

SOBAH BEER

TROPICAL LAGER

A crisp, dry hopped tropical lager brewed for ultimate refreshment. Sip while conjuring images of white sandy beaches + frothing cylinder barrels.

\$7

LEMON ASPEN PILSNER

A light, floral pale ale with a hint of grapefruit + lychee flavour notes ideal with light meals and seafood.

\$7

FINGER LIME CERVEZA

A Mex-style beer brewed with maize. It's light, zesty + hoppy against a sweet yet nutty backdrop. Sunset sips!

\$7

PEPPERBERRY IPA

Distinctive hops + citrusy characteristics, this bold brew has a 'spicy' kick from the infusion of the fruit of the Australian Native Pepperberry tree. Enjoy with bold dishes + the footy.

\$7

DAVIDSON PLUM GF ALE

This thirst-quenching, lightly soured, aromatic **gluten-free** brew has an undertone of crisp green apple + a delightful pink hue. It's extra special served in a wine glass with a colourful garnish.

\$8

ANISEED MYRTLE STOUT

An Aussie twist on an old classic, this traditional stout is grainy with hints of coffee, chocolate + molasses paired perfectly with aniseed myrtle that amplifies the licorice flavours.

\$8

WATTLESEED GOLD GF ALE

A new spin on a classic Aussie style beer paired with roasted wattleseed which has a savoury nutty, roasted coffee aroma, with touches of sweet spice + raisins. **Gluten-free**

\$8

NON-ALC BAR

CLOVENDOE DISTILLERY w SPARKLING MIXER \$9

STEM w sparkling finger lime
SPROUT w sparkling Kakadu plum
SEED w ginger beer

MONDAY DISTILLERY COCKTAILS \$9

Cello Bella, Dram Sour,
Mezcalita

ALTINA NON-ALC WINE \$9 Glass \$25 Bottle

Kakadu Plum Rose
Finger Lime Sauv Blanc
Pepperberry Shiraz
Sparkling Brut w Native Peach (by the bottle only)

CAFE

HOT COFFEE

	Cup	Mug
Cappuccino, Café Latte, Flat White, Mocha, Chai Latte	\$4.5	\$6.8
Dirty Chai	\$5	\$7.3
Double Espresso / Piccolo	\$3.5	
Long Black	\$4	\$6
Hot Chocolate	\$4	\$6
Mabu Mabu Hot Chocolate with native spices	\$4.5	\$7

Syrups 50c

Vanilla, caramel, macadamia, chai, honey

Milk 50c

Skim, Lactose Free, Soy, Almond, Oat, Coconut, Macadamia

Decaf 50c

Extra shot \$1

TEA POT

Black or Green Tea	\$5
Mabu Mabu Spiced Chai	\$7
Blak Brews bush blends	\$5.5
Earl Grey with Finger Lime, Kaku Yalanji Daintree, Kakadu Sunset, Desert Sunrise, Red Centre, or Minty Green	

COLD COFFEE:

Iced Long Black	\$6
Iced Latte, Iced Mocha, Iced Chai, Iced Chocolate - add cream + ice-cream	\$6.8
	\$2

JUICE

SIMPLE JUICERY SMOOTHIE BLENDS \$6

Green Smoothie w pulped kiwifruit, pressed pears, pulped mangoes, pureed peaches + squeezed limes.

Dark Heart w pressed apples, pressed beetroot, pressed purple carrots, pressed ginger + squeezed lemons.

Pineapple Bliss w pressed apples, squeezed pineapples + squeezed limes.

Glow Bright w pressed apples, pressed carrots, pressed ginger, squeezed lemons + turmeric extract.

SPARKLING

YARU FLAVOURED SPARKLING: \$5.5

Finger Lime, Kakadu Plum, Blood Orange or Wild Berry

BOBBY CRAFT SODA: \$6

Cola, Ginger Beer or Passionfruit

YAALA SPARKLING: \$6.5

Davidson Plum + Waratah, or Lemon Myrtle + Native Blossom

LORE NATIVE KOMBUCHA: \$7

Ooray Plum + Wild Hibiscus, or Lemon Myrtle + Fingerlime

YARU STILL or SPARKLING H2O 750mL \$7.5

SOBAH

• BREWERY + CAFE •

Ngarru Gayaa!
CHEERS!