



great ocean road
chocolaterie
& ice creamery

For orders phone

03 5263 1588

to pick up at our kiosk or café
available from 9am - 5pm

Take Home Menu

Social distancing protocols and
extra hygiene and cleanliness practices
are being followed

BREKKIE available 9am to 12pm

- ham and cheese croissant** \$9.50
all our croissants are house-made by our French pastry chefs
- plain croissant** \$4.50
- plain with butter and jam croissant** \$7.00
- almond croissant** \$7.50



KIDS LUNCH (12yrs and under)

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

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



PIZZA

hand-stretched stonebaked

- garlic** \$14.00
fresh rosemary (V)
- margherita** \$16.00
tomato base, mozzarella, fresh basil (V)
- vego** \$18.00
tomato base, pumpkin, mozzarella, spinach,
eggplant, zucchini (V)
Vegan option available
- calabrese** \$18.00
tomato base, hot salami, mozzarella, black olives
- mushroom** \$18.00
mushroom, brie, mozzarella (V)
- pineapple** \$17.00
tomato base, pineapple, ham, mozzarella
- capricciosa** \$18.00
tomato base, artichoke, mushroom, ham, mozzarella



LUNCH

- lamb ragu pasta** \$22.50
tagliatelle, slow cooked lamb ragu, hazelnut crumble
- lasagne for 2** \$12.00
Angus beef or roast vegetable
- cheeseburger** \$20.00
Angus beef, house-made brioche bun, lettuce, tomato, house-made
pickled cucumber, house-made tomato relish, served with a side of chips
- fish and chips** \$18.50
beer battered, lemon, paprika aioli
- chippies** \$10.50
served with tomato sauce and aioli
- quinoa salad** \$17.50
roasted root vegetables, feta, tzatsoi, xeres vinegar dressing,
yoghurt (V)
- roast cauliflower soup** \$13.50
toasted sourdough (V)



TO SHARE

- fried calamari** \$18.00
red capsicum mayo, fresh herbs
- coastal harvest hamper for 2** \$46.00
3 cheeses, cured meats, smoked salmon baguette,
marinated mixed olives, garlic and rosemary focaccia,
house-made seasonal fruit paste

Allergen guide: (V) - Vegetarian (GF) Free from Gluten

All food, desserts and beverages may contain traces
of allergens and consumption is at your risk.

Please advise our staff of any food allergies or intolerances
you may have so we can do our best to cater for your requirements.

PLEASE TURN OVER FOR SWEETS, CAKES & PASTRIES MENU

10% surcharge applies on all public holidays



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Take Home Menu

SWEET DELIGHT HAMPER

sweet hamper

6 macarons, lemon tea cake, 3 triple choc brownies, shortbread bites
2 carrot cakes, fruit salad box

\$58.00



BEST EVER BROWNIES, FRESHLY CHURNED ICE CREAM

brownie block

triple choc

\$7.00

add ice cream

vanilla, chocolate, strawberry or salted caramel

\$3.00

475mL tub

available in 24 flavours

\$11.95

5L tub

available in 24 flavours

\$45.00



FRESHLY BAKED SCONES, TEA CAKE, MACARONS & MERINGUES,

vanilla bean scones

with house-made berry jam and dollop of cream

for one **\$6.00** for two **\$9.50**

lemon tea cake

tangy tea cake and dollop of cream

for one **\$6.00** for two **\$9.50**

French macarons

assorted flavours

6 pack **\$12.00** 12 pack **\$24.00**

giant meringues

strawberry, unicorn vanilla or passionfruit

\$6.50



FRESH PATISSERIES

choc coconut tart

rich chocolate coconut ganache in a crispy tart shell (V)

\$7.50

trio chocolate mouse

with pipette of chocolate sauce

\$7.00

carrot cake

sweet and moist carrot cake with walnuts, topped with cream cheese frosting

\$7.50

macadamia cheese cake

light cheesecake with caramelised macadamia daquiose meringue

\$8.50

chocberry mousse torte

choc and raspberry sponge biscuit with dark choc mousse and berryglaze

\$6.50

strawberry tart

filled with vanilla crème patisserie with fresh strawberries

\$8.50



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

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