



✦ Cold Drinks

Smoothies \$10.00

Green

Spinach, pineapple, mango, mint, coconut water

Berry nana

Strawberries, banana, dates, honey and coconut milk

Indulge

Banana, Nutella, ice cream and milk

Frappe \$7.00

Choc Peanut Butter

With ice and your choice of milk

Coffee

White chocolate powder blended with milk and ice, topped with 2 shots of coffee.

Milk Shakes

Chocolate, Vanilla, Wild Strawberry S \$5.50 / L \$6.50

Iced Hazelnut Latte S \$4.60 / L \$6.00

Iced Chocolate S \$4.60 / L \$6.00

Bottles juice varieties from \$5.00

Craft soda varieties from \$4.00

Coke varieties \$5.00

✦ Coffee

House Blend

Bean Ground & Drunk Organic

Fruity and floral notes with a smooth finish.

Option Blend

Gravity 6 Degrees Darker

Richer darker roast with chocolate and caramel notes.

Option Blend

Ethiopian

A smooth but punchy blend with nutty notes.

Cap, Latte, Flat White, Long Black S \$4.50 / M \$5.50
Tall (takeaway only) \$6.50

Piccolo \$4.50

Long Macchiato and Short Macchiato \$4.50

Short Black \$4.00

Mocha S \$4.70 / M \$5.70

Babycino (30c marshmallows) \$1.80

Milk options S \$5.50 M \$7.75 L \$1

(Oat, Almond, Soy, Coconut, Lactose Free, Macadamia)

Syrups \$0.60

Decaf \$0.70

✦ Not Coffee

Chocolate

Standard or White Hot Chocolate S \$4.50 / M \$5.50

Coconut Hot Chocolate S \$5.00 / M \$6.25

Grounded Pleasures Chocolate

Artisan Drinking Chocolate S \$4.70 / M \$5.70

Sicilian orange: made with naturally extracted

Sicilian orange oil.

French mint: A delicious cocoa with fresh

extracted peppermint oil from a French master.

Colombian: A rich full flavour with hints of

molasses and caramel. Smooth deep and intriguing.

Tea (pot for one) \$4.60

Earl Grey, English Breakfast, Gunpowder Green, Chamomile, Peppermint, Lemongrass & Ginger

Chai

Prana Chai (wet chai served with soy milk) \$6.50

7 Spiced Chai (GP) S \$4.70 / M \$5.70

Honey Vanilla Chai S \$4.40 / M \$5.40

Add coffee +\$0.50

Specialty Lattes S \$4.50 / M \$5.50

Matcha, Rooibos, Turmeric

Sparkling water \$6.50

750ml Crystella

Welcome to Luna's Garfield

Our story began in 2017, when owners David and Kane took over Cannibal Creek Bakehouse, which is still going strong next door serving the community with Artisan wood fired sourdough bread. Time has since proven the little storeroom at the back of the bakery was not big enough to accommodate Garfield's growing demand. The iconic mechanics shop next door was a perfect spot to develop our offerings and bring to you the best of what we do, coffee and sourdough bread while also expanding on our quality dining experience. We hope you enjoy the new vibes here at Luna's Garfield, and continue to follow our journey at Cannibal Creek Bakehouse as much as we enjoy bringing it to you.

We have fresh cakes and cheeky treats at the counter. Ask our friendly staff for varieties.

We have a range of milk alternatives we use inhouse and sell on our shelves; Almond, Coconut, Lactose Free, Soy and Oat.