

Alcoholic beverages are available from 11am everyday. Please note! We hold a café liquor licence and as such it is a requirement from the powers that be that food must be purchased if you would like to drink, thank you!



## ON TAP from the crew at Frankston Brewhouse

Schooner 425ml: 10

Butcher 200ml: 5

### Long Island Lager

*This refreshing and sweet American style lager, dances with light floral aromas from classic noble hops.*

### Ambassador Pale Ale

*This lightly hopped English style ale runs smooth, begins with a butterscotch candy warmth and finishes with a peachy punch.*

### CANS

Big Love IPA from Boatrockers 12 | Funkytown Sour from FBH 9

## VINO – All sourced from the Mornington Peninsula, 150ml

### Fizz

San Pietro Sparkling, Alphabet wines *Enjoyable and fruit driven, a sweeter prosecco style sparkling 9/34*

Geppetto NV Brut, Crittenden Estate *Red apple and citrus. Clean and bright. Fresh strawberries and lemon along with a creaminess from malolactic fermentation 10/38*

### white

Pinot Grigio, Alphabet wines *Aromas of autumn, pear and spice on the nose follow through to the palate 9/34*

Geppetto Sauv Blanc, Crittenden Estate *A nose of gooseberries & lemon zest. Fresh lime and a vibrant acid finish on the palate 10/38*

### Rose

Pinocchio Roseato, Crittenden Estate *Dry and fruity, berries, spice and zesty acidity 10/38*

### Red

Shiraz, Alphabet wines *Bold, ripe and full bodied with aromas of plum and chocolate 9/34*

Los Hermanos Homenaje, Crittenden Estate *Spice, plums and cherries on the nose. Rich berry fruit characters and savoury tannins on the palate 13/48*

## COCKTAILS – available after 3pm Friday & Saturday

Espresso Martini using our signature CFTP cold brew and nitro, smooth with a great mouth feel - 21

Amaretto Sour - It's tangy, sweet & tart, with almond that's balanced by the secret ingredient: bourbon - 21

Spicy Marg Margaritas taste like fun times, warm sunshine, and no worries - 21

Myrtle Tini Lemon Myrtle and Kakadu plum vodka, pear & cinnamon = smiles - 21

P&T Like a G&T but using the delicious pepper berry and coastal rosemary vodka from our friends at Penni Ave - 15

## PLATES available after 2pm

### Arancini Trio – 18 (GF, vegetarian option)

Selection of arancini served with dip and greens  
*Bolognese and mozzarella, Confit Duck and Cointreau,  
Beetroot and maple, Kent pumpkin and rosemary (fodmap friendly)*

### Cheese Plate – 15 for one / 21 for two or more

Gippsland Brie, Spanish Aged Manchego, baby figs, honey and black salt served with crackers and accompaniments

### Cherry Tomato and Burrata – 20

Creamy oozy burrata cheese over roasted cherry tomatoes, finished with pesto, balsamic, fresh basil and served with bread to scoop up all the delicious

### Sharing Board – 45

Three charcuterie, dips, cheese, olives, baby pickles, flavour pearls, sesame greens and juicy sundried tomatoes. Served with bread and crackers. *Designed for two or as a starter for 3-4*

### More than a Sandwich – 20

- Pastrami, bacon, Russian dressing, pickles, tomato and cos on turkish served with guac, corn chips and fried egg
- Veggie – chargrilled eggplant, tapenade, tomato, greens and mozzarella served with guac, corn chips and fried egg

*\*\*Our usual selection of toasted items are available in the fridge and if selected will be paired with corn chips and guac for an additional \$5*

## SWEETIES

### Panna Cotta – 12

with tangerine pearls, pecan crumble and maple drizzle

### Affogato – 8 (Add a shot of Kahlua for +6)

Vanilla bean ice cream, shot of espresso and dark chocolate

*\*\*Our usual selection of slices and sweet things are also available*

CFTP Roasting Co

37 Armstrongs Road Seaford

0432 635 527

M-Thurs: 6am – 2pm | Fri: 6am – 9pm | Sat: 7:30am – 9pm | Sun 7:30am – 2pm

