

# WINTER MENU



## BREAKFAST 9am to 12pm

<b>free range eggs</b> fried, poached or scrambled - served on sourdough toast with relish (V)	<b>\$13.50</b>
<b>brekkie burger</b> beef patty, bacon, hash browns, fried egg, cheese and bush tomato relish	<b>\$18.50</b>
<b>chocolaterie big brekkie</b> eggs your way, crispy bacon, mushrooms, hashbrowns, kransky, smashed Avo, relish and homemade brioche toast (GFO)	<b>\$26.00</b>
<b>bucket of hash browns</b> with creamy aioli and tomato sauce (VG) (VGO)	<b>\$11.00</b>
<b>toasted fruit loaf</b> housemade berry jam and butter (V)	<b>\$9.50</b>

## BRUNCH all day 9am to 4.30pm

<b>chocolaterie french toast</b> home-made brioche loaf, caramelised banana, whipped cream and salted caramel ice-cream served with a caramelised white chocolate shot	<b>\$18.00</b>
<b>smashed avo*</b> turmeric hummus, avocado, charred corn, cherry tomatoes, goats cheese, radish and wattleseed <i>add poached eggs \$5.00</i>	<b>\$18.50</b>
<b>sweet corn &amp; zucchini fritters</b> served with poached egg, housemade salsa and salad greens (GF)	<b>\$19.50</b>
<b>housemade granola</b> served with white chocolate panna cotta, fresh fruits, berry coulis and our honeycomb	<b>\$16.00</b>
<b>hot waffles</b> served with maple syrup, fresh fruit, our vanilla bean ice cream and a shot of warm milk chocolate - <b>your choice of classic golden or chocolate</b>	<b>\$13.50</b>
<b>add</b> mushrooms, hollandaise poached eggs, bacon, smoked salmon, kransky, avocado, meredith goats cheese, haloumi	<b>\$4.50</b> <b>\$5.00</b>
<i>* Gluten Free toast available upon request</i>	<b>add \$2.00</b>

## CROISSANTS all day 9am to 4.30pm french, buttery, housemade

<b>plain</b> with housemade berry jam and butter (V)	<b>\$7.00</b>
<b>almond</b> (V)	<b>\$8.00</b>
<b>ham &amp; cheddar cheese</b>	<b>\$9.50</b>
<b>mushroom &amp; brie</b> (V)	<b>\$13.50</b>

## PIZZA 11am - 4.30pm hand-stretched stonebaked\*

<b>margherita</b> tomato base, mozzarella, fresh basil (V)	<b>\$18.50</b>
<b>cheesy garlic</b> garlic base, mozzarella, fresh rosemary (V)	<b>\$17.00</b>
<b>tropical</b> hawaiian salsa base, ham, pineapple, mozzarella	<b>\$19.00</b>
<b>truffle mushroom</b> garlic and mushroom base, goats cheese, mozzarella, crispy kale, truffle oil, porcini dust	<b>\$20.50</b>
<b>barbeque chicken</b> barbeque base, roast chicken, spanish onion, mozzarella	<b>\$20.00</b>
<b>pumpkin</b> pumpkin base, caramelised onion, goats cheese, pine nuts, roasted peppers	<b>\$19.00</b>
<b>pesto chicken &amp; mushroom</b> pesto base, roast chicken, mushroom, basil, mozzarella	<b>\$20.50</b>
<i>* Gluten Free base available upon request</i>	<b>add \$3.00</b>

## LUNCH 12pm to 4.30pm

<b>to share</b>	
<b>housemade chicken bites</b> with chef's special espresso chocolate sauce	<b>\$14.00</b>
<b>housemade mac and cheese bites</b> with barbeque sauce	<b>\$13.00</b>
<b>garlic dough balls</b> sea salt, butter, garlic and garden herbs	<b>\$10.00</b>
<b>arancini (4)</b> pumpkin, goats cheese, herb with aioli	<b>\$14.00</b>
<b>pulled beef brisket sliders (3)</b> pulled beef, apple slaw, barbeque sauce	<b>\$18.00</b>
<b>chocolate and cheese experience</b> 3 gourmet cheeses carefully paired with a selection of premium chocolates, fruits and nuts with complimentary tasting notes (GFO) (V)	<b>\$29.00</b>
<b>salads</b>	
<b>warm super food bowl</b> black rice, black beans, mushrooms, haloumi, smashed avocado, corn, crispy kale, buffalo mayo	<b>\$23.00</b>
<b>mediterranean chicken salad</b> roast chicken, cucumber, capsicum, greens, goats cheese, marinated olives, crunchy pita, vinaigrette	<b>\$20.50</b>
<b>burger, fries and more</b>	
<b>double cheeseburger</b> two Angus beef patties, cos lettuce, tomato, pickles, burger sauce, housemade brioche bun, served with chips	<b>\$22.00</b>
<b>crunchy buffalo chicken burger</b> southern fried chicken, homemade slaw, buffalo mayo, housemade brioche bun, served with chips	<b>\$23.00</b>
<b>garden veg burger</b> zucchini and corn patty, lettuce, tomato, onion, roasted pepper aioli, housemade brioche bun, served with chips	<b>\$19.50</b>
<b>crispy pork bao buns</b> marinated fried pork belly, cucumber, spring onion, hoisin sauce	<b>\$19.00</b>
<b>lemon myrtle and mountain pepper calamari</b> served with a garden salad and housemade tartare sauce	<b>\$18.50</b>
<b>fish and chips</b> battered flathead and chips served with a side garden salad, housemade tartare sauce	<b>\$20.50</b>
<b>antipasto flat bread</b> garlic flat bread, cherry tomatoes, prosciutto, bocconcini, rocket, balsamic glaze	<b>\$20.00</b>
<b>chippies</b> served with creamy aioli and tomato sauce (V)	<b>\$10.50</b>

## GOOD TO GO

**please see today's selection of toasted sandwiches & baguettes in our display cabinet** from **\$10.50**

*see specials for today's option*

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

# WINTER MENU

## KIDS

(12yrs and under)

**kids bacon & egg\*** on sourdough available all day  
fried, poached or scrambled (GFO) **\$9.50**

**kids waffle sandwich** available all day **\$12.50**  
served with maple syrup, vanilla bean ice cream, topped with strawberries, served with a shot of warm milk chocolate

**moo lunchbox**  
all served with your choice of  
- **apple & blackcurrant juice box or orange juice box**  
- **bottled water**

**ham & cheese toastie\*** **\$11.00**  
ham & cheese, fresh fruit cup, polka dot giant cookie

**fish & chips** available from 12pm **\$11.50**  
battered flathead, golden chippies, tomato sauce

**margherita pizza\*** available from 11am **\$11.00**  
tomato base, mozzarella

**chicken bites & chips** available from 12pm **\$12.00**  
served with tomato sauce

\* **Gluten Free toast or pizza base available on request** **add \$2.00**

## DESSERTS anytime

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

**vanilla bean scones** **for one \$6.80 for two \$10.80**  
with housemade jam and dollop cream

**the best brownie** served with our vanilla bean ice cream **\$8.80**  
and a shot of warm chocolate

**pipin hot waffles** **\$13.50**  
CLASSIC OR CHOCOLATE  
served with fresh fruit, our vanilla bean ice-cream, shot of warm chocolate

**sensational sundaes** **\$17.50**  
• **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 housemade dipping treats and **for two \$16.00 for four \$28.00**  
- **your choice of chocolate • MILK • DARK • WHITE • RUBY**

## HOT DRINKS

**coffee** by Silva Coffee Roasters

**straight** short macchiato, short black, long macchiato, long black **\$4.20**

**classic** flat white, latte, cappuccino, mocha **\$4.80**

**hot chocolate, tea & more**

**choccamochachino** layered with milk & white chocolate, a shot of coffee and steamed milk **\$6.20**

**chai latte** **\$4.80**

**affogato** shot of espresso with vanilla bean ice cream **\$8.00**

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

• MILK • DARK • WHITE

**junior hot chocolate** in our moo mug **\$4.80**

**baby chino, baby hot choc** **\$1.80**

**certified organic tea**

english breakfast, peppermint, lemongrass & ginger, chamomile, green jasmine, countess grey, cocoa chai, cocoa relax **pot for one \$4.80 pot for two \$7.80**

## COLD DRINKS

**iced**

**real iced chocolate, iced coffee** **\$6.50**

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

**milk shakes** with our ice cream **\$8.00**

• CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY

**kid's milk shakes** with our ice cream **\$5.50**

• CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY

**spider** with our vanilla bean ice cream and your favourite soft drink **\$7.00**

**smoothies**

**tropical passion**

mango, banana, tropical juice, passionfruit

**chocolate PB and J**

peanut butter, cocoa powder, banana, strawberry, almond milk

**blueberry acai**

acai puree, blueberries, banana, coconut milk, maple syrup, chia seeds

**juices**

**fatigue fighter** orange, apple, carrot, beetroot **\$9.80**

**anti-ox** watermelon, kiwi, strawberry, mint

**immunity booster** orange, ginger, lemon, carrot, turmeric

## 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

10% surcharge applies on all public holidays