



BREKKIE available 9am to 12pm

toasted fruit loaf house-made jam & butter (V)	\$9.50
house-made granola mixed berry compote, Greek vanilla yoghurt	\$9.50
free range eggs* crispy bacon, served on sourdough - fried, poached or scrambled	\$14.50
avo on toast* Persian feta, tomato and lemon dressing on sourdough (V)	\$17.50
omelette baby spinach and parmesan (V)	\$14.50
house-made baked beans* baked egg, coriander pesto on sourdough (V)	\$16.00
the lot* bacon, choice of eggs, mushrooms, baked beans, hash brown, kransky, sourdough	\$22.50
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, kransky, avocado baked beans, mushroom wilted spinach	\$5.00 \$4.50 \$3.50 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 (GFO)	\$32.00

PIZZA 11am - 4.30pm hand-stretched stonebaked*

garlic fresh rosemary (V)	\$14.00
margherita tomato base, mozzarella, fresh basil (V)	\$16.00
vegetarian 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 <i>*Gluten Free base available on request</i>	\$4.50 add \$2.00

LUNCH available 12pm to 4.30pm

smoked salmon on greens honey & mustard dressing, pickled fennel, pomegranate (GFO)	\$16.00
lamb ragu pasta tagliatelle, slow cooked lamb ragu, hazelnut crumble	\$22.50
risotto rocket pesto, dehydrated black olives, buffalo mozzarella, parmesan (V) (GF) add Smoked Salmon \$5.00 <i>Vegan option available</i>	\$17.50
lasagne Angus beef, garden salad	\$18.00
roast vege lasagne roast vege lasagne, garden salad	\$17.00
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
southern fried chicken golden crispy pieces, slaw, sriracha aioli, served with a side of chips (GFO)	\$20.00
fish and chips crumbed flathead, lemon, paprika aioli	\$18.50
chippies served with tomato sauce and aioli	\$10.50
ceasar salad roast chicken, cos lettuce, crispy bacon, parmesan, croutons, creamy dijon dressing (GFO)	\$17.50
quinoa salad roasted root vegetables, feta, tzatsoi, xeres vinegar dressing, yoghurt (V)(GF)	\$17.50
roast cauliflower soup toasted sourdough (V) (GFO)	\$13.50

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

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 DRINKS & DESSERTS MENU

10% surcharge applies on all public holidays



great ocean road
chocolaterie
& ice creamery

HOT DRINKS

Coffee by Silva Yarra Valley Coffee Roasters

straight short macchiato, short black, long macchiato, long black

\$4.00

classic flat white, latte, cappuccino, mocha

\$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

milk shakes with our ice cream

\$7.00

• CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY

spider with our vanilla bean ice cream and your favourite soft drink

\$6.00

Smoothies

goddess kale, pineapple, vanilla Greek yoghurt, chia seeds

\$8.50

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 \$6.50

served with fresh cream and a shot of warm chocolate

vanilla bean scones

for one \$6.50 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

\$8.50

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 two \$16.00 for four \$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