



Welcome to The Bay Restaurant at Freycinet Lodge.

Tasmania is famous for its natural environment, with fertile soils, lush pastures and waters teeming with seafood. Tasmania is where superb food and wine come together in harmony. Our Head Chef Trent Thompson and his team have developed a gourmet journey, bringing together a marketplace of the freshest local produce to provide with you an experience to remember. At Freycinet Lodge, we feel it is important to support our community, which is why we endeavor to showcase seasonal and local produce.

Tasmania continues to attract international recognition for its cool climate wines. The east coast's wine region provides a tapestry of superb cool climate wines, most notably Pinot Noir. Many can be enjoyed at cellar doors scattered along the Great Eastern Drive.

To relax with us at The Bay Restaurant with good food, local wine and great company is the perfect way to end a day of exploring the east coast. There is nothing quite like taking in a spectacular sunset with a glass of wine, overlooking Great Oyster Bay.

Enjoy your evening with us and welcome to what we think is one of the most beautiful settings in Australia.

A handwritten signature in black ink, appearing to read 'Trent Thompson'.

Trent Thompson
Head Chef

A handwritten signature in black ink, appearing to read 'Estelle Day'.

Estelle Day
Food & Beverage Manager

STARTERS

MELSELL OYSTER TASTING PLATE *(gf)*

Half a dozen oysters - natural, splendid gin & cucumber,
macadamia herb crumb

24

HEIRLOOM TOMATO *(gf)*

Bocconcini, basil, Kalamata olive, almonds

22

ATLANTIC SALMON CEVICHE *(gf)*

Ponzu dressing, spring onion, yuzu lemon,
chilli, sesame, finger lime

22

LOCAL TIGER ABALONE OCHAZUKE *(gf)*

Wombok, nori, pickles, green tea

24

SEARED TASMANIAN SCALLOPS *(gf)*

Fennel, orange, caramelized white chocolate, dill

24

HALF RANNOCH FARM QUAIL

Butternut pumpkin, sultanas, wakame, barley wafer

24

HOUSE MADE POTATO GNOCCHI

Beetroot, walnut, king island blue cheese, spinach

22 *entree*

38 *main*

Please talk to us regarding dietaries.

MAINS

FREYCINET SEAFOOD LINGUINI

Squid ink linguini, Atlantic salmon, blue eye trevalla, Spring Bay mussels, local calamari, capers, lemon, white wine 42

SCOTTSDALE PORK BELLY *(gf)*

Swansea walnuts, Parsnip, celery, house made mustard, jus 40

PANFRIED FISH OF THE DAY *(gf)*

Baby beetroot, citrus, cauliflower, asparagus 40

CAPE GRIM EYE FILLET STEAK *(gf)*

Dutch carrots, sweet potato, broccoli, jus 48

CAPE GRIM BEEF SHORT RIBS *(gf)*

Sauce soubise, exotic mushroom, pickled shallot, broccoli 42

SEAFOOD PLATTER FOR TWO

Fish of the day, baby abalone, scallops, oysters, mussels, prawns, hot smoked Atlantic Salmon, smoked Ocean Trout, calamari, octopus, blue swimmer crab 170

SIDES

POTATO GRATIN house made honey mustard, thyme *(gf)* 10

RADICCIO AND LOCAL LEAF SALAD, radish, black bean sauce *(gf)* 10

BROCCOLINI, smoked garlic butter, almonds *(gf)* 10

GREEK SALAD, soft feta, kalamata olives *(gf)* 10

Please talk to us regarding dietaries.

DESSERT

BLUEBERRY, KEFIR & HAZELNUT *(gf)*

Caramelized white chocolate crèmeux, blueberry sponge cake, hazelnut crumble, kefir sorbet 18

CHOCOLATE, MINT & BUCKWHEAT *(gf)*

Mint & white chocolate semifreddo, dark chocolate mousse, chocolate soil, toasted buckwheat & puffed rice 18

VANILLA AND ALMOND *(gf)*

Vanilla bean crème caramel, amaretto sabayon, almond tuile 18

SWEET POTATO, BLACK RICE & COCONUT *(gf)*

Sweet potato pearls, warm black rice pudding, coconut jelly, toasted coconut flakes 18

TASMANIAN CHEESE PLATE

Swansea walnuts, Eureka quince paste, house made lavosh
Two cheeses 22
Three cheese 26

PETITS FOURS SELECTION

Daily selection of treats, perfect to share between two 18

VALHALLA ICE CREAM & SORBET

Selection of any three 14

Ice cream: vanilla bean, strawberry, chocolate, boysenberry, hokey pokey

Sorbet: lemon, raspberry, mango

WINE IN TASMANIA

Early European migrants recognised the similarities between Tasmanian soils and climate and the wine regions of their homelands and began to challenge the theory that Tasmania was too far south for grapes to ripen. Tasmania's wines are made from grapes grown in climates similar to those of famous European wines; mild summers and long autumn days ripen our fruit and provide intensity of flavor. We now produce elegant cool climate wines such as Pinot Noir, Riesling, Chardonnay, Sauvignon Blanc and Pinot Gris.

Cool climate advantage

Tasmania has a maritime climate, cooled by prevailing westerly winds off the Southern Ocean, providing conditions free of extremes in temperature. Mild spring and summer temperatures, with warm autumn days and cool nights allow the grapes to ripen slowly on the vine, resulting in maximum varietal flavour development. This is achieved without losing that essential natural acidity that gives wine both freshness and balance.

Vintage

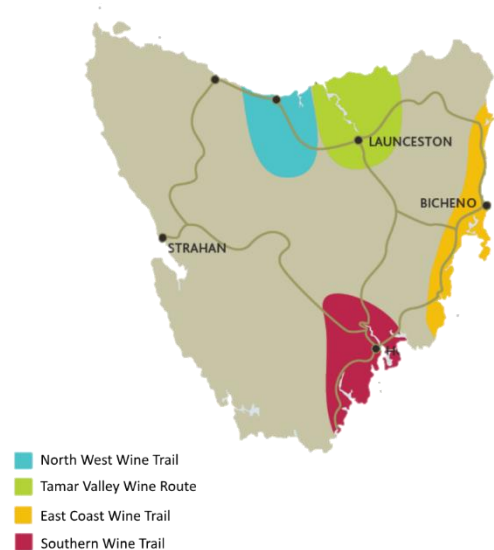
The Tasmanian vintage usually begins from mid-March, at the peak of the dry autumn when ripening occurs, to late May before the risk of frost and rain. Vintage variations are greater in Tasmania than any other Australian region. This vintage variation is reflected in each unique wine and makes for an insightful tasting of multiple vintages from the same producer.

Terroir and regions

The Tasmanian landscape is dominated by dolerite-capped mountains through the west and central highlands, sheltering the state's wine regions from high winds and rainfall.

At lower altitudes, vineyard soils are formed from ancient sandstone and mudstone as well as more recent river sediments and igneous rocks.

There are four distinct Tasmanian wine regions, each offering their own terroir, climate and characteristics.



EAST COAST VINEYARDS

DEVIL'S CORNER

1 SHERBOURNE ROAD, APSLAWN

On Tasmania's east coast, you will find the Devil's Corner cellar door, home to Australia's most popular Pinot Noir. Enjoy a tasting while looking over 'The Hazards' on the Freycinet Peninsula and Moulting Lagoon, a wetland of international environmental significance.

FREYCINET VINEYARD

15919 TASMAN HIGHWAY, APSLAWN

Viticulture pioneers of our region since 1979, the 15 ha family owned vineyard is recognized for its award-winning wines. The fruit is grown, wine produced and bottled on estate with uncompromising dedication and passion. Relax and enjoy great wines, Tasmanian cheeses, home grown extra virgin olive oil and great coffee at the east coast's first commercial winery.

GALA WINES

14891 TASMAN HIGHWAY, CRANBROOK

Gala Estate was granted in 1821 to James Amos, originally of Galashiels in Scotland. The family now make up the 5th, 6th and 7th generations living, loving and farming this land. The original farm produced flour for the gold rush and sheep for wool. The focus is now on fine merino wool, beautiful wine and cropping. It is Tasmania's second oldest family run business.

MILTON VINEYARD

14635 TASMAN HIGHWAY, CRANBROOK

This property was first farmed in 1826 for wool but now produces fine cool climate wines, handmade in small quantities. The grapes are grown on free draining red loam, liberally sprinkled with dolerite rocks. The vineyard has a unique microclimate that suits Pinot Noir well. The 13 ha vineyard also boasts the aromatic Pinot Gris and Gewürztraminer.

SPRING VALE WINES

130 SPRING VALE ROAD, CRANBROOK

Continuing in the tradition of hard work and innovation established by William Lyne in 1826, Rodney and Lyn Lyne planted 14.5 ha of grapes at Spring Vale. The vineyard began in 1986 when a small area of 0.8 hectares were planted with Pinot Noir. The soil at Spring Vale is mostly a fertile clay loam, with the subsoil varying from porous friable loam.

CRAIGIE KNOWE

80 GLEN GALA ROAD, CRANBROOK

The vines at Craigie Knowe were established in 1979 by then Hobart dentist John Austwick. John lovingly planted the vines across 5 ha, making his wine on site until he made the difficult decision to sell in 2009. Glenn and Sandy purchased the property in 2013 and love Craigie with the passion and enthusiasm John had...his legacy continues. Their wine is made offsite, allowing them to concentrate on their vines. Open by appointment for tastings, vineyard tours and lunch platters.

SPARKLING & WHITE WINE

SPARKLING

			GLASS	BOTTLE
2017	Spring Vale Salute	Cranbrook, TAS	14	66
NV	Musselroe Bay Rose	Devonport, TAS		74
NV	Josef Chromy	Relbia, TAS	16	76
2016	Milton 'Laura' Rose	Cranbrook, TAS		88
2015	Kreglinger	Pipers Brook, TAS		116
2011	Pirie	Rosevears, TAS		118
2011	Freycinet Radenti	Apslawn, TAS		124
2007	Bollinger Grande Anne	Champagne, FRANCE		280

RIESLING

2016	Boomer Creek <i>Riesling</i>	Little Swanport, TAS	14	68
2018	Freycinet <i>Riesling</i>	Apslawn, TAS		72
2017	The Bend <i>Riesling</i>	Swansea, TAS		76
2017	Henschke 'Green Hill' <i>Riesling</i>	Adelaide Hills, SA		82
2018	Holm Oak 'Pig and d'Pooch' <i>Moscato</i>	Rowella, TAS	10	48

PINOT GRIS / GRIGGIO

2018	Holm Oak <i>Pinot Gris</i>	Rowella, TAS		52
2018	Musselroe Bay <i>Pinot Gris</i>	Devonport, TAS		58
2018	Craigie Knowe <i>Pinot Gris</i>	Cranbrook, TAS	14	66

SAUVIGNON BLANC

2017	Josef Chromy Pepik	Relbia, TAS	11	31 (450ml carafe)
2015	Iron Pot Bay <i>Semillon Sav Blanc</i>	Rowella, TAS		64
2017	Freycinet 'Wine Glass Bay'	Apslawn, TAS		68
2018	Gala Estate	Cranbrook, TAS	15	70
2017	Priory Ridge <i>Fume</i>	St. Helens, TAS		74

CHARDONNAY

2017	Storm Bay	Coal Valley, TAS	11	50
2018	Moorilla Praxis <i>Musque</i>	Rosevears, TAS	13	58
2015	Ouse	Central Highlands, TAS		94
2016	Freycinet	Apslawn, TAS		102

RED WINE

ROSÈ

			GLASS	BOTTLE
2018	Derwent Estate <i>Rose</i>	Derwent Valley, TAS		52
2018	Maclean Bay <i>Rose</i>	Bicheno, TAS		64
2018	Spring Vale <i>Rose</i>	Cranbrook, TAS	15	70

PINOT NOIR

2016	Josef Chromy Pepik	Relbia, TAS	11	31 (450ml carafe)
2018	Springvale 'Melrose'	Cranbrook, TAS		56
2016	Maclean Bay	Bicheno, TAS	14	60
2017	Gala Estate	Cranbrook, TAS		74
2016	Milton	Apslawn, TAS		88
2016	Craigie Knowe 'Estate'	Cranbrook, TAS	20	94
2016	Overtime	Bicheno, TAS		108
2016	Freycinet	Apslawn, TAS		128
2012	Apsley Gorge	Bicheno, TAS		156

MERLOT

2015	Fox Creek	McLaren Vale, SA	11	50
2013	Stefano Lubiana	Derwent Valley, TAS		94

CABERNET

2014	Chalk Hill <i>Cab Sav</i>	McLaren Vale, SA		56
2015	Elderton Estate <i>Cab Sav</i>	Barossa Valley, SA	16	76
2013	The Bend <i>Cab Sav</i>	Swansea, TAS		96
2014	Freycinet <i>Cab Merlot</i>	Apslawn, TAS		96
2015	Craigie Knowe <i>Cab Sav</i>	Cranbrook, TAS		108

SHIRAZ

2016	D'Arenberg 'Footbolt'	McLaren Vale, SA	12	54
2014	Schilde Estate <i>Reserve 'Ben'</i>	Barossa Valley, SA		78
2017	Mt Langhi Ghiran <i>Cliff Edge</i>	Grampians, VIC		84
2016	Waterton Hall	Rowella, TAS		92
2013	Freycinet Vineyard	Apslawn, TAS		128

VARIETALS

2017	Tar & Roses <i>Temperanillo</i>	Heathcote, VIC	12	54
2015	Dal Zotto <i>Sangiovese</i>	King Valley, VIC		52

DESSERT WINES (75ML)

2017	Frogmore Creek <i>Iced Riesling</i>	Coal Valley, TAS	14
2016	Milton <i>Iced Gewürztraminer</i>	Cranbrook, TAS	16
2011	Freycinet Vineyard <i>Botrytis Riesling</i>	Aplswan, TAS	18

FORTIFIED (60ML)

	Josef Chromy <i>Ruby Pinot</i>	Relbia, TAS	12
	Frogmore Creek <i>Ruby Pinot</i>	Cambridge, TAS	12
	All Saints Classic <i>15 year Muscadelle</i>	Rutherglen, VIC	16
	All Saints Grand <i>25 Years Muscat</i>	Rutherglen, VIC	26
	Dow's <i>10 Year Tawny</i>	Portugal	18
	Dow's <i>2011 Late Bottled Vintage Port</i>	Portugal	14

BRANDY (30ML)

	St Agnes Brandy	Multi Regional, SA	9
	Larks Distillery XO Brandy	Hobart, Tasmania	17

COGNAC (30ML)

	Courvoisier V.S	Cognac, France	12
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COCKTAILS

"I like to have a martini, two at the very most. After three I'm under the table, after four I'm under my host."

Dorothy Parker, American Poet (1893 – 1967)

LIGHT AND SUMMERY

Best enjoyed on the deck watching the setting sun

KUNZEA HIGBALL	
<i>Southern lights vodka, Kunzea syrup, lemon and soda</i>	16
MANUKA DAIQUIRI	
<i>Bati white rum, Mint, Lime, Manuka Honey</i>	18
SUMMER NIGHTS	
<i>Southern Lights Vodka, Parisio Lychee, Lime</i>	18
SPLENDID TIMES	
<i>Splendid gin, Mango, Cointreau, Lemon</i>	22
ROB COLLINS	
<i>St. Germain Elderflower liqueur, lemon juice with a dash of soda and your choice of gin</i>	
Spring Bay	22
Forty Spotted	24

MARTINI

A classic made Tasmanian, Gin or Vodka stirred over ice

<i>Gin</i>	Forty Spotted	22
	Quintessence	24
	Spring Bay	24
<i>Vodka</i>	Southern Lights Vodka	20
	666 Vodka	22
	Harthorn 'Sheeps Whey'	26
<i>After Dinner</i>	Espresso Martini	22
	<i>666 Vodka, Belgrove Black Coffee Liqueur, espresso</i>	

TIME TO GET SERIOUS

For those looking for something big and full of flavour

OLD FASHIONED	
<i>Your choice of Bourbon, bitters and a touch of sweetness</i>	
Makers Mark	20
Woodford Reserve	24
NEGRONI	20
<i>A blend of Spring Bay Gin, sweet vermouth and Campari As Orsen Wells puts it</i>	
<i>"The bitters are excellent for your liver, the gin is bad for you. They balance each other."</i>	
IRONHOUSE CLUBLAND	22
<i>A classic from a 1937 recipe. We are using locally made white port from Ironhouse winery, gin and lemon verbena stolen from the chef's garden. Just a bit cheeky</i>	

We are able to make most classic cocktails please ask your bartender for guidance

BEER AND CIDER

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer." Abraham Lincoln

LAGER

James Boags Premium	Tasmania	9
James Boags Draught	Tasmania	8
Cascade Lager	Tasmanian	7.5
Little Rivers <i>Dorset</i>	Tasmania	10.5
Corona Extra	Mexico	9
Crown Lager	Australia	9
Stella Artois	Belgian	8
Pure Blonde	Australian	8

ALES

Hobart Brewing <i>St. Christopher Cream</i>	Tasmania	10.5
Hobart Brewing <i>Extra Pale Ale</i>	Tasmania	10.5
James Boags <i>Red XXX</i>	Tasmania	8
James Boags <i>Wizard Smith</i>	Tasmania	9.5
Cascade <i>Pale Ale</i>	Tasmania	8
Hazards Ale	Tasmania	15
Furphy	Australian	7.5
Wild Yak <i>Pacific</i>	Australian	7.5

DARK / STOUT

Cascade <i>Stout</i>	Tasmania	10
Guinness	Ireland	10
Little River <i>Euro Dark</i>	Tasmania	10.5
4 Pines	Australian	9.5

LOW / MID

James Boag's Premium Light	Tasmania	7
Cascade Premium Light	Tasmania	6
Little Rivers <i>Dam Buster IPA</i>	Tasmania	10.5

CIDER

Bonamys	Tasmania	7.5
Lumber Yak	Australian	8.5

SPIRITS

SINGLE MALT SCOTCH WHISKY

Lowland - Generally regarded as the most light bodied of the Single Malts – gentle, light whiskies often very dry and devoid of peat

Glenkinchie 12yo	East Lothian, Scotland	15
Auchentoshan 'Three Wood'	Mountblow, Scotland	16

Highlands – As a rule of thumb, the highlands region is one of big-bodies whiskies, often peated and smoky, often very powerful

Dalwhinnie 15yo	Dalwhinnie, Scotland	12
Glenmorangie 'Qunita Ruban'	Ross-Shire, Scotland	14

Speyside – are among Scotland's lightest, sweetest single malts. Age often brings a bit more body and a good place to start if you are new to Scotch whisky

The Glenlivet 'The Founders'	Ballindalloch, Scotland	10
Glenfiddich	Dufftown, Scotland	12

Islay – Often with plenty of peat and smoke, brine and medicinal with burnt tyre notes. The island location and marine landscape come alive in the glass

Laphroaig 'Lore'	Islay, Scotland	24
Lagavulin 16yo	Islay, Scotland	18

BLENDED SCOTCH WHISKY

Made from a combination of barrel-aged malt whiskies

Johnnie Walker Black Label	Ayrshire, Scotland	10
Chivas Regal 12yrs	Speyside, Scotland	10

IRISH WHISKEY

Born and raised in Ireland, made from malted barley with a minimum of three years aged in barrels. Generally speaking Irish whiskeys are blended, not peated and triple distilled.

Jameson's	Dublin, Ireland	9
Connemara	Connemara, Ireland	14

AMERICAN WHISKEY

Bourbon - An icon from the early years, bourbon can be made anywhere in America, though is mostly associated with Kentucky. All bourbon has to be made with 51% corn, and can be mixed with other grains like wheat or rye. More corn produces sweeter bourbon, whereas more rye adds some spice.

Maker's Mark	Kentucky, USA	10
Woodford Reserve	Kentucky, USA	12
Knob Creek Single Barrel Reserve	Kentucky, USA	16
Bookers Bourbon	Kentucky, USA	16

Tennessee – Tennessee whiskey can be classified as bourbon due to following all the same guidelines, but not all bourbon can be classed as Tennessee whiskey. Tennessee whiskey must be made in Tennessee.

Jack Daniels Old No. 7	Tennessee, USA	9
Gentleman Jack	Tennessee, USA	12

TASMANIAN WHISKY

Belgrove Rye Whisky	Kempton	28
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This rye whisky is immediately appealing, bright gold appearance and distinctive dill and pickle scents on first smell. What follows is a warming, creamy whisky with hints of spiced vanilla and nuttiness. This is a long, intense whisky.

Hellyers Road 10 year old	Burnie	15
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A single malt with a nose giving hints of citrus, lemon and orange. On the palate is a touch of warm vanilla sweetness with a toasty aftertaste.

Hellyers Road Pinot Noir Finish	Burnie	15
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The nose is immediately drawn to lemon and orange that gently show on the palate with a sweet, gentle layer of pepper and spice. Burnt blackberry sauce lingers in the aftertaste.

Hellyers Road Single Malt Peated	Burnie	15
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A whiff of smokiness greets the nose with typical hints of citrus presenting through the haze. Layers of smoke and pepper punctuate a lingering fresh aftertaste.

Overeem Port Cask Matured	Hobart	28
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Notes of choc-chip cookie, orange marmalade and clove on the nose. The palate is complimented with spicy dried fruits (raisin and date) and finished with hints of plum, sultana and cocoa.

Lark Distillery, Cask Strength 58%	Hobart	32
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Bottled by hand and double distilled this monster displays notes of butterscotch and dried fruits. There are influences from aging in port casks and whiffs of Tasmanian highland peat. This is not for the faint of heart

Our Tasmanian Whisky range is also available by the half pour

GIN

A distilled drink with a predominantly juniper berry flavour, as well as anise, angelica root, liquorice root, cinnamon, almond, lime peel, grapefruit peel, saffron, coriander, nutmeg and cassia bark among others. Those who sample different gins are rewarded with a plethora of tastes.

The Splendid	Swansea, Tasmania	12
McHenry London Dry	Port Arthur, Tasmania	10
McHenry Barrel Aged	Port Arthur, Tasmania	14
McHenry Sloe	Port Arthur, Tasmania	15
Nonesuch <i>Hemp gin</i>	Forcett, Tasmania	14
Spring Bay	Spring Bay, Tasmania	14
Hartshorn <i>'Sheep's Whey'</i>	Woodbridge, Tasmania	16
Forty Spotted	Hobart, Tasmania	12
Quintessence	Launceston, Tasmania	14

VODKA

A clear spirit distilled from a variety of grains - or even potatoes. Consisting primarily of water and ethanol, vodka is often considered to have 'no taste'. Despite this, vodkas should be used differently to highlight underlying textures and nuances.

Southern Lights	Burnie, Tasmania	10
Hellfire <i>Potato vodka</i>	Boomer Hill, Tasmania	10
666 Pure	Cape Grim, Tasmania	10
Hartshorn <i>'Sheep's Whey'</i>	Woodbridge, Tasmania	14

TEQUILA

Originating in Mexico, Tequila legally has to be produced in the area surrounding the town of Tequila and Los Altos in the state of Jalisco. Tequila is made from the blue agave plant and comes in a range of qualities. Añejos (those aged in oak for between 1-3 years) should be served neat in a cognac balloon to enjoy this drink to its fullest.

Jose Cuervo	Jalisco, Mexico	10
Patron Silver	Jalisco, Mexico	16

RUM

A distilled beverage made from sugarcane by-products (such as molasses) and aged in oak barrels. Light and dark rums can both be used in a multitude of cocktails whereas aged premium rums can also be enjoyed on the rocks.

Barcardi Carta Blanca	Hamilton, Bermuda	9
Bundaberg	Queensland, Australia	9
Ratu 8yr Rum Liqueur	Lautoka, Fiji	10

APERITIFS AND DIGESTIFS

“The decline of the aperitif may well be one of the most depressing phenomena of our time.”

Luis Bunuel, Spanish Film Director (1900 – 1983)

APERITIFS

Campari	Italy	9
Pimms No. 1	England	9

LIQUEURS

Hellyers Road Whisky Cream	Tasmania	9
Hellfire Limoncello	Tasmania	10
Hartshorn Vanilla Whey Liqueur	Tasmania	10
Lark Distillery <i>Slaintè</i>	Tasmania	14
Galliano Amaretto	Italy	9
Galliano Vanilla	Italy	9
Galliano Black Sambuca	Italy	9
Frangelico	Italy	9
Ouzo Olympus 12	Greece	9
Bailey’s	Ireland	9
Drambuie	Scotland	10
Cointreau	France	10
Benedictine D.O.M	France	9
Grand Marnier	France	12
Southern Comfort	USA	9

NON-ALCOHOLIC

"It's the fine balance of caffeine and alcohol that bookends my days."

Tim Minchin, Comedian

ESPRESSO COFFEE 4.5

LOOSE LEAF PYRAMID TEA 4.5

English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea

TASMANIAN SPREYTON FRESH FRUIT JUICES (GLASS) 5.5

Apple Juice, Orange Juice, Pineapple Juice or Apple & Raspberry Juice

MINERAL WATER (BOTTLED)

Mount Franklin Lightly Sparkling 4 (375ml)

SOFT DRINKS (BOTTLED) 6.5

Cascade Ginger Beer, Cascade Pear & Bitters,
Cascade Raspberry Mint + Ginger, Cascade Sarsaparilla

Coke, Coke No Sugar, Sprite, Lift, Fanta

SOFT DRINK POST MIX (GLASS) 5.5 (425ml)

Coke, Coke No Sugar, Sprite, Lift, Tonic Water, Soda, Raspberry, Dry Ginger Ale