

COFFEE Roasted by Axil & served with Demeter biodynamic milk

latte, flat white, cappuccino, mocha, magic	5.5/6.5
batch brew	5.5
long black / double espresso	4.5
single origin long black	5.0
bonsoy / almond / coconut / oat / lactose free	0.5
extras: extra shot / water filtered decaf	0.5
local honey / house-made caramel / chocolate	0.4
vegan coconut caramel	0.4
affogato	7.5

HOT DRINKS 5.5/6.5

Earthly Pleasures turmeric latte, house blend (GF)

Earthly Pleasures organic hot chocolate (GF)

house made hot caramel (GF)

house made hot coconut caramel (vegan GF)

Matcha Maiden 6.5/7.5

Earthly Pleasures spiced organic hot cacao 6.5/7.5

Earthly Pleasures chai latte, house made,
refined sugar free 6.5/7.5

SOMAGE PREMIUM ORGANIC TEAS 6.8

english breakfast

earl grey

peppermint

chamomile

lemongrass & ginger

green tea

jasmine pearls 7.5

hong cha premium black 7.5

elderberry wellness blend 7.5

HOME BAKED SWEETS (See display fridge for daily specials)

Earthly Pleasures House Baked Cakes (please ask for gluten free options)

organic chocolate & macadamia brownies	6.6
raspberry & coconut muffins	6 (v)
baked vanilla bean cheesecake with seasonal berry topping	12
berry & apple crumble with hazelnut topping	12 (v)
sticky date with hot caramel sauce or vegan coconut caramel	11(v option)
pistachio lemon tea cake	6.7 (v)
pistachio raspberry tea cake	6.7

add a side of vanilla bean ice cream (dairy or oat) 3.8 (v option)

Bowl of ice cream with
house made chocolate or caramel 7.8 (v option)

10% Surcharge on weekends 15% on public holidays. No card fees apply

Allergy Disclaimer

While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur as factors beyond our reasonable control. At Earthly Pleasures, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies however cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

WINE

EARTHLY PLEASURES HOUSE PROSECCO(v) Victoria NV	12 / 45
EARTHLY PLEASURES SAUVIGNON BLANC Marlborough 2022	12 / 45
EARTHLY PLEASURES CHARDONNAY (v) Clare Valley 2019	12 / 45
CAPE SHANK PINOT GRIS Mornington Peninsula 2023	14
EARTHLY PLEASURES SHIRAZ (v) Heathcote 2023	12.5 / 46
EARTHLY PLEASURES PINOT NOIR (v) Yarra Valley 2019	13.5 / 48
CALA REY TEMPRANILLO SYRAH Spain 2022	14
MIMOSA Prosecco & Orange Juice	12
APEROL SPRITZ	17.5
SPIRITS	11/15

BEER

PIRATE LIFE IPA 6.8%	11.5
MOO BREW PILSNER 5.0%	11.5
STONE & WOOD PACIFIC ALE 4.4%	9.5
ANGRY COCK APPLE CIDER 5.0%	10.5
COOPERS PALE ALE 4.5%	9
CORONA 4.5%	9
GREAT NORTHERN SUPER CRISP 3.5%	7.5
CASCADE LIGHT 2.5%	8
BETTER BEER ZERO 0.5%	7

ICED DRINKS

ICED COFFEE fresh espresso over organic milk & vanilla bean ice cream	7.5 / 8.8
ICED CHOCOLATE house made organic chocolate sauce with organic milk & vanilla bean ice cream	7.5 / 8.8
ICED CARAMEL house made caramel sauce with organic milk & vanilla bean ice cream	7.5 / 8.8
ICED CHAI house made traditional chai over vanilla bean ice cream	7.7 / 9
(Vegan oat ice cream & alt milks available)	

SOFT DRINKS

TRADITIONAL SODA LIME & BITTERS	7.5
OLINDA SPRINGS MINERAL WATER (sparkling or still)	5
HEPBURN SPRINGS ORGANIC LEMONADE, COLA OR GINGER BEER	6.2
GAZA COLA	4.5

JUICES

SIMPLE JUICERY GREEN SMOOTHIE (bottled) with pear, kiwi, lime & mango	6.8
SIMPLE JUICERY MANGO SMOOTHIE (bottled) with mango, peaches, pears, banana & lime	6.8
ORGANIC APPLE / ORANGE / PEAR & LEMON / PEAR & APPLE FRESHLY PRESSED JUICE (see board for today's mix)	4.5 / 6.5 6.5 / 9.5