-	23.-

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