

SPRING MENU



BREAKFAST 9am to 12pm

brekkie croissant swirl \$16.50

fresh spinach, crispy bacon, fried egg, hollandaise in a house-made croissant swirl

toasted fruit loaf \$9.50

house-made jam, butter (V)

chocolaterie big brekkie \$22.50

eggs your way, crispy bacon, mushrooms, hash brown, kransky, grilled tomatoes, croissant swirl

bucket of petite hash browns \$10.50

with creamy aioli, tomato sauce

BRUNCH all day 9am to 4.30pm

smashed avo* \$17.00

creamy beetroot yoghurt, avocado with fresh rocket, pomegranate, goat cheese, radish on sourdough (V) (GFO) (VGO)

add eggs \$5.00

sweet corn & zucchini fritters \$17.50

topped with a poached egg, sweet chilli sauce

free range eggs* \$12.50

served on sourdough (GFO)

- fried, poached or scrambled

house-made granola \$14.00

with white chocolate panna cotta, zesty passionfruit, fresh fruit (V)

pipin hot waffles \$12.50

- CLASSIC served with fresh fruit, our vanilla bean

ice cream and a shot of warm chocolate

- COOKIES & CREAM topped with oreo cookies, our cookies & cream

ice cream and a shot of warm chocolate

add grilled tomato, mushrooms, hollandaise \$4.50

bacon, smoked salmon, kransky, avocado, Meredith goat cheese, haloumi \$5.00

**Gluten Free toast available on request*

add \$2.00

smoothies \$9.50

- MANGO PASSION mango, raspberry, passionfruit pulp,

apple juice (GF) (V) (VG) (DF)

- MIXED BERRY mixed berries, coconut milk (GF) (V) (VG) (DF)

- CHOC BANANA cocoa powder, peanut butter, banana,

almond milk (GF) (V) (VG) (DF)

juices \$9.50

- SUMMER KICK watermelon, pineapple, orange, mint

- JUICE ENERGIZER carrot, orange, apple, strawberry

- FATIGUE FIGHTER beetroot, ginger, orange, carrot, apple

- PEACH peach, pear, mint, apple

PIZZA 11am - 4.30pm

hand-stretched stonebaked*

margherita \$16.00

tomato base, mozzarella, fresh basil (V)

tropical \$17.00

tomato base, pineapple, ham, mozzarella

cheesy garlic \$14.00

garlic base, mozzarella, fresh rosemary (V)

bbq chicken \$18.00

tomato base, bacon, roast chicken, Spanish onion, mozzarella

roasted pumpkin \$18.00

rocket pesto base, spiced roast pumpkin, goat cheese (V)

calabrese \$19.00

tomato base, mozzarella, hot salami, black olives

roasted mushroom & ham \$19.00

tomato base, mozzarella, ham, mushrooms

**Gluten Free base available on request*

add \$4.00

TO SHARE 12pm to 4.30pm

coastal grazing board \$32.00

3 cheeses, cured meats, marinated mixed olives, garlic & rosemary flatbread, house-made seasonal relish, crackers, fresh fruit (GFO) (VGO)

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

arancini (4) \$14.00

mushroom & goat cheese arancini served with pesto aioli

crab croquettes (4) \$16.00

crumbed croquettes served with a smoked paprika creamed corn sauce

heirloom tomato bruschetta \$13.00

fresh basil, buffalo mozzarella, balsamic glaze

salt & pepper calamari \$15.00

crumbed salt & pepper calamari served with house-made tartare, fresh lemon

chicken schnitzel roll \$20.00

fried chicken, fresh cos lettuce, tomato, cheese, sriracha aioli in a crunchy baguette

bbq beef burger \$22.00

angus beef patty, bbq pulled brisket, slaw, pickles, crunchy onion rings in a house-made brioche bun

korean fried chicken bao buns (3) \$17.00

crispy fried chicken, fresh cos lettuce in soft bao buns served with sriracha and lime aioli, topped with fresh chilli

pesto chicken penne \$21.00

chicken penne tossed in a creamy basil pesto topped with parmesan

fish and chips \$18.50

battered flathead, side salad, house-made tartare sauce

chippies \$10.50

served with tomato sauce and aioli

bagel of the week available all day \$14.00

New York style bagel served with a side salad

see specials board

SALADS 12pm to 4.30pm

caesar salad \$18.50

roast chicken, cos lettuce, crispy bacon, parmesan, poached egg, croutons, creamy dijon dressing (GFO)

summer poke bowl \$22.50

ancient grains, sweet corn, carrot, tomato, slaw, cucumber,

edamame served with a goddess dressing - **your choice of**

• roast chicken • smoked salmon • roasted herb & garlic mushrooms

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.

10% surcharge applies on all public holidays

SPRING MENU

KIDS

(12yrs and under)

kids bacon & egg* on sourdough (9am - 12pm) **\$9.50**
- fried, poached or scrambled (GFO)

coco pops **\$5.50**
served with a jug of cold milk and a shot of warm chocolate

moo lunchbox

all served with your choice of

- apple & blackcurrant juice box or orange juice box
- bottled water
- upgrade to kids milkshake \$2.00

ham & cheese toastie* **\$11.00**

ham & cheese, fresh fruit cup, polka dot giant cookie

fish & chips **\$11.50**

battered flathead, golden chippies, tomato sauce

margherita pizza* **\$9.50**

tomato base, mozzarella

* Gluten Free toast or pizza base available on request

add \$2.00

kids waffle bites **\$12.00**

- CLASSIC 6 bite sized waffle pieces topped with vanilla bean ice cream, a shot of milk chocolate and a fruit cup
- COOKIES & CREAM 6 bite sized waffle pieces topped with cookies and cream ice cream, a shot of milk chocolate and a fruit cup

GOOD TO GO

please see today's selection of toasted sandwiches & baguettes in our display cabinet

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 **\$4.50**

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

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 **\$8.50**

and a shot of warm chocolate

hot waffles served with fresh fruit, our vanilla bean ice cream and a shot of warm chocolate, **\$12.50**

- your choice of classic golden or cookies & 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 • RUBY

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 your choice of milk **\$9.50**

mango passion

mango, raspberry, passionfruit pulp, apple juice (GF) (V) (VG) (DF)

mixed berry

mixed berries, coconut milk (GF) (V) (VG) (DF)

choc banana

cocoa powder, peanut butter, banana, almond milk (GF) (V) (VG) (DF)

juices

summer kick watermelon, pineapple, orange, mint **\$9.50**

juice energiser carrot, orange, apple, strawberry

fatigue fighter beetroot, ginger, orange, carrot, apple

peach peach, pear, mint, apple

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