LO2019158_SEPTEMBER_2019

the Cauts

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FOOD AND DRINKS

OPEN

FROM 2PM TILL LATE. MON-FRI

HAPPY HOUR

4-6PM

\$5 SELECTED DRINKS



Loft Originals

\$15 each

GIN'S MY PASSION

Gin, Passionfruit Liqueur, and passionfruit pulp shaken with a dash of pineapple juice. Gin was once medicinal...and then it was called Mother's Ruin.

APPLE PIE

Better than ya Nan's! We think this is from 2011 but can't confirm. Sour Apple Schnapps, Licor 43 & Fireball Whisky with cloudy apple juice in a cinnamon rimmed glass.

CHARLOTTE'S REVENGE

Tequila, lime and blood orange topped with sparkling wine and a twist of orange. Classy, but could get a little wild.

PURE DEAD BRILLIANT

Scotch Whisky & Cassis Liqueur, with a squeeze of lemon & shaken with egg white. Nikola Tesla drank Whisky everyday thinking it would make him live to 150. It didn't...

THE LAVENDER ONE

Gin, Parfait Amour and lavender, topped with tonic and lemon. Botanic Gardens in a glass.

RYE WHEELER \$20

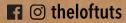
Rye Whiskey and Maple Syrup delicately stirred with a slice of orange. Ryeght up your alley!

EASTSIDE \$20

Antipodes Pink Gin & an enticing blend of cucumber, mint and lime.

Cocktail list continues...





Cocktails Through The Ages

\$15 each

APEROL SPRITZ

Aperol, Prosecco and tonic served over ice with a slice of orange. An Italian summer classic from Padua, Italy from 1919, but we drink it all year round! When in Rome...

Hugo

Elderflower Liqueur, Prosecco and tonic built over ice, served with mint and lime. A twist on the Spritz and popular in the north of Italy since the early 2000s, but we have caught on!

COSMOPOLITAN

Vodka, Triple Sec and cranberry juice with a touch of lime. Sex and the City made it popular in the 90s and we have loved it since!

CAIPIRINHA OR CAPRIOSKA

Cachaça or Vodka, lime, sugar and crushed ice. Cachaça has been around since the 1500s, and the Caipirinha was made to help cure the Spanish Flu epidemic in the early 20th Century.

ESPRESSO MARTINI

Vodka, Kahlua, and a shot of espresso with a touch of sweetness. Straight from the 80s. "Don't you want me BABY! Don't you want me OOOHHHHH!"

Moscow Mule

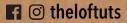
Vodka, lime and Ginger Beer. It's so easy, but it just tastes SO GOOD! Birthed in the 1930's by an American pub owner who had ordered too much Ginger Beer.

Молто

Rum, sugar, mint and lime all muddled together with a dash of soda. Rumour has it, Ernest Hemingway's favourite drink was the Mojito. Who needs some inspiration?

Cocktail list continues...





Cocktails Through The Ages

\$15 each

MARGARITA

Tequila, Triple Sec and lime. The original Margarita was first made by bartender Francisco Morales in the 40s, when he was asked to make a Magnolia Cocktail. Having no idea, he just made it up and the Margarita was born. He then became a milkman for 25 years...

LONG ISLAND ICED TEA

\$16

Vodka, Gin, Tequila, Rum, Triple Sec, lemon, lime and a dash of coke. You all know this one, spreading the love since the 70s.

Loft Pitchers

\$20 each

BLUE GIGAWATT

Alizé Bleu, Blue Curacao, Vodka, Red Bull, lemonade and fresh lime.

RED GIGAWATT

Passionfruit Liqueur, Vodka and Strawberry Liqueur with cranberry juice, lemonade & fresh lime.

CANCDIA

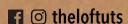
Red Wine, Martini Rosato, orange juice and a splash of lemonade. A Spanish classic to keep you dancing all night.

STRAWBERRY KOMBUCHA MOJITO JUGS

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Strawberry Liqueur, White Rum and Kombucha muddled with strawberries, mint and limes, and topped with soda. Drink it after your yoga class...or before...or even if you don't do yoga.





Beer & Cider

Local Beer

HAHN SUPER DRY	\$7.5 / schooner
FURPHY	\$8.2 / schooner
TOOHEYS EXTRA DRY	\$6.5 / bottle
COOPERS PALE ALE	\$7.5 / bottle
JAMES BOAG'S LIGHT	\$6 / bottle
HAHN CRISP GLUTEN FREE	\$8 / bottle
HEINEKEN O.O ALCOHOL FREE	\$5 / bottle

Imported Beer

BIRRA MORETTI	\$8.5 / bottle
PERONI	\$9 / bottle
CORONA	\$9 / bottle

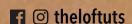
Craft Beer

Kosciuszko	\$8.5 / schooner
JAMES SQUIRE 150 LASHES	\$8.5 / schooner
BYRON BAY PALE LAGER	\$8.5 / schooner
WHITE RABBIT DARK ALE	\$9 / schooner
JAMES SQUIRE SWINDLER	\$8.5 / bottle
LITTLE CREATURES PALE ALE	\$9 / bottle
LITTLE CREATURES IPA	\$9.5 / bottle
STONE AND WOOD PACIFIC ALE	\$9.5 / bottle

Cider & Ginger Beer

BROOKVALE UNION GINGER BEER	\$10 / can
5 SEEDS CRISP APPLE	\$7.5 / schooner
SOMERSBY APPLE CIDER	\$8 / can
SOMERSBY PEAR CIDER	\$8 / can
REKORDERLIG PASSIONFRUIT	\$9 / bottle
REKORDERLIG MIXED BERRIES	\$9 / bottle
REKORDERLIG STRAWBERRY & LIME	\$9 / bottle





Wine

Sparkling

WILLOWGLEN / Brut NV / RIVERINA, NSW Fresh, delicate and youthful, stonefruit and citrus notes.

\$6.8 / \$27

VILLA SANDI PROSECCO DOC / TREVISO, ITALY Dry & fresh. Fruity and flowery with hints of ripe golden apples. Take me to Italia!

\$9.5 / \$45

EMERI / PINK MOSCATO / RIVERINA, NSW Turkish delight in a bottle! Slightly sparkling, great acidity, strawberries and cream and not too sweet.

\$9.5 200ml Piccolo

LA BOHÈME CUVÉE ROSÉ / YARRA VALLEY, VIC Very pale Rosé colour. Cream and biscuit, hazelnuts and brioche. Complex and lifted aromas. Lively with good weight and balance. \$50 / bottle

Whites

150ML / 250ML / BOTTLE

WILLOWGLEN / SEMILLON SAUVIGNON BLANC / RIVERINA, NSW
Passionfruit, citrus and subtle herbaceous
notes and zingy acidity.
\$6.8 | \$10 | \$27

LA BOSSA / CHARDONNAY / RIVERINA, NSW
Lifted nectarine and stone fruits, with subtle oak
and a clean finish.
\$7.5 / \$11 / \$30

ATLAS RHINELANDER / RIESLING / CLARE VALLEY, WA
Floral and bright with lime characters and perfumed
with pear drops. A well-made Riesling! \$8.5 / \$12 / \$40

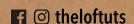
BABY DOLL / SAUVIGNON BLANC / MARLBOROUGH, NZ
Tropical guava, gooseberry and aromatic zippy
tones. It's the littlest sheep that help make
Babydoll wines!

\$9 | \$13 | \$42

PINOT G / PINOT GRIS / RIVERINA, NSW
Subtle aromatics, light and clean palate. \$9 | \$13 | \$42

VINACEOUS SIRENYA / PINOT GRIGIO / ADELAIDE HILLS, SA Aromas of pear and apple, light and soft, with a crisp acidity. \$10 / \$15 / \$45





Wine

Reds

150ML / 250ML / BOTTLE

WILLOWGLEN / SHIRAZ CABERNET / RIVERINA, NSW

A balance of plum & berry fruits with a hint of subtle spice and a smooth finish.

\$6.8 | \$10 | \$27

LA BOSSA / SHIRAZ / RIVERINA, NSW
Soft and juicy plum and dark fruits, pepper and spice with a long finish.
\$7.5 | \$11 | \$30

BELLA RIVA / SANGIOVESE / KING VALLEY, NORTH EAST VICTORIA
Bright, vibrant red fruits and savoury flavours with
good texture and length, a great food wine. \$8 / \$12 / \$40

ROUND TWO / CABERNET SAUVIGNON / BAROSSA VALLEY, SA Rich blueberry and chocolate with hints of oak and earthy tones. \$8.5 / \$12.5 / \$40

COPPABELLA / PINOT NOIR / TUMBARUMBA, NSW
Bright, with lively fresh raspberry and ripe cherries.
A classic pinot.
\$9 \ \$13.5 \ \$43

PRINTHIE / MERLOT / ORANGE, NSW
Good aromatic intensity in a wine with plenty of character.
Ripe fruit shows red berries, cassis, a hint of floral, almost turkish delight & subtle cedar from oak maturation.
\$9.5 | \$14 | \$45\$

PAMPAS DEL SUR EXPRESSION / MALBEC / MENDOZA, ARGENTINA Violets and blueberries, with soft, dusty savoury notes. \$50

Rosé

150ML/250ML/BOTTLE

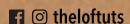
WILLOWGLEN / Rosé / RIVERINA, NSW Lifted berries and cream with a nuance of spice.

\$6.8 / \$10 / \$27

EXCUSE MY FRENCH / Rosé / Languedoc, France Light cherry, summer fruits with vanilla tones. French wine without the BS (Baguettes & snails).

\$8.5 / \$12 / \$38





The Pizzeria Menu

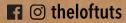
Pizzas	
GARLIC AND HERB (V) Delicious garlic and herb infused olive oil with mozzarella.	\$11
MARGHERITA (V) Mozzarella, cherry tomatoes, fresh basil, sea salt and cracked pepper on a tomato sugo base.	\$12
FUNGHI (V) Mozzarella, mushrooms, a sprinkling of chilli flakes, rosemary, sea salt and cracked pepper.	\$13
PEPPERONI Thinly sliced pepperoni and mozzarella on a tomato sugo bas	\$13 e.
CLASSIC HAWAIIAN Shredded ham, pineapple and mozzarella on a tomato sugo base.	\$13
VEGETARIAN SUPREME (V) Olives, artichokes, capsicum, onion, pineapple, mushrooms and mozzarella on a tomato sugo base.	\$14
CAPRICCIOSA Ham, mushrooms, olives, artichokes, rosemary and mozzarella on a tomato sugo base.	\$14
PERI PERI VEGE (V) Mushrooms, fresh tomato, capsicum, Spanish onion, pineappa a sprinkling of chilli, mozzarella and fetta drizzled with peri pamayo on a tomato sugo base.	
SUPREME Shredded ham, pineapple, capsicum, Spanish onion,	\$15

mushroom, kalamata olives and mozzarella on a tomato

Pizza list continues...

sugo base.





The Pizzeria Menu

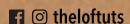
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MEXICANA Shredded ham, pepperoni, onion, capsicum, mozzarella, oregano and chilli on a tomato sugo base.	\$15
PERI PERI CHICKEN Chicken, Spanish onion, capsicum, mozzarella, drizzled with peri peri sauce on a tomato sugo base.	\$15
MEAT LOVERS Tomato sugo topped with shredded ham, sliced pepperoni, chicken and mozzarella drizzled with BBQ sauce.	\$15
Snacks and Shares	
CHEESY FRIES with bacon and ranch dressing.	\$12
CORN CHIPS (GF) with salsa and guac.	\$9
SPICY WEDGES with sweet chilli and sour cream.	\$9
SWEET POTATO FRIES with garlic aioli.	\$9

Gluten free bases available for \$3.50 each. Extra sauces – ranch, peri peri, garlic aioli \$1.50 each. Tomato, BBQ, mayo \$1 each.

BEER BATTERED CHIPS with tomato sauce.

(V) Vegetarian (GF) Gluten Free





\$6