



BREKKIE available 9am to 12pm

toasted fruit loaf house-made jam & butter (V)	\$9.50
coconut & vanilla chia pudding mixed berry compote and roasted almonds (V)	\$12.00
free range eggs* crispy bacon, served on sourdough - fried, poached or scrambled	\$14.50
avo on toast* Persian feta, balsamic emulsion, red dukkha on sourdough (V)	\$17.50
omelette baby spinach and parmesan (V)	\$14.50
house-made baked beans* chorizo, baked egg, coriander pesto on sourdough	\$16.00
croissants house-made by our French pastry chefs - ham & cheese - plain with butter & jam - almond	From \$7.00
piping hot waffles - CLASSIC served with seasonal fresh fruit, maple syrup, our vanilla bean ice cream and a shot of warm chocolate - COOKIES & CREAM served with maple syrup, our cookies and cream ice cream and a shot of warm chocolate	\$12.50
add bacon, smoked salmon, cheese kransky, avocado	\$5.00
baked beans, mushroom	\$4.50
wilted spinach	\$3.50
<i>* Gluten Free toast available on request</i>	add \$2.00

KIDS BREKKIE 9am to 12pm (12yrs and under)

coco pops served with a jug of cold milk and a shot of warm chocolate	\$5.50
kids toastie* ham and cheese	\$8.00
kids bacon & egg* on sourdough - fried, poached or scrambled	\$9.50

KIDS LUNCH 12pm to 4.30pm (12yrs and under)

All served in our moo lunchbox with your choice of
- apple & blackcurrant juice box - orange juice box
- bottled water

petite baguette ham & cheese, giant freckleface cookie, fresh fruit kebab	\$11.00
margherita pizza tomato base, mozzarella (V)	\$9.50
ham and pineapple pizza tomato base, ham, pineapple, mozzarella	\$10.50

TO SHARE available 12pm to 4.30pm

fried calamari red capsicum mayo, fresh herbs	\$18.00
coastal board for 2 3 cheeses, cured meats, marinated mixed olives, garlic and rosemary focaccia, house-made seasonal fruit paste	\$32.00

PIZZA

hand-stretched stonebaked*

garlic fresh rosemary (V)	\$14.00
margherita tomato base, mozzarella, fresh basil (V)	\$16.00
vego tomato base, pumpkin, mozzarella, spinach, eggplant, zucchini (V) <i>Vegan option available</i>	\$18.00
calabrese tomato base, hot salami, mozzarella, black olives	\$18.00
mushroom mushroom, brie, mozzarella (V)	\$18.00
pineapple tomato base, pineapple, ham, mozzarella	\$17.00
capricciosa tomato base, artichoke, mushroom, ham, mozzarella	\$18.00
add buffalo mozzarella	\$4.50
<i>* Gluten Free base available on request</i>	add \$2.00

LUNCH available 12pm to 4.30pm

cured ocean trout citrus, pomegranate, pickled fennel, greens	\$18.00
lamb ragu pasta tagliatelle, slow cooked lamb ragu, hazelnut crumble	\$22.50
salmon linguine smoked salmon, lemon myrtle, rocket	\$22.00
risotto rocket pesto, dehydrated black olives, buffalo mozzarella, parmesan (V) <i>Vegan option available</i>	\$17.50
lasagne Angus beef, garden salad	\$18.00
cheeseburger Angus beef, house-made brioche bun, lettuce, tomato, house-made pickled cucumber, house-made tomato relish, served with a side of chips	\$20.00
fish and chips beer battered, lemon, paprika aioli	\$18.50
autumn salad lettuce, rocket, radicchio, radish, baby chard, cucumber, tomato, feta, pepitas (V)	\$17.00
add Smoked Salmon	\$5.00
quinoa salad roasted root vegetables, feta, tzatsoi, xeres vinegar dressing, yoghurt (V)	\$17.50
roast cauliflower soup toasted sourdough (V)	\$13.50

Please advise our staff of any food allergens or intolerances you may have.
Further information can be provided that may be of assistance.

Other gluten free options available - please ask.

Allergen Codes: (V) - Vegetarian (GF) - Gluten Free

PLEASE TURN OVER FOR DRINKS & DESSERTS MENU

10% surcharge applies on all public holidays



HOT DRINKS

Coffee by Silva Yarra Valley Coffee Roasters

straight classic short macchiato, short black, long macchiato, long black flat white, latte, cappuccino, mocha **\$4.00**
\$4.40

Hot Chocolate, Tea & more

choccamochachino layered with milk & white chocolate, a shot of coffee and steamed milk **\$5.50**

chai latte **\$4.50**

affogato shot of espresso with vanilla bean ice cream **\$6.00**

real hot chocolate with an extra shot of chocolate **\$6.50**

• MILK • DARK • WHITE

junior hot chocolate in our moo mug **\$4.40**

baby chino, baby hot choc **\$1.50**

certified organic tea

english breakfast, peppermint, lemongrass & ginger, chamomile, green jasmine, countess grey, cocoa chai, cocoa relax **pot for one \$4.50**
pot for two \$6.50

COLD DRINKS

Iced

real iced chocolate, iced coffee, **\$6.00**

iced choccamocha with our vanilla bean ice cream **\$7.00**

milk shakes with our ice cream **\$6.00**

• CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY

spider with our vanilla bean ice cream and your favourite soft drink **\$8.50**

Smoothies

goddess kale, pineapple, vanilla Greek yoghurt, chia seeds

vegan crush pineapple, berries, watermelon, almond milk

coco yogo cocoa, low-fat milk, avocado, vanilla Greek yoghurt

Juices **\$8.50**

go green pineapple, spinach, apple

energiser carrot, orange, apple, strawberries

fatigue fighter orange, apple, carrot, beetroot, ginger

summer kick watermelon, pineapple, orange, mint

DESSERTS anytime

cakes, tarts, tortes & pastries **from \$8.00**
served with fresh cream and a shot of warm chocolate

vanilla bean scones **for one \$6.00 for two \$9.50**
with house-made jam and dollop cream

the best brownie served with our vanilla bean ice cream and a shot of warm chocolate **\$8.00**

hot waffles served with syrup, fresh fruit, our vanilla bean ice cream and a shot of warm chocolate **\$12.50**
- your choice of classic golden *or* cookies and cream

sensational sundaes **\$16.50**

• **HONEYCOMB CRUMBLE** chocolate, caramel & vanilla bean ice cream, honeycomb chunks, fudge sauce

• **SMASHED PAVLOVA** vanilla bean, choc & strawberry ice cream, fresh strawberries, passionfruit, fudge sauce

• **MAGICAL UNICORN** choc, mint choc chip & bubblegum ice cream, popping candy, choc shavings, twisted sour straps, mango coulis

chocolate fondue

with delicious house-made dipping treats and **for one \$16.00 for two \$28.00**
- your choice of chocolate • MILK • DARK • WHITE



100% sustainably sourced cocoa

We care about our chocolate - every step of the process and everyone involved.

That's why 100% of our cocoa is sustainably sourced through programs that support farmers and their communities.

We believe sustainable practices make for better lives and better chocolate - helping us to make life sweeter.



Improving the livelihoods in cocoa communities through:

Farmer Collaboration
Women's Empowerment
Education & Training
Child Protection