

## BREAKFAST 9am to 12pm

**croissants** From **\$7.00**  
house-made by our French pastry chefs  
- ham & cheese - plain with butter & jam - almond

**toasted fruit loaf** **\$9.50**  
house-made jam & butter (V)

**house-made granola** **\$9.50**  
mixed berry compote, Greek vanilla yoghurt

**mushroom omelette** **\$14.50**  
free range eggs, shiitake mushrooms, parmesan,  
sourdough (V) (GFO)

**free range eggs\*** **\$14.50**  
crispy bacon, served on sourdough (GFO)  
- fried, poached or scrambled

**smashed avo\*** **\$17.00**  
whipped beetroot feta, breakfast greens, dukkha on  
sourdough (V) (GFO)  
*add eggs \$3.00*

**brekkie roll** **\$16.00**  
fried eggs, crispy bacon, hash browns, tomato relish in a  
house-made brioche bun

**the lot\*** **\$22.50**  
bacon, choice of free range eggs, mushrooms, hash brown, kransky,  
roasted tomatoes, sourdough

**bucket of petite hash browns** **\$10.50**  
with lime & coriander aioli

**piping hot waffles** **\$12.50**  
- CLASSIC served with mixed berry compote, our vanilla  
bean ice cream and a shot of warm chocolate  
- SALTED CARAMEL APPLES apple compote, roasted macadamias,  
our salted caramel ice cream and a shot of warm chocolate

**add** **\$5.00**  
bacon, smoked salmon, kransky, avocado  
**\$4.50**  
roasted tomatoes, mushrooms  
**\$3.50**  
wilted spinach

*\* Gluten Free toast available on request* **add \$2.00**

## PIZZA 11am - 4.30pm

### hand-stretched stonebaked\*

**garlic** **\$14.00**  
fresh rosemary (V)

**margherita** **\$16.00**  
tomato base, mozzarella, fresh basil (V)

**vegetarian** **\$18.00**  
tomato base, mozzarella, mushroom, eggplant, zucchini (V)  
*Vegan option available*

**prosciutto & rocket** **\$19.00**  
tomato base, mozzarella, prosciutto, fresh rocket

**prawns** **\$20.00**  
tomato base, mozzarella, grilled prawns, zucchini, goats cheese

**tropical** **\$18.00**  
tomato base, pineapple, ham, mozzarella

**piggy** **\$19.00**  
tomato base, mozzarella, ham, pork sausage

**add** **\$4.50**  
buffalo mozzarella  
*\* Gluten Free base available on request* **add \$4.00**

## TO SHARE 12pm to 4.30pm

**fried calamari** **\$18.00**  
house-made tartare sauce

**coastal board for 2** **\$32.00**  
3 cheeses, cured meats, marinated mixed olives, garlic  
and rosemary focaccia, house-made seasonal fruit paste & pickle (GFO)

**chocolate & cheese  
tasting experience for 2** **\$29.00**  
3 gourmet cheeses carefully paired with a selection of premium  
chocolates, fruits and nuts with complimentary tasting notes (GFO)

## LUNCH 12pm to 4.30pm

**smoked salmon on greens** **\$17.50**  
honey & mustard dressing, pickled fennel, pomegranate (GF)

**lamb ragu pasta** **\$22.00**  
tagliatelle, slow cooked lamb ragu, hazelnut crumble

**Jap pumpkin risotto** **\$19.00**  
with goats cheese, truffle oil (V) (GF)  
*Vegan option available*

**eggplant parmi** **\$18.00**  
fried eggplant, napoli sauce, parmesan, mozzarella  
served with side salad (V) (GF)

**roast chicken open souvlaki** **\$17.50**  
roasted chicken, rocket salad, yogurt tzatziki, served with a side of chips

**beef brisket burger** **\$20.00**  
pickled vegetables, slaw, house-made tomato relish on a brioche bun  
served with a side of chips

**hot dog** **\$17.00**  
kransky sausage, served with tomato relish, cheese,  
caramelised onion and mustard, served with a side of chips

**fish and chips** **\$18.50**  
battered flathead, lime & chive aioli

**chippies** **\$10.50**  
served with tomato sauce and aioli

**bagel of the week** **\$14.00** available all day  
New York style bagel served with a side salad  
*see specials board*

**soup of the day** (V) (GFO) **\$13.50**  
*see specials board*

## SALADS 12pm to 4.30pm

**caesar salad** **\$17.50**  
roast chicken, cos lettuce, crispy bacon, parmesan, croutons,  
creamy dijon dressing (GFO)

**pearl cous cous salad** **\$17.50**  
Meredith goats cheese, pearl cous cous, roasted beetroot, roasted  
pumpkin puree, avocado (V)

## KIDS MENU

### PLEASE TURN OVER

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.**

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

<b>coco pops</b> served with a jug of cold milk and a shot of warm chocolate	\$5.50
<b>kids toastie*</b> ham and cheese	\$8.00
<b>kids bacon &amp; egg*</b> 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 or orange juice box
- bottled water
- upgrade to kids milkshake \$2.00

<b>petite baguette</b> ham & cheese, giant freckle face cookie, fresh fruit cup	\$11.00
<b>margherita pizza</b> tomato base, mozzarella (V)	\$9.50
<b>ham and pineapple pizza</b> tomato base, ham, pineapple, mozzarella	\$10.50
<b>arancini balls</b> 3 cheesy bolognese balls served with chippies	\$12.50
<b>kids waffle bites</b> - POLKA DOT 6 bite sized waffle pieces topped with polka dots, a shot of milk chocolate and a fruit cup - COOKIES & CREAM 6 bite sized waffle pieces topped with crushed oreos, a shot of milk chocolate and a fruit cup	\$12.00

\* Gluten Free toast available on request

add \$2.00

## HOT DRINKS

<b>Coffee</b> by Silva Yarra Valley Coffee Roasters	
<b>straight</b> short macchiato, short black, long macchiato, long black	\$4.00
<b>classic</b> flat white, latte, cappuccino, mocha	\$4.40
<b>Hot Chocolate, Tea &amp; more</b>	
<b>choccamochachino</b> layered with milk & white chocolate, a shot of coffee and steamed milk	\$5.50
<b>chai latte</b>	\$4.50
<b>affogato</b> shot of espresso with vanilla bean ice cream	\$6.00
<b>real hot chocolate</b> with an extra shot of chocolate • MILK • DARK • WHITE	\$6.50
<b>junior hot chocolate</b> in our moo mug	\$4.50
<b>baby chino, baby hot choc</b>	\$1.50
<b>certified organic tea</b> english breakfast, peppermint, lemongrass & ginger, chamomile, green jasmine, countess grey, cocoa chai, cocoa relax	pot for one \$4.50 pot for two \$6.50

## DESSERTS anytime

<b>cakes, tarts, tortes &amp; pastries</b> served with fresh cream and a shot of warm chocolate	from \$6.50
<b>vanilla bean scones</b> with house-made jam and dollop cream	for one \$6.50 for two \$9.50
<b>the best brownie</b> served with our vanilla bean ice cream and a shot of warm chocolate	\$8.50
<b>hot waffles</b> served with mixed berry compote, our vanilla bean ice cream and a shot of warm chocolate - your choice of classic golden or salted caramel apples	\$12.50
<b>sensational sundaes</b>	\$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	
<b>chocolate fondue</b> with delicious house-made dipping treats and - your choice of chocolate • MILK • DARK • WHITE	for two \$16.00 for four \$28.00

## COLD DRINKS

<b>Iced</b>	
<b>real iced chocolate, iced coffee, iced choccamocha</b> with our vanilla bean ice cream	\$6.00
<b>milk shakes</b> with our ice cream • CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY	\$7.00
<b>spider</b> with our vanilla bean ice cream and your favourite soft drink	\$6.00
<b>Smoothies</b> your choice of milk	\$9.50
<b>mixed berries</b> strawberries, raspberries, blueberries, almond milk	
<b>green</b> avocado, yogurt, honey, bananas, milk	
<b>chocolate dream</b> frozen bananas, vanilla paste, milk, toppings of brownie	
<b>Juices</b>	\$9.50
<b>go green</b> pineapple, spinach, apple	
<b>energiser</b> carrot, orange, apple, strawberries	
<b>fatigue fighter</b> orange, apple, carrot, beetroot, ginger	
<b>summer kick</b> watermelon, pineapple, orange, mint	

## 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