

Coffee

by Industry Beans

[Melbourne's Fitzroy based award winning speciality coffee roasters]

Coffee Cold

Single Origin beans Cold Drip served w/ sparkling water \$5

[Cold drip, the process of slowly steeping coffee grounds in cold / iced water for an extended period without the use of heat. This will reduce the apparent acidity, with a finished coffee that is notably less bitter and puts forward deep notes from the beans]

Iced Latte	- over ice \$4.5
Iced Mocha	- over ice \$4.5
Iced Coffee	- over ice w/ ice cream \$5.5
Affogato	- ice cream scoop w/ a shot of hot espresso \$5.5

Coffee Black

Single Origin Beans	Reg	Lge
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Ristretto	\$3.5	
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[A short shot of espresso coffee, extracted with half the amount of water]

Espresso / Short Black	\$3.5	
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[A single shot of espresso coffee]

Double Espresso	\$3.8	
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[A double shot of espresso coffee]

Long Black	\$3.8	\$4.2
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[A double shot of espresso coffee poured over hot water]

Coffee Milk Cows

Fitzroy St Blend	Reg	Lge
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20% El Salvador	\$3.8	\$4.2
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40% Indonesia

40% Colombia

Available - Bonsoy, Milk Lab Almond, Milk Lab Coconut \$0.5

Available - Extra Shot \$0.3

Latte, Flat White, Cappuccino	\$3.8	\$4.2
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Three Quarter Latte	\$3.8	\$4.2
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[An espresso coffee, only three quarters of the milk of a latte]

Macchiato - Long, Short	\$3.8	\$4.2
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[An espresso coffee with a small amount of milk which 'stains', usually foam]

Magic	\$3.8	
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[Steamed milk poured over a double ristretto single origin]

Piccolo Latte	\$3.5	
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[A single shot espresso served in a mini latte glass]

Babycino	\$1.5	
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[Steamed milk and foam served with mini Oreos & sprinkles]

My mother-in-law is probably the reason why we have Swan Bay Farm. She migrated to Australia from Austria many years ago, and married her Romanian husband in Melbourne.

With little farming experience, they became farm owners, worked exceptionally hard all their lives and learned everything through trial and error and experience.

My father-in-law was an engineer, who loved concocting his own wines with such high alcohol content, it would have been difficult to consume more than a glass. . . which brings me to the photo on our wine list. . . one vine that we have left in his memory. . .

Every year, we hope it returns in its glory and produces the loveliest grapes that currently the chooks get to enjoy with the shade it provides over their coop, as well as the random grape that drops into their feeding space. This photo is a small legacy to Hannah and Stan.

It is also our way of saying 'thank you' for sharing their passion, knowledge and experiences with their children, as those lessons are now shared with their grandchildren.

The next step will be to create our own wine, through this one vine...

Clare Voitin