



# WELCOME TO THE ESPRESSO MARTINI BAR

## BAR DINING

### CHEESE BOARD

Served w nuts and crackers  
 w 2 cheeses **18.0**  
 w 3 cheeses **22.0**

### BRUSCHETTA (vg)

w fresh tomato and basil salsa, parmesan and balsamic glaze. **10.9**

### TURKISH BREAD w DIPS (vg)

Toasted Turkish bread served w trio of Chef's selection of dips. **12.9**

### SALT & PEPPER SQUID

Crumbed squid served w lemon on a bed of fresh tossed green and coleslaw salad w citrus dressing. **14.9**

### CRUMBED CHICKEN STRIPS

Served w slaw, beer battered chips and aioli. **16.9**

### PULLED PORK SLIDERS

Trio of pulled pork, slaw and smoky BBQ sauce served on brioche slider buns. **15.9**

### BEER BATTERED CHIPS (vg)

w your choice of aioli, tzatziki or tomato sauce. **5.9**

### POLENTA CHIPS (vg)

w parmesan cheese and aioli. **7.9**

### BOWL OF MIXED NUTS

**6.0**

### BOWL OF OLIVES

**6.0**

*Vegan (v) Vegetarian (vg)  
 Gluten Free (gf)*

## HIGH COFFEE PLATTERS

*to share (for 2)*

Banana bread w coffee cinnamon butter, chocolate truffles, chefs cake selection and toasted bagel or croissant served w 2 coffees **29.95**

served w 2 Espresso Martinis **49.50**

## ESPRESSO MARTINIS

### SIGNATURE ESPRESSO MARTINI

Ketel One Vodka, white chocolate liqueur, Kahlua, Signature Espresso and flamed cinnamon garnish. **16.0**

### COLD DRIP MARTINI

Ketel One Vodka, white chocolate liqueur, sugar syrup, Signature Cold Drip, and vanilla mist. **16.0**

### XOX MARTINI

Café XO Patron, vanilla vodka, Licor 43, Signature Espresso, agave syrup and cinnamon. **16.0**

### THE STEVE

Ketel One Vodka, Frangelico, Signature Espresso, salted caramel syrup and honeycomb. **16.0**

### DARK & STORMY MARTINI

Kraken Spiced Rum, Kahlua and Signature Espresso. **16.0**

### CHERRY BOMB

Malibu, cherry brandy, Baileys, Signature Espresso and coconut. **16.0**

### CHOCOTONIC

Vanilla vodka, white chocolate liqueur, Signature Espresso, agave syrup and Tim Tam. **16.0**

### TOBLERONE

Baileys, Frangelico, ice-cream, chocolate syrup, honey and Signature Espresso. **16.0**

### ARRIBA TEQUILA

Espolon Blanco Tequila, Licor 43, Signature Espresso, chocolate chilli syrup and chilli garnish. **16.0**

### IRISH COFFEE

Signature Espresso and Baileys topped w fresh cream. **14.0**

## COCKTAILS

**JUST PEACHY 16.0**

**MOJITO 16.0**

**OLD FASHIONED 18.0**

**SPLICE 16.0**

**CHILL'D SUMMER 16.0**

**MARGARITA 16.0**

**FRENCH MARTINI 16.0**

**CHAMPAGNE COCKTAIL 18.0**

**APEROL SPRITZ 18.0**

## BEER, WINE & SPIRITS

### WINES

T'Gallant Cape Schanck *By the Glass* **8.0** *Bottle* **32.0**  
*Pinot Grigio*

Brown Brothers **8.0** **32.0**  
*Chardonnay*

Squealing Pig Marl **9.0** **36.0**  
*Sauv Blanc*

Grant Burge 5th Gen **8.0** **32.0**  
*Shiraz*

Wynns Coon The Gables **9.0** **36.0**  
*Cab Sauv*

De Bortoli Piccolo 200ml **12.0**  
*Sparkling*

### BEER

Peroni Leggera *By the Bottle* **6.0**

Peroni Nastro Azzurro **7.0**

Corona **7.0**

Stone & Wood Pacific Ale **8.0**

### SPIRITS

*Includes mixer*

Ketel One Vodka **10.0**

Tanqueray Gin **10.0**

Bombay London Dry Gin **10.0**

Espolón Blanco **9.0**

Patron XO Café Tequila **12.0**

Monkey Shoulder Whiskey **10.0**

Johnnie Walker Black **10.0**

Johnnie Walker Red **9.0**

Jameson Irish Whiskey **9.0**

Kraken® Black Spiced Rum **10.0**

Captain Morgan UP Rum **9.0**

Pampero Blanco **9.0**

Jim Beam White **9.0**

Canadian Club **9.0**

Maker's Mark **10.0**

### LIQUEURS

*Includes mixer*

Aperol **8.0**

Baileys Irish Cream **9.0**

Frangelico **9.0**

Kahlua **9.0**

Malibu **9.0**

Cointreau **10.0**

Suntory Midori Melon **9.0**

Chambord **9.0**

## ESPRESSO

*Choose from the Kitchens Blend, The Crafted Coffee Co. Signature Blend or our feature Single Origin Bean.*

Cappuccino, Latte, Flat White, Piccolo **3.9**

Short/Long Macchiato, Chai Latte **3.5**

Short/Long Black **4.9**

Turmeric Latte **4.9**

Red Velvet Latte **4.5**

Mocha **4.5**

Vienna **4.5**

### FILTER COFFEE

Pour Over **7.0**

Cold Drip **5.0**

Vacuum Drip **7.0**

French Press **5.0**

Aeropress **7.0**

### BULLETPROOF COFFEE

Long black, coconut oil and butter **6.5**

### HOT CHOCOLATE

w marshmallows **4.5**

For 2—served in a Turkish pot w marshmallows **7.9**

### TEA—LOOSE LEAF

**3.9**

### ICED TEA

**5.5**

### CHAI TEA

served in a Turkish pot brewed w milk **5.5**

### VANILLA EARL GREY LATTE

Earl Grey tea w vanilla syrup, served in a Turkish pot w steamed milk **5.5**

### ROOIBOS RED LATTE

Rooibos tea and honey, served in a Turkish pot w steamed milk and cinnamon **5.9**

## COLD CREATIONS

**ICED COFFEE 5.5**

*Coffee / Mocha / Chocolate*

**ICED BLACK 5.5**

**DEATH BY COFFEE 6.5**

*Not for the faint hearted*

Single origin cold brew served w a cold drip ice sphere and topped w a double shot of espresso

**ICED LATTE 5.5**

*Coffee / Mocha / Chocolate*

**FRAPPES 5.9**

**MILKSHAKES 4.9**

**BOTTLED DRINKS 5.5**

Signature Cold Brew **5.5**

Soft Drinks **3.5**

## AFFOGATO

### SIGNATURE 4.9

2 scoops of ice-cream w 2 shots of espresso.

### MOCHA 6.5

2 scoops of ice-cream, 2 shots of espresso, w chocolate sauce and shaved chocolate.

### HAZELNUT CRUSH 6.5

2 scoops of ice-cream, 2 shots of espresso, w hazelnut syrup, and toasted crushed hazelnuts.

### HONEYCOMB CARAMEL 6.5

2 scoops of ice-cream, 2 shots of espresso, w caramel sauce and crushed honeycomb.

### CHERRY DELIGHT 6.5

2 scoops ice-cream, 2 shots of espresso, w cherries, shaved dark chocolate and coconut.

### NUTTY CHAI 6.5

2 scoops of ice-cream, 2 shots of espresso, w hazelnuts and chai dust.

*For full menu and drink options, please see our printed menus on the tables or counter.*

*From coffee bean to cup and cocktail shaker, Crafted Coffee Co. will take lovers of great coffee on a journey where coffee is the hero. We hope you enjoy our coffee inspired cocktails, made using our Signature Blend, roasted onsite.*