

CIT RESTAURANT BEVERAGE LIST



	GLASS	BOTTLE
SPARKLING		
Jacobs Creek Sparkling Piccolo 200ml	–	\$12
Yarra Burn Vintage	\$10	\$39
Mumm Champagne, France	–	\$78
WHITE		
Nick O’Leary Riesling, NSW	\$10	\$46
Ta-ku Sauvignon Blanc, NZ	\$9	\$38
Brand’s Laira Barrelman Chardonnay, SA	\$9	\$36
Ara Single Estate Pinot Gris, NZ	\$9	\$39
ROSÉ		
Peter Lehmann Portrait Grenache Rose, Barossa SA	\$9	\$39
RED		
Wynns Coonawarra Shiraz, SA	\$10	\$41
Innocent Bystander Pinot Noir, VIC	\$10	\$46
Peppertree Estate Merlot, NSW	\$10	\$39
Treasures Cabernet Sauvignon, NSW	\$10	\$39
DESSERT WINE		
De Bortoli Noble One Botrytis Semillon 375ml	\$11	\$41
HOUSE SPIRITS AND LIQUEURS		
Vodka – Smirnoff, Absolute, Stolichnaya		\$8
Rum – Bundaberg, Bacardi, Havana Club Anejo 3 Ano		
Scotch – Johnnie Walker Red, Glenfiddich 12 Year		
Gin – Gordons, Bombay Sapphire		
Bourbon – Jim Beam, Makers Mark		
Tequila – Sierra Silver, Jimador Reposado		
Cognac – see selection at the bar		
Liqueurs – Kahlua, Midori, Baileys, Tia Maria, Frangelico, Grand Marnier, Malibu, Black Sambuca		
Liqueur Coffee – add any spirit or liqueur to your coffee		\$10

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BEER AND CIDER

Cascade Premium Light	\$6
Bentspoke Crankshaft IPA (Indian Pale Ale)	\$9.90
Bentspoke Barley Griffin Pale Ale	\$9
Corona	\$9
Orchard Crush Apple Cider	\$9
Carlton Zero (non-alcoholic)	\$6
Coopers Best Extra Stout	\$9

SOFT DRINKS AND JUICE

BY THE GLASS

Pepsi, Lemonade, Lemon Squash, Soda Water, Ginger Ale	\$3
Lemon Lime and Bitters, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice	\$4.50

BY THE BOTTLE

Pepsi, Pepsi Max, Mineral Water	\$4.80
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ESPRESSO COFFEE

\$4.50

Long Black, Espresso, Flat White, Mocha, Cappuccino

Latte, Macchiato, Piccolo

Hot Chocolate, Chai Latte, Dirty Chai

Syrup Shot – Vanilla, Caramel, Hazelnut add 0.50

Extra Shot or Decaf add 0.50

Affagato \$6 add a liqueur \$10

TEA

PER SINGLE POT

\$4.50

Green

Earl Grey

English Breakfast

Crème Brulee

Lemon Twist

Peppermint

Relax – chamomile tea with lemon and florals