

dining

wine

Sparkling	12	55
Salatin Prosecco, Brut, Italy		
Palladino Moscato Di Asti, Italy		
White	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		
Rose	13	60
Bouchard Aine & Fils Rose, France		
Red	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	18
Aperol, Prosecco, Soda	
Aged Negroni	22
Gin, Sweet Vermouth, Bitters	
Aged Old Fashioned	22
Bourbon, Amaro, Bitters	
Espresso Martini	22
Rum, Coffee Liqueur, Espresso	

beers

Peroni Nastro Azzurro Asahi Furphy Hawkers Pale Ale	10
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coffee

White Black Coffee	4.6	5.6
Magic	5.1	
Batch Brew	5.6	6.6
Mocha Hot Chocolate	5.1	6.1
Matcha Latte Turmeric Latte	5.6	6.1
Cold Drip		7
Espresso Tonic		8
Iced Latte Long Black		7
Iced Chocolate Mocha Matcha		8
Add Ice Cream		2
Bon Soy Milk Lab Almond Lactose Free		0.8
Califia Oat Milk		0.8
Hazelnut Vanilla Caramel Syrup		0.8
Decaf Strong		0.8

tea

Spiced Chai Latte	5.1	6.1
Dirty Chai Latte	5.6	6.6
Chai Boy Wet Chai	5.6	6.6
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
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

cuff

GF, 325 FLINDERS LANE
INFO@CUFFMELBOURNE.COM
9620 7122
@CUFFMELBOURNE