COCKTAILS \$8

Cosmo Vodka, Cointreau, Cranberry Juice, Lime Juice

Berry Bomb Chambord, Creme de Cacao, Malibu, Cream

Espresso Martini Espresso, Vodka, Kahlua

Caipirinha White Rum, Fresh Lime, Brown Sugar, Soda Water

Midori Splice Midori, Malibu, Pineapple Juice, Cream

Americano Rosso Campari, Red Vermouth, Soda Water

MOCKTAILS \$5

Pineapple Sunset Pineapple Juice, Orange Juice, Cranberry Juice, Grenadine

Mango Moquiri Mango, Apple Juice, Sugar Syrup, Lemon Juice

Juicy Fruit

Apple Juice, Orange Juice, Cranberry Juice, Lime Juice, Dry Ginger Ale

Strawberry Delight

Pineapple Juice, Orange Juice, Sugar Syrup, Cream, Strawberries, Lemon Juice

Standard Drink (approx only) 30 ml spirit (40% alc/vol)

60 ml fortified wine (20% alc/vol) 100 ml wine/sparkling wine (12% alc/vol) 285 ml full strength beer (4.9% alc/vol)



Box Hill Institute Hospitality students and staff are trained to adhere to best practice in Responsible Service of Alcohol

Fountains Restaurant is fully licensed and does not cater for BYO

BEVERAGE LIST

Bottled Beer

Dollied Deer	
Boags Premium Light	5.00
Rogers Mid Strength	5.50
Crown Lager	6.00
4 Pines Pale Ale	7.00
Two Birds Golden Ale	7.00
Cider	
Darraweit Valley Apple & Pear Cider	7.00
Darraweit Valley Hopped Apple Cider	7.00
Spirits	
Standard and Mixer	\$7.00
Top Shelf and Mixer	\$8.00
Soft Drink	
Cola, Lemonade, Lemon Squash	\$3.00
Mineral Water, Tonic Water,	
Dry Ginger Ale, Diet Coke	\$3.50
Lemon, Lime and Bitters	\$4.00
Juice	
Orange	\$3.50
Apple	\$3.50
Pineapple	\$3.50
Cranberry	\$3.50
Tomato	\$3.50

Fountains Restaurant Est. 1982

Standard Drink (approx only)

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Term 3 • 2019