

# dining

## wine

<b>Sparkling</b>	12	55
Salatin Prosecco, Brut, Italy		
Palladino Moscato Di Asti, Italy		
<b>White</b>	12	55
Tim Adams "Skilly Ridge" Riesling, Claire Valley		
Longboard Pinot Gris, Bendigo		
Little Goat Creek Organic Sauvignon Blanc, Marlborough, NZ		
Lightfoot & Sons Chardonnay, Gippsland		
<b>Rose</b>	13	60
Bouchard Aine & Fils Rose, France		
<b>Red</b>	13	60
Kooyonga Creek Shiraz, Heathcote		
Ricca Terra "Bullets Before Cannoballs" Tempranillo, Riverland		
Levantine Hills Pinot Noir, Yarra Valley		

## cocktails

Mimosa	20
Sparkling Wine, Triple Sec, Orange Juice	
Aperol Spritz	20
Aperol, Prosecco, Soda	
Espresso Martini	22
Vodka, Coffee Liqueur, Espresso	

## beers

Peroni Nastro Azzurro   Asahi   Furphy   Hawkers Pale Ale	10
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## coffee

White   Black Coffee	4.7	5.7
Magic	5	
Batch Brew	5.2	6.2
Mocha   Hot Chocolate	5.2	6.2
Matcha Latte   Turmeric Latte	5.2	6.2
Espresso Tonic		8
Cold Drip		7
Iced Latte   Long Black		7
Iced Chocolate   Mocha   Matcha		7.5
Iced Strawberry Matcha		8.5
Add Ice Cream		2
Soy   Almond   Oat   Lactose Free	0.8	
Hazelnut   Vanilla   Caramel Syrup	0.8	
Decaf   Strong	0.5	

## tea

Spiced Chai Latte	5.2	6.2
Dirty Chai Latte	5.5	6.5
Chai Boy Wet Chai	5.5	6.5
Organic Teas		6
English Breakfast   Earl Grey   Lemongrass & Ginger   Chamomile   Peppermint   Gunpowder Green		

## soft drinks

Cold Pressed   Orange Juice   Kale, Celery, Apple, Lemon, Ginger Juice		8
Bottle Juices   Apple   Carrot, Ginger   Mango, Peach, Kiwi		6.5
Lychee & Mint Soda		9
Mango & Passionfruit Soda		9
Coke   No Sugar		5
Lemon Lime Bitters		8
San Pellegrino Sparkling	5	10
San Pellegrino Chinotto   Aranciata Rossa   Limonata		6.5

## cuff

GF, 325 FLINDERS LANE  
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