



Blowfish Beverages

Our Coffee Selection

Espresso- served Short or Long	3.50
Flat white- a shot of coffee and steamed milk	3.90
Cappuccino- a shot of coffee, steamed milk and a layer of froth finished with chocolate	3.90
Café latte- a shot of coffee, warm milk and a layer of dense foam. <i>(A latte is served at ready to drink temp that's one difference to a flat white)</i>	4.20
Mellocino- a cappuccino with marshmallows	4.50
Vienna- a long shot of espresso topped with fresh cream & chocolate	4.20
Affogato- A shot of espresso with ice cream	5.00
Mocha- a shot with chocolate and hot milk	4.50
Macchiato- a shot with a dash of milk and foam	3.50
Hot chocolate- with marshmallows	4.50
Special coffees- Irish, Jamaican, Roman or Mexican (alcoholic)	11.5

Double shot coffee's

A normal double shot is 30ml of double strength coffee. Or you can order a double volume shot, this is a 60ml shot, which leaves less room for the milk, making it stronger. Let us know which one you would like.

Soft drinks, Juices and Shakes

Juices- Orange, Apple, Pineapple and Tomato	4.50
Soft drinks- all the normal stuff	3.90
Milkshakes- Chocolate, Strawberry, Caramel or Vanilla	4.50
Iced Chocolate or Iced Coffee served with cream and ice-cream	5.00
Mount Franklin Mineral Water 250ml	3.95
Perrier Sparkling Mineral Water 750ml	9.00

Tea's

English Breakfast, Earl Grey and others on request	3.90
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Extra's

Decaf, Soy Milk, Mugs or Extra Shot	0.50
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It's all about the milk

Why is my coffee not as hot as home?

For the creamy result of your coffee the milk is Not over Heated. Over heating will result in what's called burnt milk. A shot of coffee leaves the machine at 90°C so it won't burn the coffee and the milk should be heated to no more than 70°C. Once the milk is heated above this temp it won't froth and losses its creaminess.