



*We invite you to discover the pleasure of Campos Coffee.
The Superior Blend is the flagship blend – a tribute to all that
is important in specialty coffee. On the palate the Superior provides dominant caramel and toffee intonations
with fruit
highlights. The body is rich and full flavoured with a creamy silky mouthfeel.*

Espresso	3.20
Macchiato	3.50
Long Black	3.90
Cappuccino	4.20
Latte	4.20
¾ Latte	4.00
Piccolo Latte	3.90
Flat White	4.20
Iced Frappe	4.80
Mocha	5.50
Hot Chocolate	4.80
Chai Latte	4.80
Tea	4.20

English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea

Beverages

Soft Drinks	3.20
Orange Juice	4.30
Apple Juice	4.30
Cranberry Juice	4.30
Pineapple Juice	4.30
Tomato Juice	4.30
Sparkling Mineral Water	4.80
Red Bull	4.90
Still Water	3.20
Milk Shakes	5.20

Chocolate, Vanilla, Caramel, Strawberry

Mocktails **9.50**

Skyscraper

A blend of Orange Juice, lemon, fresh Strawberries & Banana

Sea View

A Blend of Mango pulp with Orange and Pineapple Juice topped with lemonade

Above the Rainbow

Coconut Cream & Fresh Pineapple combined with a secret citrus blend

Skyhigh

Kiwi Fruit, Strawberries, Banana with a hint of lemon, blended with Cranberry Juice

International Coffee 9.50

Ireland – Irish Whiskey

Jamaica – Tia Maria

Italy – Amaretto

Mexico – Kahlua

France – Grand Marnier

BEER

Asahi 10.00

Boags Premium 8.00

Cascade Premium Light 5.00

Corona 8.00

Crown Lager 8.00

Pure Blonde 6.50

Stella Artois 8.50

Tooheys Extra Dry 6.50

Victoria Bitter 6.00

XXXX Gold 5.50

CHAMPAGNE & SPARKLING

	Glass	Bottle
Segura Viudas 'Aria' Brut	9.50	38.00

Penedes, SPAIN

This award winning Spanish sparkling has a fine bead and hints of sweetness on the palate.

Moet & Chandon NV

142.00

Champagne, FRANCE

Light, persistent sparkle, very ample in the mouth, with a discreet finish. Delicate and well-balanced; leaves behind a sense of harmony.

1996 Duval-Leroy Femme de Champagne

345.00

Champagne, FRANCE

The silkiness and rare elegance of the Chardonnays from the 1996 harvest blend with the fruity and succulent character of the Pinot Noirs to endow "FEMME DE CHAMPAGNE" with a harmonious complexity. This exquisite champagne, with its golden colour and bubbles of amazing finesse, develops aromas of spring and autumn.

2000 Dom Perignon

440.00

Champagne, FRANCE

With a fullness in the mouth, its earthy, smoky, pearly complexity rises to the surface, underscored by the vibrant warmth of peppery spice. The sensation of intensity develops and melts into a deep, rounded heart, with a fruity, exotic maturity and a slight touch of aniseed.

NB: Glass Serving Size 150ml = 1.5 Standard Drinks

WHITE WINE

Glass Bottle

Alkoomi Riesling

42.00

Franklin River, WA

This wine shows intense lime and citrus characters, while the flavoursome and elegant palate finishes with cleansing acidity.

Redwood Pass Sauvignon Blanc

9.50 38.00

Marlborough, NZ

This Sauvignon Blanc is full flavoured, ripe melon and lime with lingering gooseberry flavours.

Jules Taylor Sauvignon Blanc

49.00

Marlborough, NZ

Hand picked grapes from single vineyard sites were selected to produce this stunning example of a Marlborough Sauvignon Blanc.

Rothbury Estate Semillon Sauvignon Blanc

6.50 25.00

Regional NSW

A clean crisp wine from regional New South Wales displaying citrus and passionfruit flavours on the palate.

Vavasour Pinot Gris

11.00 44.00

Marlborough, NZ

This wine is made in a dry style, exhibiting luscious layers of fruit, with hints of pear and ginger, followed by a long mineral finish.

Pepper Tree Unwooded Chardonnay

9.00 36.00

Hunter Valley, NSW

This Unwooded Chardonnay is a wine of great flavour and balance and is a relaxing beverage with or without food.

Kumeu River 'Village' Chardonnay

12.00 48.00

Kumeu, NZ

This wine features very attractive fruit aromas, along with the hint of hazelnut that is so typical of Chardonnay.

NB; Glass Serving Size 150ml = 1.5 Standard Drinks

RED WINE

Glass Bottle

Kumeu River 'Village' Pinot Noir

49.00

Kumeu, NZ

This wine has a "pretty" Pinot aroma of ripe berries. It is delicate but the texture is smooth and velvety with a crisp finish.

Pepper Tree Merlot

42.00

Wrattonbully, SA / Coonawarra, SA

This Merlot is fruit driven and has a soft and smooth mouth feel and lingering finish.

Kilikanoon 'Killerman's Run' Cab Sauv

10.50 44.00

Clare Valley, SA

A classic Cabernet Sauvignon style, rich in fruit flavour and character, made from hand selected fruit parcels in SA.

Rothbury Estate Cabernet Merlot

6.50 25.00

Regional NSW

Aromas of smoky blueberry and blackcurrants develop into ripe cassis flavours with hints of chocolate.

Voyager Estate 'Girt by Sea' Cab Merlot

13.00 52.00

Margaret River, WA

A full array of cabernet fruits such as mulberry, blood plum, rhubarb and black cherry are revealed in this Margaret River blend.

Elderton 'Friends' Shiraz

9.00 36.00

Barossa Valley, SA

This wine starts off seductively earthy but then turns to glorious crushed berries, chocolate and hints of plums and vanilla.

Paxton 'Quandong Farm' Shiraz

59.00

McLaren Vale, SA

This single vineyard Shiraz aims to highlight the intensity and brightness of fruit grown using biodynamic techniques.

NB: Glass Serving Size 150ml = 1.5 Standard Drinks

HIGH ALTITUDE COCKTAILS

Cocktail Menu – All \$16.00 except Long Island Ice Tea \$22

Mile High – Signature Cocktail

*Alize Gold and Mandarin Vodka shaken w/
Fresh Passionfruit Pulp finished w/ Ruby Red Grapefruit*

St Germain Martini

*St Germain Elderflower Shaken w/
Bombay Gin, Cloudy Apple and Lime Juice
Spiked w/ Apple Liqueur*

Pear Cinnamon Martini

*Smashed Cinnamon shaken w/ Pear Vodka and Cloudy Apple
Finished with Vanilla Gomme*

Espresso Martini

*Espresso Shot shaken w/ Honey and Vanilla Bean
Finished w/ Vodka and Frangelico*

Lychee Lemongrass Martini

*Lychee, Lemongrass and Fresh Lime pressed and shaken w/
Vodka finished with Cloudy Apple*

Classic French Martini

Vodka shaken w/ Chambord and Pineapple

Cosmopolitan

*Vodka and Cointreau Shaken w/ Cranberry and Fresh Lime
Finished w/ an Orange Zest*

Swiss Chocolate

*A balance of Frangelico, Baileys and Butterscotch Schnapps
blended w/ Fresh Cream*

Cocoa Banana

*Kahlua, Baileys and Crème de Cacao
blended w/ Banana and Fresh Cream*

Traditional Margarita

*Lemon Wedges muddled and shaken w/
Tequila and Cointreau
Finished w/ a Salt Rim*

Pina Colada

Rum, coconut cream with pineapple juice

Cocktail Menu – Continued

Daiquiri

Havana Club Rum blended w/ Fresh Fruits and Lemon Juice

- *Mango*
- *Strawberry*
- *Lychee*
- *Lime*

Caprioska

Lime pressed and Shaken w/ Vodka and Fresh Fruit (optional)

- *Original*
- *Strawberry*
- *Pineapple and Blackberry*
- *Lychee*
- *Passionfruit*
- *Mango*
- *Kiwi Fruit*

Mojito

*Havana Club Rum and Lime pressed and shaken w/ Mint
And Fresh Fruit (optional)*

- *Original*
- *Strawberry*
- *Lychee*
- *Mango*

Long Island Ice Tea

\$22

THE most potent cocktail made famous from New York – citrus with vodka, rum, tequila, gin and triple sec with sour mix and topped off with ...

House Spirits 7.00
(Vodka, Gin, Rum, Scotch, Bourbon)

Vodka
Absolut 8.00
Absolut Peach, Citron, Mandarin, 8.50
Pears, Raspberry, Vanilia
Grey Goose 12.50

Redbull, Vodka or Jagermeister 12.00

Gin
Bombay Sapphire 9.00
Tanqueray 9.00

Scotch
Johnny Walker Red 8.00
Johnny Walker Black 10.50
Chivas Regal 10.50
Dimple 12.00
Glenfiddich 12.00

Whisky
Canadian Club 7.50
Jameson 8.00

Rum
Bacardi 8.00
Captain Morgan 8.00
Coruba 8.00
Havana Club 8.00

Bourbon
Jack Daniels 8.50
Wild Turkey 8.50
Makers Mark 9.00

Tequila
Jose Cuervo 10.00
Patron Anejo 15.00
1800 12.00

Cognacs/Brandy
Napoleon 7.00
Hennessy VSOP 13.50
Corvoissier 15.00
Remy Martin 35.00

Liqueurs

Absynth	11.00
Alize Blue/Gold	8.00
Amaretto	7.00
Baileys	6.50
Benedictine	12.50
Chambord	8.00
Chartreuse	10.00
Cointreau	9.00
Drambuie	12.50
Grand Marnier	12.50
G.E.Massenez Range	9.50
De Kuyper Butterscotch	5.50
De Kuyper Apple Schnapps	5.50
Drambuie	8.00
Frangelico	6.50
Jagermeister	7.50
Kahlua	6.00
Malibu	6.50
Midori	6.50
Opal Nero Bianco/Nero	8.00
Paraiso Lychee	7.00
Southern Comfort	6.50
St Germaine Elderflower	9.00
Tia Maria	6.00

Apperitifs

Campari	7.00
Cinzano	7.00